



**APPETIZERS**

SOUP OF THE DAY	11.00	SHRIMP COCKTAIL	25.00
CLAMS ON THE HALF SHELL	15.00	LOBSTER COCKTAIL	25.00
CLAMS OREGANATA	18.00	LUMP CRABMEAT COCKTAIL	25.00
CLAMS CASINO	18.00	MARYLAND CRAB CAKE	25.00
OYSTERS ON THE HALF SHELL	19.00	TUNA TARTARE	25.00
MELON & PROSCIUTTO	19.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 89.00 / (4) 139.00			

**SALADS**

MIXED GREEN SALAD	12.00	CAESAR SALAD	15.50
GORGONZOLA SALAD	15.00	CLASSIC WEDGE	16.00
TRI COLOR SALAD	14.00	SLICED TOMATO & ONION	15.50
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	18.50	BRYANT & COOPER SALAD	21.00

**ENTRÉES**

LEMON PEPPER CHICKEN	27.00	PORTERHOUSE	65.00
LINGUINE & CLAM SAUCE	27.00	(per person for 2, 3, or 4)	
CHOPPED SIRLOIN WITH ONIONS	29.00	PRIME SIRLOIN STEAK	65.00
CHICKEN PARMIGIANA	32.00	FILET MIGNON	65.00
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	35.50	VEAL CHOP	62.00
LEMON SOLE	39.50	LAMB CHOPS	59.50
SALMON	39.50	FULL CUT PRIME RIB (when avail)	78.00
SWORDFISH	42.00	COLORADO RIB STEAK	75.00
SAUTÉED SHRIMP DISHES	45.00	CAJUN COLORADO RIB STEAK	78.00
STUFFED SHRIMP WITH CRABMEAT	55.00	PRIME SIRLOIN 12 oz	55.00
BROILED 4LB. LOBSTER	P/A	FILET MIGNON 10 oz	55.00
		BONELESS PRIME RIB (when avail)	47.00

**VEGETABLES SERVED FOR TWO**

HASHED BROWNS	15.00	CREAMED SPINACH	14.00
LYONNAISE POTATOES	13.50	LEAF SPINACH	14.00
MASHED POTATOES	13.50	BROCCOLI HOLLANDAISE	14.00
FRIED COMBO	12.00	BRUSSELS SPROUTS	14.00
COTTAGE FRIED POTATOES	12.00	ASPARAGUS (in season)	14.00
FRENCH FRIED ONIONS	12.00	SAUTÉED MUSHROOMS	14.00
BAKED POTATO	10.00	SAUTÉED STRING BEANS	14.00
SAUTÉED CORN	14.00	FRIED ZUCCHINI	14.00

**DESSERTS**

CHOCOLATE CAKE	14.00	KEY LIME PIE	14.00	RICE PUDDING	10.00
BANANA CREAM PIE	14.00	CRÈME BRÛLÉE	12.00	ICE CREAM/SORBET	12.00
PECAN PIE	14.00	APPLE STRUDEL	14.00	MIXED BERRIES	P/A
CHEESE CAKE	14.00	TARTUFO	12.00	FRESH FRUIT	P/A