



APPETIZERS

SOUP OF THE DAY	12.00	SHRIMP COCKTAIL	28.00
CLAMS ON THE HALF SHELL	20.00	LOBSTER COCKTAIL	30.00
CLAMS OREGANATA	23.00	LUMP CRABMEAT COCKTAIL	29.00
CLAMS CASINO	23.00	MARYLAND CRAB CAKE	31.00
OYSTERS ON THE HALF SHELL	24.00	TUNA TARTARE	29.00
MELON & PROSCIUTTO	24.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 105.00 / (4) 190.00			

SALADS

MIXED GREEN SALAD	14.00	CAESAR SALAD	19.00
GORGONZOLA SALAD	18.00	CLASSIC WEDGE	19.50
TRI COLOR SALAD	17.00	SLICED TOMATO & ONION	18.00
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	23.00	BRYANT & COOPER SALAD	28.00

ENTRÉES

LEMON PEPPER CHICKEN	35.00	PORTERHOUSE	76 .00
LINGUINE & CLAM SAUCE	32.00	(per person for 2, 3, or 4)	
CHOPPED SIRLOIN WITH ONIONS	34.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	40.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	43.00	LAMB CHOPS	"
LEMON SOLE	46.00	VEAL CHOP	67.50
SALMON	45.00	ROASTED PRIME RIB (when avail)	89.00
SWORDFISH	49.00	COLORADO RIB STEAK	92.00
SAUTÉED SHRIMP DISHES	50.00	CAJUN COLORADO RIB STEAK	96.00
STUFFED SHRIMP WITH CRABMEAT	62.00	PRIME SIRLOIN 12 oz	67.00
BROILED 4 LB. LOBSTER	P/A	FILET MIGNON 10 oz	67.00

VEGETABLES SERVED FOR TWO

HASHED BROWNS	16.00	CREAMED SPINACH	18.00
LYONNAISE POTATOES	16.00	LEAF SPINACH	16.00
MASHED POTATOES	15.00	BROCCOLI HOLLANDAISE	16.00
FRIED COMBO	16.00	BRUSSELS SPROUTS	16.00
COTTAGE FRIED POTATOES	16.00	ASPARAGUS (in season)	16.00
FRENCH FRIED ONIONS	16.00	SAUTÉED MUSHROOMS	16.00
BAKED POTATO	12.00	SAUTÉED STRING BEANS	16.00
SAUTÉED CORN	16.00	FRIED ZUCCHINI	16.00

DESSERTS

CHOCOLATE CAKE	17.00	KEY LIME PIE	17.00	RICE PUDDING	14.00
BANANA CREAM PIE	17.00	CRÈME BRÛLÉE	15.00	ICE CREAM/SORBET	14.00
PECAN PIE	18.00	APPLE STRUDEL	15.00	MIXED BERRIES	P/A
CHEESE CAKE	17.00	TARTUFO	14.00	FRESH FRUIT	P/A