

BRUSCHETTA WITH GOAT CHEESE 9.99
PLUM TOMATO CONCASE, FRESH BASIL AND
EXTRA VIRGIN OLIVE OIL ON CROSTINI

SHRIMP COCKTAIL 15.

SHRIMP DEJONGHE 17.

STEAK BRUSCHETTA 13.99
SLICED FILET MIGNON, FRENCH BOURSIN CHEESE,
BASIL, PLUM TOMATO AND
EXTRA VIRGIN OLIVE OIL ON CROSTINI

CALAMARI 11.99

ESCARGOT 9.99

FLAMING SAGANAKI 10.99

OYSTERS ROCKEFELLER 17.

BAKED ONION SOUP 9

BLUE POINT OYSTERS 13.99

BE MY VALENTINE



CHARGRILLED RIBEYE FOR TWO

THIS IS A GREAT WAY TO GET OUR BIGGEST
AND BEST STEAK BY SHARING
59. WITH TWO SALADS AND SIDES

CHATEAUBRIAND FOR TWO

FIRE BROILED CENTER CUT FILET MIGNON
BERNAISE SAUCE, MUSHROOMS, CHEF'S POTATOES
AND A PLETHORA OF FRESH VEGETABLES
72. WITH TWO SALADS

TONIGHT WE ARE SERVING OUR SEASONAL GARDEN SALAD
AND OUR TWICE BAKED POTATOES

OUR BEAUTIFUL SOUP IS TOMATO HERB

STEAK AU POIVRE AND LOBSTER 46.
BLACK PEPPER ENCRUSTED FILET MIGNON MEDALLION
DRIZZLED WITH COGNAC SAUCE
BROILED COLDWATER LOBSTER TAIL WITH DRAWN BUTTER

JUST LOBSTER (SINGLE, TWIN OR TRIO) 36. EACH

“STEAK AU POIVRE” 33.
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE

FILET MIGNON 39.

SLOW ROASTED PRIME RIB AU JUS
WITH A HORSERADISH CREAM
REGULAR CUT 35. KING CUT 42.

FLAMING ROAST DUCK 32.
WITH WILTED SPINACH AND SWEET ORANGE SAUCE

ALASKAN KING CRAB LEGS 56.
1 POUND WITH DRAWN BUTTER

SCOTTISH SALMON EN PAPILOTE 34.
SALMON FILET BAKED IN PARCHMENT
WITH FRESH HERBS, LEMON, FINGERLING POTATOES AND ASPARAGUS

OUR FAMOUS GARLIC SHRIMP DEJONGHE 28.

