



DINNER MENU

APPETIZERS

PICKLE CHIPS.....	\$10
MARYLAND STYLE CRAB CAKE.....	\$35
LOBSTER CARGOT.....	\$29
GRILLED TEQUILA SHRIMP.....	\$20
JUMBO SHRIMP COCKTAIL.....	\$20
GRILLED LAMB CHOPS.....	\$22
FRIED ASPARAGUS.....	\$25
POTATO CRUSTED CALAMARI.....	\$19
FRIED MUSHROOMS.....	\$10
BAKED BOURSIN CHEESE.....	\$14

SALADS & SOUPS

SOUP OF THE DAY.....	\$5
FRENCH ONION SOUP.....	\$10
CAESAR SALAD.....	\$11
BLUE CHEESE WEDGE.....	\$12
MICKEY'S CHOPPED SALAD.....	\$12
CAPRESE SALAD.....	\$12
SEAFOOD SALAD.....	\$20

A LA CARTE

BLISTERED BRUSSELS SPROUTS.....	\$12
LOBSTER RISOTTO.....	\$22
MUSHROOM RISOTTO.....	\$12
ASPARAGUS.....	\$10
FRENCH FRIES.....	\$10
SAUTEED MUSHROOMS.....	\$12
HOUSE CUT ONION RINGS.....	\$10
STEAMED BROCCOLI.....	\$10

ENTRÉES

PRIME COWBOY CUT RIBEYE (24oz).....	\$65	
PRIME ANGUS RIBEYE (18oz).....	\$50	
PRIME NY STRIP (16oz).....	\$55	
CENTER CUT FILET MIGNON 7oz.....\$44 10oz.....	\$50	
TENDERLOIN TIP TRIO (9oz).....	\$45	
Served with our three signature sauces.		
STEAK & CAKE.....	\$55	
5oz Filet, 3oz Crab Cake, Beurre Blanc		
CAPRESE CHICKEN.....	\$25	
Zoodles, Basil, Mozzarella, Marinara		
ADD TO ANY STEAK		
COGNAC PEPPER, ROQUEFORT, or BÉARNAISE SAUCE.....		\$2
JUMBO LUMP CRAB OSCAR.....	\$21	
NOVA SCOTIA LOBSTER OSCAR.....	\$25	

SEAFOOD

CEDAR PLANK SALMON.....	\$40
Sauce Beurre Blanc	
PAN ROASTED SEA BASS.....	\$45
Lobster Risotto	
OVEN-BAKED REDFISH.....	\$40
Hazelnut, Parmesan Encrusted, Beurre Blanc & Haricot Verts	
ALASKAN KING CRAB LEGS (1.5 LBS) (Subject to Availability).....	MP
SOUTH AFRICAN COLD WATER LOBSTER TAIL (Subject to Availability).....	MP

FRIED OKRA.....	\$8
SAUTEED SPINACH.....	\$12
JALAPENO MAC & CHEESE.....	\$12
LOBSTER MAC & CHEESE.....	\$20
MAC & CHEESE.....	\$11
AU GRATIN POTATOES.....	\$12
BAKED POTATO.....	\$10
MASHED POTATOES.....	\$10