



Soups:

Seafood Chowder 5 / 7 Tuscan Chicken 4 / 6

Starters:

Crab, Spinach & Artichoke Dip	11
<i>Lump Crab / Flour Tortillas</i>	
Drunken Mushrooms	10
<i>Assorted Wild Mushrooms / Brandy Cream / Crostini</i>	
Bacon Wrapped Scallops	14
<i>Jumbo Sea Scallops / Orange-Ginger Glaze</i>	
Vegetable Tempura	9
<i>Mixed Seasonal Vegetable / Ponzu Dipping Sauce</i>	

Main:

Prime Rib of Beef	
<i>Au Jus / Horseradish Cream</i>	
<i>Queen (12oz) 23</i>	<i>King (16oz) 27</i>
Colossal Crab Cakes	27
<i>Maryland Style / House Made Tartar</i>	
Blackened Honey Glazed Salmon	24
<i>Norwegian Salmon / Local Honey Glaze</i>	
Creole Filet Oscar	29
<i>6oz Prime Filet / Cajun Crayfish / Asparagus / Hollandaise</i>	
Ultimate Seafood Pasta	27
<i>Jumbo Sea Scallops / Lump Crab / Gulf Shrimp / White Wine Garlic Cream Sauce / Linguine</i>	
Herb Roasted Pork Tenderloin	17
<i>Whole Grain Mustard / Wild Mushroom Demi-Glace</i>	
Benjamin's Stuffed Chicken	19
<i>Airline Chicken Breast / Smoked Gouda / Prosciutto Lemon & Dijon Buerre Blanc</i>	
Stuffed Portabella	16
<i>Roasted Seasonal Vegetables / Tri-Colored Quinoa / Balsamic</i>	
State Line Cobb	12
<i>Mixed Greens / Boiled Egg / Bleu Cheese / Smoked Bacon / Red Onion</i>	
<i>Additions: Chicken 4 Shrimp 6 Steak 6 Salmon 8 Crab Cake 8</i>	