



Takeout Menu

Appetizer

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

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

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

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

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

Broiled Lobster Tail | MARKET PRICE

Herb and Garlic Crab Claws | 23

Grilled Wild Shrimp | 12

Sauces | 4

Bordelaise | Peppercorn | Blue Cheese Fondue | Chimichurri

Sides

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