



# Dinner Menu

## Appetizer

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### Goat Cheese Salad | 16

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

### Heirloom Tomato & Burrata Salad | 22

Shaved prosciutto, grilled sourdough, olive oil, aged balsamic, fresh basil

### Original 1964 Caesar Salad | 15

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing. Add pancetta +2

### Oysters on the Half Shell – HALF DOZEN | 19

Cocktail sauce, horseradish, mignonette, lemon wedges

### The Power Bowl | 16

Golden quinoa, ember roasted beets, chickpeas, tomato, avocado, toasted pumpkin seeds and feta cheese with red wine vinaigrette

### Scallops & Octopus | 21

Grilled scallops, octopus tentacles and crispy shallots with romesco sauce

### Jumbo Black Tiger Shrimp Cocktail | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

### Maryland Blue Crab Cake | 17

Crab cake served with Chipotle aioli and jicama slaw

## Mains | Includes one item from our Sides

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### Seafood Paella | 34

Classic paella served with shrimp, scallops, clams, mussels, calamari  
\*No choice of side

### Whole Wood Grilled Branzino | 35

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

### 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

### Grilled Atlantic Salmon | 32

French lentils, grilled asparagus, baby carrots with dill cream sauce  
\*No choice of side

### Chicken Supreme | 32

Scalloped potatoes, grilled asparagus, baby carrots, wild mushroom jus  
\*No choice of side

## Pasta | +3 Gluten Free Pasta

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### Shrimp Fettuccine | 25

Served in a creamy Alfredo sauce

### Spaghetti Bolognese | 24

Housemade ground steak and San Marzano tomato sauce with Parmesan cheese

### Lobster Tagliatelle | 35

Black garlic tagliatelle, lobster broth, heirloom tomatoes, shaved asparagus, fresh herbs

### Rigatoni Pasta with Smoked Chicken | 24

Rigatoni noodles 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

### Chicken BLT | 20

Grilled chicken supreme, crispy bacon, lettuce, tomato, Gruyère cheese, chipotle 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

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### 22 oz Rib Steak Bone-In | 72

### 14 oz Boneless Ribeye | 58

### 12 oz New York Striploin | 56

### 8 oz Filet Mignon | 50

### 6 oz Australian Wagyu Ribeye | 80

## Complement

Any Steak With

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### Broiled Lobster Tail | MARKET PRICE

### Herb and Garlic Crab Claws | 23

### Grilled Wild Shrimp | 12

## Sauces | 4

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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

### Grilled asparagus | 9

### Seasonal Vegetables | 9

### Sautéed Mixed Mushrooms | 9

### Parmesan & Truffle Fries with garlic aioli | 9

### Buttery mashed Yukon Gold potatoes with fresh herbs | 9

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