

Appetizers

CHESAPEAKE BAY CRAB CAKES

Maryland Blue Crab, fashioned in the traditional Maryland style, remoulade sauce, carrot and cabbage slaw • 14

SMOKED SALMON

Smoked salmon, diced red onion, capers, bagel chips and raspberry horseradish sauce • 13

SPINACH STUFFED MUSHROOMS

Fresh mushrooms caps stuffed with spinach, pine nuts and an herb cream cheese, baked and topped with a roasted garlic parmesan cheese • 12

BLUE CORN CALAMARI

Tasty rings of squid dredged in seasoned blue cornmeal and flash fried. Served with a lemon- tomato caper sauce • 12

ITALIAN STYLE SEARED AHI TUNA

Seared Ahi Tuna over cannellini bean salad with red peppers, onions, tomatoes, and parsley with a balsamic reduction • 14

BAKED BRIE

Brie cheese wrapped in a puff pastry and baked to a golden brown, topped with almonds and served with lingonberries and fresh fruit • 13

SCALLOP TOSTADAS

Pan seared sea scallops, housemade guacamole, wonton tostada shells, ancho chile sauce and carrot and cabbage slaw • 15

MUSSELS

Prince Edward Island Mussels steamed with garlic and white wine and served with grilled French bread • 12

SUGAR STEAK APPETIZER*

Skewered steak strips coated in brown sugar and sweet picante, served over a bed of pickled onion salad • 13

Soups and Salads

CHEF'S SOUP OF THE DAY

Cup • 4 Bowl • 6

FIVE ONION

Topped with melted cheese. Bowl • 9

CAESAR SALAD

As a side salad • 7

HOUSE SALAD

Lettuce, tomatoes, cucumbers, carrots and onions • 6

Vegetarian Entrée

POLENTA, RATATOUILLE TOWER

Polenta cakes, layered with fresh eggplant and squash ratatouille, served with a creamy red sauce and a parmesan crisp • 24



*These items may be served raw or undercooked based on specifications, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Steaks and Prime Rib

All served with fresh baked bread, vegetable of the day and choice of starch.

All steaks are topped with melted parsley butter

FILETS*

All hand cut from aged beef and cooked to your specifications

6 Ounce • 32 8 Ounce • 38

SURF AND TURF*

6 ounce filet cooked to your specifications and a 5 ounce lobster tail • 43

STEAK DIANE*

Two medallions of tenderloin sautéed with Dijon mustard, mushrooms and scallions in a light cream sauce • 36

HAND CUT NEW YORK 12 OUNCE STEAKS*

Mt. Royal New York

Cooked to order, topped with bleu cheese, roasted garlic and cracked black peppercorn mixture with a green peppercorn cognac demi-glace • 36

Grilled New York*

Cooked to order • 32

SIRLOIN STEAK*

All hand cut here and cooked to your specifications
8 ounce • 22 12 ounce • 27

PRIME RIB*

Slow roasted, aged prime rib of beef served with horseradish sauce and au jus.

Queen Cut - (10 ounce) • 29

King Cut - (14 ounce) • 36

ADD A FLAVOR OF THE SEA*

Alaskan Crab Cluster • 11 5 Ounce Lobster Tail • 15 3 Scallops • 13

ULTIMATE DINNER FOR TWO

Shared appetizer, individual 6 ounce filets* cooked to order, each with a 5 ounce lobster tail and individual desserts • 94

Lamb and Pork

LAMB T-BONE*

Two 5 ounce Lamb T-bones served with a bourbon mint glaze and a side of mint jelly • 34

BONELESS PORK CHOP*

8 ounce portion of premium pork served with a rosemary cream and fire roasted apple sauce • 24



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Poultry and Game

GOAT CHEESE CHICKEN*

Marinated and grilled large boneless breast topped with goat cheese, sun dried tomatoes and basil beurre blanc • 24

CHICKEN ALFREDO* WITH SALAD

Chicken breast sliced and served in a homemade creamy Alfredo sauce over fettuccine accompanied by your choice of a Side or Caesar salad • 24

ROASTED DUCK

Half of a Duck slowly roasted and served with an orange chipotle glaze • 38

BUFFALO SHORT RIBS*

Generous portion of slow braised buffalo short ribs in a tomato and bell pepper confit • 28

Fish and Seafood

RED TROUT*

Grilled

Grilled and served with lemon butter sauce • 24

Almondine

Almond crusted topped with a Frangelico Beurre Blanc Sauce • 26

Rocky Mountain

Pressed in cracked peppercorns and sautéed, served with a melted sage blue cheese and dill lemon beurre blanc • 30

BAKED JUMBO SEA SCALLOPS*

Baked scallops topped with a roasted garlic, parmesan cheese, breadcrumb mixture and topped with a lemon beurre blanc sauce • 32

LOBSTER AND SHRIMP PASTA*

Generous amounts of lobster and shrimp prepared in a Sherry Cream and served over fettuccine • 30

SALMON OSCAR*

Pan seared filet of Atlantic salmon, crabmeat, asparagus and Béarnaise sauce • 31

MAHI MAHI*

Seared Mahi Mahi served with a lobster sherry cream sauce • 25



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Desserts



DOUBLE CHOCOLATE MOUSSE • 6

COBBLER A LA MODE (enough for 2) • 8

CRÈME BRULEE • 6

MUD PIE • 7

BROWNIE SUNDAE • 7

CROISSANT BREAD PUDDING • 7

Wine by the Glass



Washington Hills Cabernet Sauvignon • 6

Meridian Cabernet Sauvignon • 8

337 Cabernet Sauvignon • 10

Murphy Goode Cabernet Sauvignon • 12

Washington Hills Merlot • 6

Red Diamond Merlot • 8

Chateau Ste Michele Merlot • 11

Mondavi White Zinfandel • 6

BV Coastal Sauvignon Blanc • 8

Lagaria Pinot Grigio • 9

Schmitt Sohne Riesling • 9

Kim Crawford Sauvignon Blanc • 11

Barton & Guestier Pinot Noir • 8

Irony Pinot Noir • 10

Sterling Zinfandel • 8

Renwood Zinfandel • 10

Diseno Malbec • 9

Parallel 45 Cotes du Rhone • 10

Da Vinci Chianti • 10

Greg Norman Shiraz • 12

Washington Hills Chardonnay • 6

BV Coastal Chardonnay • 8

Franciscan Chardonnay • 12

Beer



Local Microbrews from Frisco's own Backcountry Brewery - ask about our selection of annual and seasonal flavors • 5 per pint, seasonals may be more

Fat Tire Amber Ale • 5

Omission Lager Gluten Free • 5

Domestics Budweiser, Bud Lite, Coors, Coors

Light, Miller Lite • 4

Non-Alcohol Beer Kaliber • 3.5

Bottled Root Beer • 3.5

Specialty Martinis



RASPBERRY COSMOPOLITAN

Three Olives Raspberry Vodka with a splash of triple sec, cranberry juice and fresh lime

KISS ME YOU FOOL

Three Olives Chocolate Vodka with a splash of raspberry liqueur

CHOCOLATE COVERED CHERRY

Three Olives Chocolate Vodka, Cherry Vodka and a splash of white cream de cacao

