

# 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 <sup>GF</sup> 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 & scallops <sup>GF</sup>

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

### \*sliced filet & fries <sup>GF</sup>

filet sliced - parmesan truffle fries

### prime steakhouse meatballs

prime beef - white marble farms pork

### sliced meatball grilled cheese

meatballs - gouda - provol - 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 09-27-19