



# Dinner Menu

## Appetizer

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### **The Power Bowl** | 16

Quinoa, ember roasted beets, chickpeas, tomato, avocado, toasted pumpkin seeds and feta cheese with apple cider vinaigrette.  
Add herb grilled chicken breast +8 or grilled shrimp +9

### **Original 1964 Caesar Salad** | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing

### **House Salad** | 12

Spring mix, cucumber, tomato, radish in a red wine vinaigrette

### **Maryland Blue Crab Cake** | 16

Crab cake served with Old Bay aioli and jicama slaw

### **Scallops & Octopus** | 21

Grilled scallops, octopus tentacles and crispy shallots with smoked romesco sauce

### **Jumbo Black Tiger Shrimp Cocktail** | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

### **Oysters on the Half Shell** | Half Dozen 19

Cocktail sauce, fresh horseradish and mignonette

## Mains | Includes *one item from our Sides*

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### **Whole Wood Grilled Branzino** | 35

Sea Bass cooked whole, served deboned with ember roasted onion, fennel and grilled lemon

### **Chicken Supreme** | 32

Herb roasted chicken breast served with mushroom jus

### **Rack of Lamb** | 45

Grilled Australian lamb with Chimichurri sauce

### **Duck Confit** | 35

Braised duck leg accompanied by white bean, sausage and double smoked bacon cassoulet \*No choice of side

### **Charcoal Grilled King Salmon** | 32

Grilled salmon fillet with a citrus dill sauce

### **Original 1964 BBQ Back Ribs** | 38

Slow cooked then grilled with our original 1964 BBQ sauce

## Pasta

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### **Spaghetti & Meatballs** | 20

Steak meatballs, San Marzano tomato sauce with Parmesan cheese

### **Seafood Penne Alfredo** | 23

Penne noodles tossed with shrimp, clams, mussels, roasted peppers and fresh herbs in a creamy alfredo sauce

### **Rigatoni Pasta with Smoked Chicken** | 20

Rigatoni noodles tossed with smoked chicken, grilled asparagus, sundried tomatoes and oyster mushrooms in a white wine cream sauce

## Sandwiches & Burgers | Includes *choice of sea salt fries or Caesar salad. +3 Gluten Free Bun*

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### **Black Angus Burger** | 20

House ground Angus steak with lettuce, onion, pickles, aged cheddar cheese and roasted garlic aioli

### **Roast Beef Dip** | 20

Montreal spiced shaved roast beef dip with caramelized onions and horseradish aioli



# Dinner Menu

## Classic Cuts

We Proudly Serve USDA Prime Cuts | Includes *one item from our Sides*

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**22 oz Rib Steak Bone-In** | 65

**14 oz Boneless Ribeye** | 55

**12 oz New York Striploin** | 52

**8 oz Filet Mignon** | 48

## Complement

Any Steak With

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**Broiled Lobster Tail** | MARKET PRICE

**Herb and Garlic Crab Claws** | 20

**Grilled Wild Shrimp** | 10

## Sauces | 3.50

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**Bordelaise** | **Peppercorn** | **Blue Cheese Fondue** | **Chimichurri**

## Sides

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**Sea salt fries** | 4

**Garlic Bread** | 4

**Garlic Cheese Bread** | 6

**Parmesan and truffle fries with garlic aioli** | 9

**Seasonal Vegetables** | 9

**Baked potato with sour cream, butter, chives and bacon marmalade** | 9

**Spaghetti squash with brown butter, chilies, and Parmesan cheese** | 9

**Fried Brussels sprouts tossed with bacon, lemon, chili flakes and Parmesan cheese** | 9