

# Dinner October 10, 2021

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

## \*Raw Bar & Chilled Seafood

### \*Freshly Shucked Oysters on the Half Shell\*

\*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EAST COAST 3.00 EA. BLUE POINT (CT)	WEST COAST 3.25 EA. CORTEZ ISLAND (BC)	PREMIUM 3.50 EA. ACADIAN PEARL (NB)
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## Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95  
FRENCH ONION SOUP 8.95  
BEEF & BARLEY SOUP 8.95

ROASTED SQUASH & SPINACH SALAD FETA, SPICED PUMPKIN SEEDS,  
DRIED CRANBERRIES, MAPLE-DIJON VINAIGRETTE 12.95

WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONIONS,  
CHIVES, BLUE CHEESE DRESSING 12.95

BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG,  
REGGIANO, LEMON VINAIGRETTE 12.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95

CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 29.95

ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA,  
CRAB CAKE+20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA  
CRABMEAT COCKTAIL 20  
JUMBO SHRIMP COCKTAIL 4 EA

## Appetizers

CLAMS CASINO 14.95

HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 14.95

ESCARGOTS A LA BOURGUIGNON 12.95

FILET MIGNON TARTARE CURED EGG YOLK, CAPERS, PARSLEY, TOASTED BAGUETTE 15.95

ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 11.95

TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO, WONTON, PEA TENDRILS,  
BLACK SESAME 14.95

ARTISANAL CHEESE BOARD MANCHEGO, DELICE DE BOURGOGNE & MIDNIGHT MOON,  
MARCONA ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM 22.95

ROASTED CHICKEN OF THE WOODS MUSHROOMS LOCALLY FORAGED WITH A  
POMEGRANATE BEURRE ROUGE, ROASTED FENNEL AND ARUGULA 14.95

## Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 48.95

GRILLED FILET MIGNON CENTER CUT 6OZ 31.95 8OZ 37.95

16OZ NEW YORK STRIP STEAK 42.95

## Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 20 • GRILLED SHRIMP 4 EA • SCALLOPS 7 EA

JUMBO LUMP CRABMEAT 20 • OSCAR STYLE 22 • 6OZ MAINE LOBSTER TAIL 28

## Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING  
YOU MAY ADD ADDITIONAL TOPPING FOR \$3 EACH

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE  
BERCY BUTTER • BACON-BOURBON BUTTER

TOPPING: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

## Sides

LOBSTER MASHED POTATOES 24.95

BACON-HORSERADISH MASHED POTATOES 7.95

WHIPPED POTATOES 6.95

ROASTED GARLIC NEW POTATOES 7.95

REGGIANO & TRUFFLE FRIES 11.95

CRAB MAC & CHEESE 14.95

ONION RINGS 9.95

SEASONED SAUTÉED SPINACH 8.95

SAUTÉED BRUSSELS SPROUTS 8.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

## Land

HARRY'S AWARD WINNING PRIME RIB AU JUS, WHIPPED POTATOES

GRILL CUT 12oz 39.95 SAVOY CUT 18oz 44.95

RECOMMENDED STEAK WINE: DAOU CABERNET SAUVIGNON, PASO ROBLES '19 14GLS/52BTL

ROASTED RACK OF LAMB HERB ROASTED CARROTS, TZATZIKI, MINT 36.95

BROILED PRIME PORK CHOP SAUTÉED SWISS CHARD, PEACH CHUTNEY 29.95

PAN SEARED DUCK BREAST SAUTÉED BRUSSELS SPROUTS, ROASTED BUTTERNUT, SPICED BLUEBERRY PURÉE 29.95

## Sea

RECOMMENDED SEAFOOD WINE: PIEVALTA VERDICCHIO, CASTELLI DI JESI, ITALY '18 11GLS/44BTL

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 39.95

DIVER SEA SCALLOPS RED QUINOA, GRILLED ZUCHINI, WATERMELON RADISH, PAPAYA PURÉE 34.95

SHRIMP SCAMPI HOUSE MADE LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, MICRO BASIL, PARMESAN 31.95

BUTTERMILK BATTERED SOFT SHELL CRABS NAPA CABBAGE SLAW, GRILLED CORN, EDAMAME, MANGO-HABANERO PURÉE 36.95

## Fin Fish

CHILEAN SEA BASS SUNDRIED TOMATO SAFFRON RISOTTO, SNOW PEA SALAD 34.95

FAROE ISLAND SALMON TOASTED BARLEY, BROCCOLINI, CELERIAC PURÉE, POMEGRANATE REDUCTION 29.95

PAN SEARED HALIBUT CITRUS MARINATED VEGETABLES, ORZO, PESTO 32.95

## Yeg

VEGAN SEITAN MARSALA QUINOA, HARICOTS VERTS 26.95

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95

## Sunday's Classic 3-Course \$39.95

1<sup>ST</sup> COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2<sup>ND</sup> COURSE

PRIME RIB AU JUS

CHEF'S CUT, MASHED POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-NO SUBSTITUTIONS-

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST STEAKHOUSE, BEST RESTAURANT NORTH WILMINGTON & MORE.....

\*WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS\*

\*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT