

early bar menu

available in the bar 4:00pm - 6:00pm daily

featured cocktails 12

double "hangar one" martini
double cosmopolitan
lemon drop martini
double manhattan
steakhouse sangria

wines by the glass 9

oyster bay - sauvignon blanc
hayes ranch - chardonnay
underwood - pinot noir
line 39 excursion - red blend
hidden crush - cabernet sauvignon

house brand 9 featured call brands 10

lobster grilled cheese 19

maine lobster - gouda - tillamook cheddar - sourdough

crispy shrimp 16

sweet thai chili - garlic aioli

colossal shrimp cocktail ^{GF} 9 (each)

house-made cocktail sauce - atomic horseradish

light fare 12

*beef & bleu

filet mignon - sautéed bleu cheese - roasted red peppers

fried deviled eggs

panko - farm fresh egg - sriracha aioli

*sliced filet mignon & scallops ^{GF}

tenderloin sliced - two jumbo scallops - lemon butter

rhode island calamari & shrimp

cherry peppers - buttermilk - seasoned flour

*steak & caramelized onions on sourdough

sautéed gorgonzola - creamy horseradish

mini maryland style lump crab cakes

two crab cakes

*steak & fries ^{GF}

ny strip sliced - parmesan truffle fries

prime steakhouse meatballs

prime beef - white marble farms pork

sliced meatball grilled cheese

meatballs - gouda - provolone - sourdough

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. ^{GF} - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment. rev 08-09-19