



APPETIZERS

SOUP OF THE DAY	8.50	SHRIMP COCKTAIL	20.00
CLAMS ON THE HALF SHELL	12.00	LOBSTER COCKTAIL	20.00
CLAMS OREGANATA	15.00	LUMP CRABMEAT COCKTAIL	20.00
CLAMS CASINO	15.00	MARYLAND CRAB CAKE	22.50
OYSTERS ON THE HALF SHELL	16.00	STONE CRAB CLAWS	P/A
MELON & PROSCIUTTO	14.00	(when available)	

SALADS

MIXED GREEN SALAD	9.50	SLICED TOMATO & ONION	12.00
GORGONZOLA SALAD	12.50	SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	15.00
TRI COLOR SALAD	11.50	BRYANT & COOPER SALAD	17.50
CAESAR SALAD	14.00		

ENTRÉES

LEMON PEPPER CHICKEN	19.50	PORTERHOUSE	57.00
LINGUINE & CLAM SAUCE	19.50	(per person for 2,3,or 4)	
CHOPPED SIRLOIN WITH ONIONS	25.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	27.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	29.50	VEAL CHOP	57.00
LEMON SOLE	34.50	LAMB CHOPS	"
SALMON	33.00	FULL CUT PRIME RIB (when avail)	P/A
SWORDFISH	35.00	COLORADO RIB STEAK	67.00
SAUTÉED SHRIMP DISHES	39.00	PRIME SIRLOIN 12 oz	46.50
STUFFED SHRIMP WITH CRABMEAT	49.00	FILET MIGNON 10 oz	46.50
BROILED LOBSTERS	P/A	BONELESS PRIME RIB (when available)	40.00

VEGETABLES SERVED FOR TWO

HASHED BROWNS	12.00	CREAMED SPINACH	12.00
LYONNAISE POTATOES	10.00	LEAF SPINACH	10.00
MASHED POTATOES	10.00	BROCCOLI HOLLANDAISE	12.00
FRIED COMBO	10.50	BRUSSELS SPROUTS	12.00
COTTAGE FRIED POTATOES	9.50	ASPARAGUS (in season)	12.00
FRENCH FRIED ONIONS	9.50	SAUTÉED MUSHROOMS	12.00
BAKED POTATO	7.50	SAUTÉED STRING BEANS	10.00
SAUTÉED CORN	8.50	FRIED ZUCCHINI	9.50

DESSERTS

CHOCOLATE CAKE	10.00	KEY LIME PIE	9.00	RICE PUDDING	8.50
BANANA CREAM PIE	10.00	CRÈME BRÛLÉE	10.00	ICE CREAM/SORBET	8.00
PECAN PIE	12.00	APPLE STRUDEL	10.00	MIXED BERRIES	P/A
CHEESE CAKE	10.00	TARTUFO	9.00	FRESH FRUIT	P/A

ALL OUR PRIME STEAKS & CHOPS ARE HAND-SELECTED AND DRY-AGED ON OUR PREMISES
VISIT OUR BUTCHER SHOP & RETAIL MARKET NEXT DOOR