

DINNER

STARTERS

Fried Calamari	9
Artichoke Hearts Francaise	9
Four Cheese Spinach Dip	11
Steamed Mussels	12
sherry, tarragon & roasted fennel	
Crab & Artichoke Dip	14
Oven Roasted Oysters	14
bacon, creamy spinach & aged cheddar	
Steak Tartare	14
Shrimp Cocktail	15
Crab Cake	15
Crab Cocktail	16

SOUPS & SALADS

Baked "Five Onion" Soup	9
Lobster Bisque	9/12
Roasted Beet salad	9
pecan-crusted goat cheese	
Caesar Salad	9
Baby Spinach Salad	9
vidalia onion vinaigrette, bacon, eggs	
Iceberg Wedge	9
bacon, tomatoes and blue cheese	
Pear & Blue Cheese Salad	9
candied walnuts	
Apple & Mixed Greens Salad	9
trio of apples, pecans, dried cranberries & creamy lemon-apple vinaigrette	

TOWERS OF SEAFOOD

shrimp • mussels • clams
dungeness crab • oysters
regular.....50 grand.....99

SIDE DISHES

Two Hour Onions	5
Fries	5
Hash Brown	6
Mashed Yukon Gold Potatoes	6
Baked Potato	6
Macaroni & Cheese	6
Onion Rings	6
Creamed Spinach & Bacon	6
Brussel Sprouts	6
Creamed Corn	6
Scalloped Potatoes	6
Pan Roasted Mushrooms	6
Bordelaise Sauce	2
Bearnaise Sauce	2
Wild Mushroom Pan Sauce	2

STEAKS

USDA Prime Angus Beef

Steak & Fries 8oz	22
Steak Salad 8oz	22
mixed greens, parmesan vinaigrette, blue cheese	
Strip Steak 12oz	32
Filet Mignon 8oz	34
Filet Mignon 12oz	42
Bone-in Ribeye 18oz	36
21 DAY DRY AGED Hand-Cut In House	
Strip Steak 12oz	42
Delmonico 14oz	37

Cooking Legend - Rare: Cool, Red Center
Medium-Rare: Warm, Red Center •Medium: Pink Throughout
Medium-Well: Slightly Pink Center • Well: Cooked Throughout

THE WITHERSPOON BURGER

10oz Angus Prime & fries14
Top it off with ~ 2 hr. onions, sauteed mushrooms,
bacon, cheddar, American or blue cheese
\$1 extra for each

FEATURED ENTREES

Lobster Mac & Cheese	19
Farmer's Market Risotto	21
zucchini, squash, red pepper, & mushrooms	
Roast Lemon-Thyme Chicken	21
roasted home-style potatoes & onions	
Pan Seared Chicken Breast	23
mashed, baby carrots & pan jus	
Tenderloin Tips	23
mashed potatoes, asparagus and gravy	
Rock Shrimp & Spinach-Asiago Ravioli	25
fresh ravioli, baby spinach & sherry alfredo	
Pork Chop	26
16oz, sour apple marmalade and yukon mashed potatoes	
Braised Short Rib	27
mashed potatoes	
Sesame Crusted Tuna	28
baby bok choy & shredded carrot	
Seared Sea Scallops	29
sauteed asparagus & creamy bacon vinaigrette	
Herb Crusted Salmon	29
sherry, wild mushrooms & roasted organic baby tomatoes	
Jumbo Lump Crab Cakes	30
creamy cabbage slaw, buerre blanc	
Veal Chop	34
14 oz, scalloped potatoes & wild mushroom gravy	

Monday

Home Style
Meatloaf
21

Tuesday

Baby Back
Ribs
23

Wednesday

Pork
Paillard
26

Thursday

Braised Lamb
Volcano
27

Friday

Whole
2lb Lobster
Market Price

Saturday

Prime
Rib
30

Sunday

Roast
Turkey
20

Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

There will be a split plate charge of \$3.00 for Entrees