



Black Angus Grille

Starters

BBQ Shrimp

Jumbo Shrimp butterflied and stuffed with smoked Gouda Cheese, wrapped in bacon, basted with BBQ sauce and grilled to perfection.
\$8.95

Bacon Scallops

Jumbo Sea Scallops wrapped with Applewood Smoked Bacon, grilled then served with roasted Red Pepper sauce \$9.95

Crabcakes

Classic, delicately seasoned Lump Crabmeat recipe baked or fried to perfection \$10

Ahi Tuna

Sashimi style Tuna seared with black peppercorns and served Rare with Asian Salad, Ginger Sesame Vinaigrette and Soy Sauce \$8

Mussels Napoletana

Steamed in a savory sauce of marinara, lemon juice, white wine and garlic \$8.50

Additional Appetizers

Crab Stuffed Mushrooms

Silver Dollar Mushrooms filled with our unique crab cake recipe then served over roasted red pepper pesto \$8

Gouda Mushrooms

Silver Dollar Mushrooms stuffed with smoked Gouda Cheese, baked until bubbly brown then served with roasted red pepper pesto
\$8

New Zealand Lamb Lollipops

Marinated in Rosemary, Basil, Thyme and Balsamic Vinaigrette grilled to desired temperature and served with Blueberry Chutney and Port Wine Sauce 10.50

Martini Shrimp Cocktail

Jumbo Shrimp served with stuffed Spanish Olives and Absolut Cocktail Sauce \$9.50

Soups And Salads

Crab Bisque

garnished with Lump Crabmeat \$4 / \$6

New England Clam Chowder

Traditional Bacon, Potato, Clam and Cream soup \$4 / \$6

Broccoli & Cheddar Cheese Soup

Rich, creamy cheesy base with fresh Broccoli \$3 / \$5

Caesar Salad

Romaine lettuce tossed with classically prepared Caesar Dressing and Garlic Croutons. \$4 / \$6

Spinach Salad

with Red Onions, Sliced mushrooms and Poppyseed Vinaigrette
\$4 / \$6

Greek Salad

Cucumbers, Red Onions, Vine Ripened Tomatoes, Feta Cheese and Kalamata Olives tossed with Balsamic Vinaigrette then served over a bed of Romaine Lettuce. \$4 / \$7

House Salad

Romaine Lettuce, Spinach, Vine Ripened Tomatoes, Cucumbers, Red Onion and Carrots \$3 / \$5

ADD TO ANY LARGE SALAD

Grilled Chicken-\$5 Pesto Grilled Shrimp-\$5

Grilled Salmon-\$7 Prime Rib Strips \$8

Salad Dressing Choices

Ranch 1000 Island

Poppyseed Vinaigrette

Bleu Cheese

Caesar Balsamic Vinaigrette

Ginger Sesame Vinaigrette



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Seafood

Seafood Bouillabaisse

Jumbo Shrimp and Sea Scallops, Mussels, Salmon, Ahi Tuna, Andouille Sausage and Cajun cream sauce served over Pesto rice
\$21

Crabcakes

Delicately seasoned classic recipe, light and fluffy, deep fried or baked to a golden brown. \$21

Twin Brazilian Lobster Tails

2 6 oz Lobster Tails caught in cold, clear waters baked to a recommended medium well temperature and served with drawn butter and lemon Market Price

North Atlantic Salmon

marinated in Balsamic Vinaigrette, open flame grilled then topped with Sundried Tomato Pesto Alfredo \$19

Crab Stuffed Shrimp

Jumbo Shrimp, butterfiled in shell, stuffed with classic Lump Crabcakes and served with Cajun Alfredo \$21

Additional Seafood

Salmon Chesapeake

Coated in Romano Cheese and herbed breadcrumbs, panbaked and topped with a creamy Crabmeat, Shrimp and Sundried Tomato Pesto Alfredo \$22

Applewood Scallops

Jumbo Sea Scallops wrapped with Applewood Smoked Bacon, grilled on open flame, then topped with Roasted Red Pepper sauce.
\$21

Ahi Tuna

Cold smoked Ahi Tuna marinated and grilled over open flame (recommended rare - medium) then topped with a creamy Sundried Tomato Pesto and Lump Crabmeat sauce. \$20

Add To Any Entree

6 oz Lobster Tail -\$18 Pesto Grilled Shrimp-\$6

Crabcake-\$6 Crab Stuffed Shrimp \$7

Angus Reserve Beef

Prime Rib

Roasted Rib-Eye cooked to fork-tender perfection
9oz - \$21 12 oz -26 16 oz \$28

Filet Mignon

Lean Beef tenderloin open flame grilled to your desired temperature
6 oz - \$22 8 oz - \$26

New York Strip

12 oz of Beef Striploin open flame grilled to your desired temperature \$25

T-Bone Steak

18 oz portion of Bone-In New York Strip open flame grilled to your desired temperature \$25

Porterhouse Steak

22 oz Bone-In Filet Mignon and New York Strip open flame grilled to your desired temperature \$29

Delmonico

13 oz Rib-Eye Open Flame Grilled to your desired temperature
\$26

Steak AuPoivre

A 13 oz New York Strip, encrusted with Red, White and Black Peppercorns, pan seared deglazed with Brandy then finished with Tarragon Cream Sauce. \$28

Steak Diane

A 7 oz sliced New York Strip served with Mushroom Demi-Glace
\$19

Included w/ Entrees

Bread, Pesto Dipping Oil, House Salad and 2 Sides

Baked Potato Red Bliss Garlic Mashers

Mediterranean Rice Sweet Potato Wedges

French Fries Creamed Spinach

Sauteed Vegetable Medley



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Chops & Chicken

New Zealand Lamb Chops

Frenched, Hand Cut, double bone chops marinated and grilled to your desired temperature. Topped with Blueberry Apple Chutney and Blueberry Port Wine Sauce \$26

AppleJack Porkchop

A one pound double bone Pork Chop coated in Herbed Breadcrumbs panbaked then topped with Raisin and Apple Chutney Demi-Glace. \$19

Veal Marsala

A 14 oz Bone-In Veal Rib Chop coated in Herbed Breadcrumbs, panbaked to perfection then topped with sauteed Fresh Mushrooms and Marsala Wine sauce \$27

Chicken Chesapeake

Fresh Chicken Breast coated in Herbed Breadcrumbs, panbaked then topped with a Creamy Sundried Tomato Pesto, Lump Crab and Pesto Shrimp \$19

Chicken Marsala

Fresh Chicken Breast, panseared, deglazed with Marsala Wine sauce, then finished with Mushroom Demi-Glace \$18

Coffee Specials

Irish Coffee

Jameson's Irish Whiskey, Kahlua and Coffee topped with Whipped Cream and Green Creme De Menthe \$6.50

Hot Nutty Irishman

Bailey's Irish Creme, Frangelica and Coffee topped with Whipped Cream \$6.95

Coffee Nudge

A blend of Dark Creme de Cacao, Coffee Liqueur, Brandy and Coffee topped with Whipped Cream \$6.75

Toasted Almond Coffee

Kahlua, Amaretto and coffee topped with Whipped Cream and Cinnamon \$6.95

Great Finishes

Chocolate Brownie Volcano

Fresh baked Coffee and Chocolate Brownie topped with your choice of rich Vanilla or Chocolate Ice Cream and Homemade Hot Fudge \$5.95

Key Lime Pie

Classic recipe. Real Key Lime Juice Custard served in a Graham Cracker crust and topped with Whipped Cream and Berry sauce \$5.75

Tira Misu cheesecake

Kahlua, Chocolate marsala, Espresso and Marscapone Cheesecake topped with Chocolate sauce 5.95

Chocolate Ecstasy Cake

Moist, dark and Chocolate throughout, served with your choice of Berry Sauce or Homemade Hot fudge Sauce \$5.95

Cheesecake

Your choice of Plain, Blueberry, Strawberry or Hot Fudge Sauce \$4.25

Carrot Cake

Multiple layers of Sweetened Vanilla flavored Cream Cheese and Carrot infused Pound cake \$4.95

Apple Crumb Pie

An old fashioned favorite of Apples, Cinnamon and Raisins baked with a Streusel Topping then served warm with Homemade Caramel sauce and Vanilla Ice Cream \$5.75

Peanut Butter Pie

Reese's Peanut Butter Cups, Fudge and Chocolate Crust. Creamy and Delicious \$5.95

Additional Desserts

Bourbon Pecan pie \$5.50

Chocolate Ganache Pie \$5.25

Chocolate or Vanilla Ice Cream \$4.25