



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

House Salad | 14

Mesclun mixed greens, cherry tomatoes, cucumber, shredded carrots with maple balsamic dressing

Grains Bowl | 16

Wild rice, farro, baby arugula, butternut squash, blueberries, tofu, pumpkin seeds with lemon tahini dressing

Burrata & Roasted Beets | 16

Baby arugula, olive oil, pistachio, pesto with aged balsamic glaze

Goat Cheese Salad | 15

Panko crusted goat cheese, frisée, baby arugula, julienned Granny Smith apple, toasted walnuts, double smoked bacon with apple cider dressing

Original 1964 Caesar Salad | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing

Maryland Blue Crab Cake | 16

Crab cake served with chipotle citrus aioli, shredded cabbage and jicama slaw

Jumbo Black Tiger Shrimp Cocktail | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

Mains | Includes *one item from our Sides*

Braised Lamb Shank | 42

Parsnip purée, green beans, baby carrots with natural pan jus

*No choice of side

Chicken Supreme | 32

Herb roasted chicken breast served with natural chicken jus

Grilled Atlantic Salmon | 32

Served with wild rice pilaf, asparagus and grilled pineapple relish

*No choice of side

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

Shrimp Ravioli with Seared Scallops | 30

Served in a saffron cream sauce with red peppers and crispy shallots

Lobster Tagliatelle | 35

Sweet pea tagliatelle, lobster broth, heirloom tomatoes and fresh herbs

Spaghetti Bolognese | 24

Housemade ground steak and San Marzano tomato sauce with Parmesan cheese

Rigatoni Pasta with Smoked Chicken | 24

Rigatoni noodles with smoked chicken, grilled asparagus, 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 | 4

Bordelaise | Peppercorn | Blue Cheese Fondue | Chimichurri

Sides

Sea salt fries | 4

Garlic Bread | 4

Garlic Cheese Bread | 6

Seasonal Vegetables | 9

Sautéed Mixed Mushrooms | 9

Parmesan & Truffle Fries with garlic aioli | 9

Buttery mashed Yukon Gold potatoes with chives | 9

Roasted Brussels Sprouts with bacon lardons, lemon caper butter | 9

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