



TAKEOUT MENU

APPETIZERS

GUACAMOLE WITH CHIPS	14.00	ICED SHRIMP COCKTAIL	25.00
MARYLAND LUMP CRAB CAKES	23.00	THICK-CUT SMOKED BACON	19.00
* LUMP CRAB COCKTAIL	26.00	ARUGOLA, AVOCADO AND GRAPEFRUIT SALAD	15.00
TOMATOES AND ONIONS	15.00	BUTTER LETTUCE HOUSE SALAD	12.50
WITH BAYLEY HAZEN BLUE OR MOZZARELLA	19.00	WITH BALSAMIC OR DIJON VINAIGRETTE	

SOUPS

LOBSTER BISQUE	12.00	CHILLED TOMATO AND CUCUMBER SOUP	11.00
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SALADS

* CAESAR SALAD	18.00	* PRIME SIRLOIN STEAK SALAD (8 oz)	33.00
ICEBERG LETTUCE WEDGE BLUE CHEESE DRESSING	15.00	LARGE GREEN SALAD	20.00
WITH CHOPPED TOMATOES AND BACON	4.00	WITH GOAT CHEESE, AVOCADO AND TOMATOES	

LIGHTER FARE

SPICY CHICKEN WINGS		15.00	
* TUNA SANDWICH WITH GUACAMOLE	13.50	SAUTEED FILET TIPS	18.50
		ARUGOLA AND GOAT CHEESE ON FLATBREAD	

ENTREES

* OUR LEGENDARY MUTTON CHOP	62.00	* GEORGE'S TURKEY SCHNITZEL	23.00
* PRIME NY SIRLOIN (8 oz) 33.00 . . . (16 oz) 56.00		WITH FRESH BASIL AND TOMATOES	
* PRIME T-BONE STEAK	61.00	MEATLOAF DINNER 20.50 . . SANDWICH 18.50	
* PRIME FILET MIGNON (8 oz)	46.00	GRILLED CHICKEN WITH LIME AND CORIANDER	21.00
* TWO DOUBLE LAMB CHOPS	49.00	SWEDISH MEATBALLS	18.50
* PRIME SIRLOIN STEAK SANDWICH (8 oz)	33.00	BONELESS SHORT RIB OF BEEF	29.00
* GRILLED FILET MIGNON SKEWERS	27.00	IN BEEF BROTH WITH WHOLE CARROTS AND LEEKS	
		* HAMBURGER WITH FRENCH FRIES	20.50

SIDES

MASHED YUKON GOLD POTATOES	12.00	SAUTEED FIELD MUSHROOMS	15.00
HAND-CUT FRENCH FRIES	12.00	PAN-ROASTED BROCCOLI AND CAULIFLOWER	14.00
KEENS'S CREAMED OR SAUTEED SPINACH	14.00	STEAMED ASPARAGUS	15.00

DESSERTS

OUR FAMILY CARROT CAKE	12.00	KEY LIME PIE	12.00
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OPEN 12:00PM TO 8:00PM

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS