



Takeout Menu

Appetizer

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

Chopped Salad | 14

Iceberg lettuce, tomato, cucumber, avocado and crispy onions with ranch dressing

Jumbo Black Tiger Shrimp Cocktail | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

Original 1964 Caesar Salad | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing

Greek Salad | 14

Romaine lettuce, feta cheese, Kalamata olives, tomato, cucumber, red onion with housemade Greek dressing

Maryland Blue Crab Cake | 16

Crab cake served with Old Bay aioli and jicama slaw

Mains | Includes *one item from our Sides*

Duck Confit | 35

Braised duck leg accompanied by white bean, sausage and double smoked bacon cassoulet

*No choice of side

Chicken Supreme | 32

Herb roasted chicken breast served with mushroom jus

Charcoal Grilled King Salmon | 32

Grilled salmon fillet with a citrus dill sauce

Rack of Lamb | 45

Grilled Australian lamb with Chimichurri sauce

Original 1964 BBQ Back Ribs | 42

Slow cooked then grilled with our original 1964 BBQ sauce

Pasta

Spaghetti Bolognese | 20

Housemade ground steak and 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, bell peppers, sundried tomatoes and oyster mushrooms in a white wine cream sauce



Takeout Menu

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

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

Classic Cuts

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

Complement

Any Steak With

22 oz Rib Steak Bone-In | 70

14 oz Boneless Ribeye | 56

12 oz New York Striploin | 54

8 oz Filet Mignon | 49

6 oz A5 Wagyu Striploin | 95

Broiled Lobster Tail | MARKET PRICE

Herb and Garlic Crab Claws | 22

Grilled Wild Shrimp | 10

Sauces | 3.50

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

Sides

Sea salt fries | 4

Garlic Bread | 4

Garlic Cheese Bread | 6

Seasonal Vegetables | 9

Sautéed cremini mushrooms | 9

Parmesan and truffle fries with garlic aioli | 9

Buttery mashed Yukon Gold potatoes with chives | 9

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