

APPETIZERS

SHRIMP COCKTAIL 21
Poached shrimp, cocktail sauce

MARYLAND STYLE CRAB CAKES 21
Classic remoulade & cocktail sauce

CALAMARI 17
Lightly floured fried calamari, lemon, arrabiata sauce

COCONUT SHRIMP 20
Shrimp, coconut, tempura batter, sweet chili sauce

SOUP and SALAD

THREE ONION SOUP 10
Caramelized onion, sherry, beef broth, sourdough crouton, Gruyère cheese

LOBSTER BISQUE 11
Brandy-glazed lobster stock, fresh cream, chives, lobster

WEDGE SALAD 6
Iceberg lettuce, bacon, shaved red onion, bleu cheese crumbles, hard-boiled egg, tomatoes

CAESAR SALAD 6
Romaine hearts, Caesar dressing, Parmigiano-Reggiano, garlic parmesan crostini

HOUSE SALAD 6
Mixed greens, carrots, heirloom tomatoes, watermelon radish, cucumber, choice of dressing

SIDES

Lobster Macaroni & Cheese 11

Au Gratin Potatoes 7

Jumbo Baked Potato 7

Yukon Garlic Mashed Potatoes 7

Asparagus 7

Sautéed Broccoli 7

Sautéed Cremini and Portobellini Mushrooms 7



*Warning: Consuming raw and undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne illness.

Minimum order per person 25 Split plate charge 6

ENTREES

CHICKEN MADEIRA 32

Sautéed chicken breast, asparagus, Provolone cheese, Mushroom Madeira sauce, garlic mashed potatoes

SCAMPI 40

Sautéed shrimp, white wine lemon garlic sauce, fresh herbs, garlic parmesan crostini

SEAFOOD DIAVOLO 45

Shrimp, fresh catch, crab, linguine, spicy tomato sauce, garlic parmesan crostini

PASTA PRIMAVERA 28

Linguine, tomatoes, garlic, assorted vegetables, garlic parmesan crostini

PAN SEARED SALMON* 39

Fresh lemon herbs butter sauce or bronzed Cajun spiced

FISHERMAN'S CATCH* market price

Chef Winston's inspired recipe for his hand selected seasonal catch

TWIN LOBSTER TAILS 71

Lobster tails, drawn butter, lemon

ALASKAN KING CRAB 80

One pound of Alaskan king crab

THE BUTCHER'S SELECTION

FILET MIGNON* 6oz. cut 44

NEW YORK STEAK* 14oz. cut 45

Onion straws

RIBEYE STEAK* 14oz. cut 46

Onion straws

SLOW ROASTED PRIME RIB* 10oz. cut 33 14oz. cut 39

Prime rib, Yorkshire pudding, creamy horseradish, au jus

PORK CHOP 37

Bone-in pork chop, fresh apple bourbon glaze

ENHANCEMENTS TO THE BUTCHER'S SELECTION

LOBSTER TAIL 35

HALF POUND KING CRAB LEGS 40

GRILLED OR FRIED SHRIMP 2 pieces 12

OSCAR STYLE 6

PEPPER ENCRUSTED or BLACKENED 3

Rare: Cooked on the outside, red and cool on the inside.

Medium Rare: Red and slightly warm in the middle.

Medium: Pink center and warm throughout.

Medium Well: A slight hint of pink, hot throughout.

Well: No pink left, and hot all the way through.

DESSERTS

CRÈME BRULÉE 10

Creamy custard, vanilla bean, brunt sugar

WHITE CHOCOLATE RASPBERRY CHEESECAKE 10

Raspberry infused cheesecake, graham cracker crumbs, fresh whipped cream

THE RANGE BROOKIE 10

Warm cast iron chocolate chip cookie, vanilla ice cream, caramel and chocolate sauce

OOEY-GOOEY BUTTER CAKE 10

Fresh berries, caramel sauce, frozen coffee

CHOCOLATE GANACHE CAKE 12

Chocolate cake layered with smooth ganache cream, iced with chocolate ganache, raspberry coulis

COFFEE and LIBATIONS

HOUSE ROAST or HOUSE ROAST DECAF 4

CAFÉ AU CHOCOLATE 5

ESPRESSO 4

CAPPUCINO 5

IRISH COFFEE 8

GLENMORANGE 10-year 12

GLENMORANGE 18-year 28

JOHNNIE WALKER 18-year 28

JOHNNIE WALKER BLUE LABEL 45

DALMORE 12-year 12

DALMORE 18-year 28

DALMORE CIGAR MALT 20

DON JULIO 1942 20

GRAN PATRON PLATINUM 20

TAYLOR FLADGATE 20-year PORT 10

CROWN ROYAL XR 28

GRAND MARNIER 100-year 30