

Curtain Call

***Seared Tuna**

served with wasabi and pickled ginger 10

Calamari Fritto

marinated and fried golden brown served with warm marinara 9

Mini Crab Cakes

seared mini crab cakes served with rémoulade sauce 12

Roasted Portobello

topped with herb tomatoes, mozzarella and basil
finished with a balsamic reduction 8

Caprese Salad

fresh mozzarella, tomato and basil drizzled with balsamic vinegar and olive oil 9

Shrimp Cocktail

poached and chilled shrimp with citrus cocktail sauce 12

Carlyle Salad

mixed greens, granny smith apples, chèvre and toasted walnuts
with a raspberry vinaigrette 9

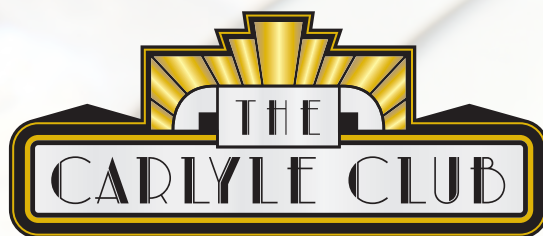
Greek Salad

fresh greens with kalamata olives, feta cheese, red onions, tomatoes
with a creamy italian dressing 9

Caesar Salad

crisp romaine lettuce tossed to order in our house made caesar dressing
with parmesan and herb croutons 8
add grilled chicken 4
add sautéed shrimp 7
add *filet mignon (grilled to order) 8
add *black pepper tuna (grilled to order) 7

**Consuming certain raw or under cooked seafood, poultry, eggs, or meats may be hazardous to your health.
Dining minimum is \$25.00 per person. A 20% gratuity will be added to parties of 6 or more.*



Showtime

***Filet Mignon**

grilled beef tenderloin topped with our slow roasted port wine demi-glace,
served with grilled asparagus and whipped potatoes 30

***Prime Rib**

slow roasted prime rib of beef with au jus and horseradish cream
served with chef's vegetables and whipped potatoes
ten ounce queen cut 26 sixteen ounce king cut 32

***Lamb Chops**

double cut lamb chops with mint cabernet sauce
with whipped potatoes and grilled asparagus 28

Crab Cakes

topped with a old bay laced cream sauce
with chef's vegetables and whipped potatoes 28

Dan Seared Salmon

herb crusted and topped with a parmesan cream sauce
served with chef's vegetables and rice pilaf 24

Roasted Chicken

herb infused chicken breast with shitake chicken jus
served with chef's vegetables and whipped potatoes 22

Grilled Pork Chop

bacon crusted infused with fresh herbs and shallots
served with chef's vegetables and whipped potatoes 24

Roasted Portobello

topped with herb tomatoes, mozzarella and basil
finished with a red wine reduction 19

ADDITIONAL SIDES

Sautéed Spinach ~ Sautéed Mushrooms ~ Grilled Asparagus ~ Chef's Vegetables 4

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