



Cold Appetizers

****AHI**

Ruby red tuna dipped in Asian spices and sesame seeds, seared rare, over Oriental slaw, drizzled with a beer mustard sauce.

Served with pickled ginger and wasabi.

\$14.95

SHRIMP COCKTAIL

Five large steamed shrimp served with a lime-horseradish cocktail sauce.

\$13.95

Hot Appetizers

SPINACH AND ARTICHOKE DIP

Chopped spinach and artichokes with Fontina, mozzarella, cream cheese, and parmesan served with crisp lavash.

\$9.95

COCONUT SHRIMP

Five large black tiger shrimp battered in flaky coconut, fried and served with Cajun tartar and chili mango sauce.

\$9.95

SOUTHERN ROCK OYSTERS

Four Chesapeake Bay oysters topped with house made white cheddar pimento cheese, sautéed spinach, and Virginia ham.

\$11.95

CRAB CROQUETTES

Jumbo lump crabmeat lightly seasoned with Mobjack Bay spices, fried and served with Cajun tartar and lime-horseradish cocktail sauce.

\$12.95

FRIED YELLOW TOMATOES

(Vegetarian) Vine ripened yellow tomatoes lightly breaded and fried, topped with shaved fennel salad and avocado vinaigrette.

\$6.95

CALAMARI

Crispy fried calamari tossed with edamame, served with chili mango sauce and a honey wasabi aioli.

\$10.95

Soups

SHE CRAB SOUP

Prepared with delicate crab, dry sherry and diced peppers.

\$5.95 cup / \$6.95 bowl

SOUP OF THE DAY

Prepared fresh daily by our chef.

\$4.95 cup / \$6.95 bowl

Salads

GOOD COMPANY

(Vegetarian) Wild field greens, shredded carrots, cherry tomatoes, and sliced cucumbers with your choice of dressing.

\$5.95

THE BUTTER BIBB SALAD

A half head of trimmed butter lettuce with creamy Gorgonzola dressing, Applewood smoked bacon and tomato relish.

\$6.95

BABY ARUGULA SALAD

(Vegetarian) Fresh baby arugula with Chevre cheese topped with a balsamic reduction and extra virgin olive oil.

\$6.95

SPINACH AND PEAR SALAD

(Vegetarian) Baby spinach with shaved Manchego cheese, grilled onions, and port wine poached pears and raspberry vinaigrette.

\$8.95

CAESAR SALAD

Crisp romaine, imported Parmesan cheese and garlic croutons in our own Caesar dressing.

\$6.95

Pastas

PEPPER AND PARMESAN PASTA

Imported prosciutto, fire roasted cherry tomatoes, and spicy Italian sausage, tossed in a house made red pepper parmesan cream over linguine.

\$21.95

Steaks

We take pride in serving only Certified Angus Beef®

**SLOW ROASTED

PRIME RIB OF BEEF

A signature entrée for over 35 years.
12 ounces of slowly roasted prime rib, served with au jus, baked potato and vegetable du jour.
\$27.95

**FILET MIGNON

Grilled Gorgonzola crusted filet, served with TCR steak sauce, buttery whipped potatoes, grilled asparagus and crispy onions.
8oz. \$30.95 / 12oz. \$36.95

**NEW YORK STRIP

Grilled 12 ounce New York strip, known as the beef lover's steak, served with rustic hash browns, roasted Brussels sprouts and a bourbon demi- glace.
\$30.95

**COFFEE COWBOY STEAK

Grilled 16 ounce bone-in ribeye seasoned with espresso coffee and ancho chili powder rub, served with buttery whipped potatoes and collard greens.
\$34.95

**FLAT IRON STEAK

Grilled 8 ounce well-trimmed flat iron steak, served with brown sugar glazed sweet potatoes, sautéed spinach and apple cider reduction.
\$19.95

ACCOMPANIMENTS

Au Poivre \$4.95 - Pepper crusted with a brandy peppercorn cream sauce.

Gorgonzola \$4.95 - Gorgonzola crumbles, garlic, cream and fresh parsley.

Oscar \$9.95 - Jumbo Lump Crabmeat, steamed asparagus and béarnaise sauce.

Specialties

COMPANY CHICKEN

Sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped potatoes and vegetable du jour.
\$19.95

COMPANY MEATLOAF

Tender Certified Angus Beef® meatloaf slowly baked with a Southern Comfort mushroom sauce. Served with buttery whipped potatoes and vegetable du jour.
\$21.95

WILD MUSHROOM POLENTA

(Vegetarian) A Northern Italian comfort food, polenta with fontina cheese, marinara, baby portabella, shiitake and white mushrooms.
\$18.95

Seafood

COMPANY CRAB CAKE

Seared jumbo lump crab cakes held together only by egg and a pinch of bread crumbs, served with pancetta spoon bread and sautéed spinach, topped with fennel salad and citrus butter.
\$24.95

**AHI TUNA

Pan seared Ahi Tuna with red and golden ginger beets, seaweed salad, and a mango chili sauce.
\$24.95

**MAHI MAHI

Pan seared Mahi Mahi served with roasted Roma tomatoes and fennel. Accompanied by a Northern white bean salad and tomato vinaigrette.
\$24.95

**SEARED SCALLOPS

Pan seared diver sea scallops served over roasted green pepper risotto, finished with caramelized grape tomato cream sauce and crisp flat bread.
\$24.95

**ROCKFISH

Crispy skinned Rockfish accompanied by Blue Crab, sweet potato hash with Virginia ham. Served with Brussels sprouts and a lemon white wine sauce.
\$26.95

**ORANGE ROUGHY

Broiled orange roughy with a black bean cake, red and yellow tomato salsa, topped with cilantro lime crème fraiche.
\$21.95

**GRILLED SALMON

Grilled Northern Atlantic salmon with sweet corn, tomato, and avocado relish, grilled asparagus and a fig infused balsamic glaze.
\$22.95

**SWORDFISH

Grilled Swordfish, served with a Mediterranean Farro salad with green beans, Kalamata olives, red and yellow peppers, and cherry tomatoes. Accompanied by a pesto sauce.
\$26.95

**SEAFOOD PASTA

Salmon, Shrimp, Scallops, and Crabmeat in a Smoked Gouda Dill cream sauce over linguini.
\$26.95

Pork

GLAZED PORK TENDERLOIN

Molasses glazed grilled pork tenderloin served with whipped sweet potatoes, roasted Brussels sprouts and homemade apple butter.
\$19.95

BABY BACK RIBS

Dry spice rubbed half rack of ribs. Served with hand cut potato wedges, coleslaw, baked beans and hush puppies.
\$19.95