

An American Grill

APPETIZERS

SPINACH & ARTICHOKE DIP

smoked gouda mornay and spinach; served with warm house-made blue corn tortilla chips

with crab

S & B CRAB CAKE

Maryland style lump crab cake, spring mix; served with crab meat aioli

SHRIMP SCAMPI

jumbo shrimp sautéed with garlic and herb butter, served with toasted baguette with lemon butter sauce, cilantro

STEAKHOUSE MEATBALLS

beef & pork meatballs, tomato sauce, micro basil, parmesan, stracciatella cheese with black truffle

STEAK & CHEESE HAND PIES

shaved ribeye, monterey jack cheese, smoked gouda mornay, stuffed in pie dough; served with chimichurri and roasted red pepper sour cream

SCALLOP ROCKEFELLER

two large scallops, spinach, Benton's bacon jam, pernod, yellow onion, hollandaise

FILET TARTARE*

classic beef tartare tossed with sherry vinaigrette, cured egg yolk, poached egg yolk, red onion, capers, jalapeño, dijonaise; served with toasted baguette

FOIE GRAS

bacon jam, seared foie gras, toasted baguette, amarena cherry gastrique

S & B OYSTERS

herb butter, chives, parmesan, bourbon mignonette, lemon; served on a bed of blended peppercorns and salt

CRABMEAT DEVILED EGGS

traditional deviled eggs, lump crab, crabmeat aioli, hand-cut candied bacon

SOUPS & SALADS

LOBSTER BISQUE

our take on the classic cup bowl

FRENCH ONION SOUP

traditional with toasted baguette and gruyére cheese

BUTCHER'S WEDGE

iceberg lettuce, blue cheese crumbles, red onion, avocado, tomato, egg, candied maple bacon, chives, blue cheese dressing

CAESAR SALAD

baby romaine heart, Caesar dressing, parmesan, fried capers, parmesan crisp, cured egg yolk

S & B SALAD

house lettuce mix, bacon, cucumber, tomatoes, radish, red beet, carrots, red onion, crouton, egg, bourbon maple dressing

HEIRLOOM TOMATO & BURRATA SALAD

heirloom tomatoes, stracciatella cheese, red onion, toasted pistachios, olive oil, aged balsamic vinegar, basil

STEAK SALAD

tenderloin medallions, house lettuce mix, tomatoes, egg, blue cheese crumbles, cucumber, red onion, beets, quinoa; served with steakhouse ranch

SEARED TUNA SALAD

sesame crusted and seared sashimi grade yellowfin tuna with arugula, cilantro, red beets, red onion, roasted tomatoes, carrots, avocado, lemon vinaigrette, peanut sauce, crispy malanga strips

dressing choices

ranch, blue cheese, maple bourbon vinaigrette, honey mustard, oil & vinegar

add-ons for salad

shrimp, chicken, salmon, filet medallions, scallops

add ½ caesar, ½ wedge or ½ s&b to any entrée

Raw & Chilled

TUNA POKE*

sesame seeds, orange marmalade, cilantro, guacamole; served with malanga chips

SALMON TARTARE TAQUITOS

guacamole, cured egg, salmon, crème fraîche, capers, lemon oil, lemon zest

FRESH OYSTERS*

rotating selection of raw oysters on the half shell; served with bourbon mignonette, cocktail sauce, horseradish ½ dozen full dozen

SHRIMP COCKTAIL

poached jumbo shrimp; served with cocktail sauce, horseradish, lemon 3 or 5

SEAFOOD TOWER*

includes tuna poke, raw oysters, shrimp cocktail, chilled lobster tail; salmon tartare, crab dip, with bourbon mignonette, cocktail sauce, horseradish, crab meat aioli, lemon, tabasco and a selection of crackers and malanga chips

tower for two-three tower for four-six

HAND-CUT<u>STEAKS</u>



All of our steaks are Certified Angus Beef® and aged a minimum of 21 days, seasoned with our House seasoning blend, and finished with an herb butter.

*FILET served with your choice of spud or side	7oz 10oz 12oz
*NY STRIP served with your choice of spud or side	14oz 18oz
*RIB EYE THICK CUT served with your choice of spud or side	avg. 24oz
*COWBOY CUT RIBEYE served with your choice of spud or side	35oz

*TOMAHAWK RIBEYE (for 2-4 people) avg. 55oz frenched long bone ribeye served with two sides

*FILET TRIO three filet medallions topped with crab meat dynamite, blue cheese, and au poivre; served with choice of side

*STEAK & FRITES sliced 12oz NY Strip topped with au poivre sauce; served with house-made fries

*LAND & SEA two tenderloin medallions with choice of:

shrimp

crab cake

lobster tail or scallops

served with crab meat aioli, lemon and your choice of spud or side

Elevate Your Steak.

SAUCES Au Poivre | Béarnaise | Benton's Bacon Onion Jam | Bourbon Steak Sauce | Chimichurri | Hollandaise | Horseradish Crème Fraîche | Smoked Gouda Mornay

ADD-ONS Blue Cheese | Crab Cake | Crab Meat Dynamite | Crab Oscar with Asparagus and Hollandaise | Foie Gras | Lobster Oscar with Asparagus | Lobster Tail with Drawn Butter | Shrimp Skewer | Two Seared Scallops | Balsamic Caramelized Onion

Steak & Bourbon Favorites

PAN ROASTED CHICKEN semi-boneless ½ chicken; served with roasted potatoes, sautéed asparagus, chicken au jus

VERLASSO SALMON sustainably raised Chilean salmon; served with mashed potatoes, steamed broccoli, lemon butter sauce

HALIBUT pan roasted halibut; served with mashed potatoes, sautéed asparagus, and topped with a lobster cream sauce

SHORT RIB POT ROAST braised boneless short rib; served with mashed potatoes, maple glazed carrots, horseradish crème fraîche, with gravy reduction

BONE-IN PORK CHOP White Marble Farms double bone-in thick cut pork chop, topped with a seasonal chutney and our crème corn brûlée

VEGETABLE QUINOA served with warm red quinoa lightly sautéed with diced sweet potatoes, mushrooms, red onion, red beets, garlic, roasted tomato and avocado with salmon

SCALLOPS seared scallops, Benton's bacon jam, spiced cream corn, spring mix, lemon vinaigrette, orange segements

STEAKHOUSE BOLOGNESE pappardelle pasta, in house made beef and bacon bolognese, tomato sauce, basil, parmesan

may substitute meatballs for bolognese

SIDES

BROCCOLI sautéed and topped with fresh parmigiano reggiano, olive oil and lemon

CREAMED SPINACH traditional creamed spinach with smoked gouda mornay, topped with parmigiano reggiano

MAC & CHEESE cavatappi pasta tossed with our house cheese sauce and cheddar cheese; topped with fried cheese curds

Philly Style add ribeye shavings

Truffle Style truffle and smoked gouda mornay

Lobster Mac

SAUTÉED MUSHROOMS mushroom blend sautéed in herb butter with roasted garlic, topped with goat cheese, chives

CRÈME CORN BRÛLÉE spiced cream corn, topped with bourbon smoked sugar and brûléed

CARAMELIZED BRUSSEL SPROUTS fried with bacon, candied pecans and finished with aged balsamic

ASPARAGUS sautéed in herb butter and finished with our house seasoning

MAPLE GLAZED CARROTS thick-cut carrots glazed in maple syrup, brown butter bread crumbs

SPUDS

CHEESY POTATOES lightly fried potatoes in butter topped with gouda mornay and chives

STEAK FRIES large, hand-cut and triple cooked in beef tallow finished with fried herbs

Double Truffle Style tossed in black truffles and truffle oil and finished with parmigiano reggiano

POTATOES AU GRATIN thinly sliced potatoes layered with cream and cheese and baked until golden, finished with chopped chives, topped with gouda mornay

HOUSE-CUT FRENCH FRIES twice cooked french fries finished with house herb blend

Double Truffle Style tossed in black truffles and truffle oil and finished with parmigiano reggiano

LOADED BAKED SWEET POTATO stuffed with butter, sour cream, chives, crumbled bacon, maple syrup and brûléed marshmallows

COLOSSAL BAKED POTATO with your choice of toppings: bacon, butter, sour cream, cheddar cheese, chives

MASHED POTATOES creamy, butter house whipped potatoes

SHEPHERD'S PIE whipped potatoes layered with braised short rib, gravy and topped with parmigiano reggiano

Make it a Sailor's Pie replace braised short rib with layers of crab meat, lobster, lobster cream sauce, and cream corn, finished with chives

*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME FOODS MAY CONTAIN ALLERGENS.

HANDHELDS 🚇

Add Bacon Make it Millionaire Style – add foie gras Make it Billionaire Style – add foie gras & lobster claw

CLASSIC AMERICAN BACON CHEESEBURGER* house ground 9oz Certified Angus Beef topped with melted American cheese, Benton's bacon jam, thick-cut bacon, butter lettuce, tomato, red onion, pickles, house burger sauce; served on toasted challah bread with french fries

GRUYÉRE BURGER* house ground 9oz Certified Angus Beef topped with balsamic caramelized onion, gruyére cheese, roasted cherry tomatoes, dijonnaise sauce; served on toasted challah bread with french fries

CRAB CAKE BURGER* large Maryland style crab cake burger with sliced avocado, butter lettuce, crab meat aioli served on a toasted challah bun

TRUFFLE BURGER* house ground 9oz Certified Angus Beef topped with balsamic caramelized onion, truffle cheddar cheese, roasted cherry tomatoes, truffle aioli; served on toasted challah bread with french fries