

APPETIZERS

- SHRIMP COCKTAIL 3 for 15 4 for 18
OYSTERS ROCKEFELLER 15
CARPACCIO 13
MARYLAND LUMP CRABMEAT COCKTAIL 16
FRENCH ONION SOUP 6
SOUP OF THE DAY 5

SALADS

- SESAME CHICKEN SALAD 14
Crispy chicken breast, Napa cabbage, spicy soba noodles, red pepper, cashews, carrots, red onion, crispy wonton, candied ginger, lemongrass vinaigrette
CRAB STUFFED AVOCADO SALAD 15
Lump crabmeat salad, fresh avocado, mixed baby greens, lime vinaigrette
BERRY *Famous* SALAD 13
Watercress and baby spinach, candied almonds, Maytag bleu cheese, blueberries, blackberries, and strawberries, curry balsamic vinaigrette
FRESH AHI TUNA NICOISE SALAD 15
Sliced rare tuna steak with romaine & watercress, new potatoes, haricoverts, red onions, hard boiled eggs, olives, tomatoes, roasted garlic/shallot vinaigrette
Famous COBB SALAD 14
Baby greens, grilled steak, grilled asparagus, Maytag bleu cheese, red onion, avocado, bacon, crispy onion rings, tomatoes, choice of dressing
Famous CAESAR SALADS
GRILLED ALL NATURAL CHICKEN BREAST 13
GRILLED FILET MIGNON 15
ORGANIC SALMON 14
GRILLED PRAWNS 15
LUMP BLUE CRAB MEAT 15

SANDWICHES

- OPEN FACED SLICED PRIME RIB SANDWICH 12
Shaved prime rib on sourdough with Swiss cheese and au jus
Famous PRIME CHEESEBURGER 13
House ground beef served with your choice of cheese. Additional toppings \$1.00 each
CHICKEN CORDON BLEU SANDWICH 12
Crispy chicken breast with ham, Swiss cheese, honey Dijon sauce
PHILLY STEAK SANDWICH 12
Sliced prime beef with American cheese, sautéed onions, peppers, mushrooms
GRILLED VEGGIE SANDWICH 12
Grilled and roasted vegetables with avocado

HOUSE SPECIALTIES

- FILET MIGNON, 8 OZ. 20
PRIME NEW YORK STRIP STEAK, 12 OZ. 22
RIBEYE, 12 OZ. 20
FRESH ORGANIC SALMON FILLET 15
FRESH GROUPER FILLET 16
FRESH AHI TUNA STEAK 18
MARYLAND LUMP CRABCAKES 16
CHICKEN OSCAR 14