

Dinner March 24, 2019

PLEASE KINDLY REFRAIN FROM USING THE SPEAKER OPTION
ON CELL PHONES WHILE DINING

Appetizers

- BEEF CARPACCIO** 15.95
ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI
- HOT CRAB & ARTICHOKE DIP** 13.95
CRISPY SOURDOUGH CROUTONS
- CRISPY CALAMARI** 13.95
ENGLISH MUSTARD LEMON AIOLI, PEPPADEW,
SCALLION, CILANTRO, BLACK SESAME SEEDS
- ESCARGOTS À LA BOURGUIGNONNE** 11.95
- CLAMS CASINO** 14.95
- AHI TUNA CRUDO** 14.95
LEMON-CHILI GREMOLATA, CAPERS, GREEN ONION, EVOO
- ARTISAN CHEESE BOARD** 16.95
- ROASTED CAULIFLOWER** 9.95
SMOKED PAPRIKA, PARMESAN, BASIL AIOLI
- TUSCAN MEATBALLS** 9.95
TOMATO FONDUE, ROMANO, BASIL

*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.	WEST COAST 3.25 EA.	PREMIUM OYSTERS 3.50 EA.
BLUE POINT (CT)	SKOOKUM (WA)	KUMOMOTO (BC)
MARION POINT (MA)		QUONNIE ROCK (RI)
WELL FLEET (MA)		

- CHERRYSTONE CLAMS ON THE 1/2 SHELL** 1.50 EA
- CRABMEAT COCKTAIL** 16 **CHILLED 1/2 MAINE LOBSTER** 17
- JUMBO SHRIMP COCKTAIL** 3.75 EA

Soups & Salads

- NEW ENGLAND CLAM CHOWDER** 7.95 **FRENCH ONION SOUP** 8.95
CHICKEN, CORN & TORTILLA SOUP 7.95
- SALAD VERT** BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
- TUSCAN KALE SALAD** REGGIANO PARMESAN, GARLIC CROUTONS, LEMON VINAIGRETTE 9.95
- CAESAR SALAD** SHAVED REGGIANO 8.95/12.95
- SHAVED BRUSSELS SPROUTS** TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO,
FRESH LEMON VINAIGRETTE 12.95
- ICEBERG WEDGE** TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95
- HARRYS CHOPPED GREEK SALAD** 10.95
- MAINE LOBSTER SALAD** BIBB LETTUCE, AVOCADO, TOMATO 23.95

Steak

- OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE** 44.95
- GRILLED FILET MIGNON** CENTER CUT
6OZ 29.95 8OZ 35.95 12OZ 41.95
- 16OZ NEW YORK STRIP STEAK** 38.95
- 24OZ PORTERHOUSE** 48.95

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING.
YOU MAY ADD ADDITIONAL TOPPINGS FOR 3 EACH.

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPINGS: SAUTÉED ONIONS / SAUTÉED MUSHROOMS
BERCY BUTTER / BACON-BOURBON BUTTER

Land

- HARRY'S AWARD WINNING PRIME RIB** AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES
CHEF'S CUT 10oz 29.95 **GRILL CUT** 12oz 32.95 **SAVOY CUT** 18oz 38.95

RECOMMENDED STEAK WINE: DECOY CABERNET SAUMIGNON, SONOMA '16 14GLS/54BTL

- PETITE FILET OSCAR** 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95
- PAN SEARED DUCK BREAST** WHITE BEAN CASSOULET, CRISPY PROSCIUTTO, VELOUTE 28.95
- GRILLED 14 OZ. PORK CHOP** PEAR-CRANBERRY CHUTNEY AND BRAISED CABBAGE 27.95
- 16 OZ BONE-IN VEAL CHOP** MUSHROOMS, ONIONS, FINGERLING POTATOES, DEMIGLACE 41.95

Sea

RECOMMENDED SEAFOOD WINE: DOMAINE ROBLIN SANCERRE, LOIRE VALLEY, FRANCE '17 14GLS/55BTL

- BROILED JUMBO LUMP CRAB CAKES** JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 32.95
- LOCAL DIVER SEA SCALLOPS** BUTTER POACHED CIPOLLINI ONION, CRISPY PORK BELLY, ORANGE CARDAMOM COULIS 31.95
- PRAWN SCAMPI** LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95
- PAN SEARED LOBSTER** GOAT CHEESE RISOTTO, BEECH MUSHROOMS, PIMENTON CREAM 36.95

Fin Fish

- BLACKENED BLUEFISH** BASMATI RICE & VEGETABLE PILAF, LEMON DILL COULIS 27.95
- FAROE ISLAND SALMON** SAFFRON COUS COUS, SAUTEED HEARTS OF PALM, BABY CARROTS, CELERIAC PUREE 28.95
- PAN SEARED CHILEAN SEA BASS** ROASTED SUNCHOKES, SWEET PEAS, GRAPE TOMATOES, TARRAGON BUTTER CREAM 34.95
- HALIBUT** BEET GNOCCHI, SWISS CHARD, RED PEPPER, ARUGULA PESTO 32.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

- JUMBO LUMP CRAB CAKE** 14
- GRILLED SHRIMP** 3.75 EA
- SCALLOPS** 5 EA
- JUMBO LUMP CRABMEAT** 16
- OSCAR STYLE** 18

Sides

- LOBSTER MASHED POTATOES** 17.95
- BACON-HORSERADISH MASHED POTATOES** 7.95
- CRAB MAC & CHEESE** 12.95
- HERB ROASTED Tri-Color FINGERLINGS** 6.95
- AU GRATIN POTATOES** 8.95
- ONION RINGS** 9.95
- SEASONED SAUTÉED SPINACH** 7.95
- 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-

Sunday's Classic 3-Course

Dinner \$35

1ST COURSE
CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS
CHEF'S CUT, AU GRATIN POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-NO SUBSTITUTIONS-

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US
BEST STEAKHOUSE, BEST RESTAURANT TO HAVE A PARTY & 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