



## Starters

<b>Cotton Blossoms</b> <i>With house-made Apricot Brandy Sauce</i>	12
<b>French Onion Soup</b> <i>Original recipe</i>	6
<b>Shrimp Cocktail</b> <i>With our house-made Cocktail Sauce</i>	10
<b>Oysters Rockefeller or Oysters Bienville</b> <i>1/2 dozen</i>	13
<b>Crab Cakes</b> <i>Baltimore's finest. Two cakes made with jumbo lump crab</i>	13
<b>Kickin Shrimp Skewer</b> <i>Grilled and served with a Creole Hawaiian Sauce</i>	5
<b>Stuffed Crab</b> <i>Two 3 oz crab shells stuffed with crab meat dressing. Served with house-made cocktail sauce.</i>	11
<b>Portabella Fried Mushrooms</b>	10

## Sides

<b>Baked Au Gratin Potatoes   Hand-Cut Fries   Baked Potato</b>	6
<b>Steamed Broccoli   Baked Sweet Potato   Sweet Corn Grits   Wild Rice</b> <i>A la Carte</i>	
<b>Fresh Asparagus   Sauteed Mushrooms</b> <i>A la Carte</i>	8

## Surf & Turf

<b>Filet Mignon &amp; Lobster Tail</b> <i>6 oz Steak and ONE broiled Lobster Tail</i>	Market Price
<b>Filet Mignon &amp; King Crab Legs</b> <i>6 oz Steak and 1/2 lb. of King Crab Legs</i>	Market Price

Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness. We are not responsible for the quality of well done steaks.

## Steaks & Chops

Served with Toasted Garlic Bread, Salad Bar, and choice of one side.

<b>Colonial House Special</b> <i>16 oz Sirloin Strip</i>	40
<b>New York Strip</b> <i>12 oz cut</i>	37
<b>Porterhouse</b> <i>20 oz cut</i>	46
<b>Ribeye</b> <i>12 oz cut</i>	44
<b>Filet Mignon</b> <i>6 oz or 8 oz cut</i>	42/47
<b>Steak en Brochette</b> <i>Filet with bell peppers, onions, and mushrooms</i>	45
<b>Roast Prime Rib of Beef</b> <i>32 oz Bone-in cut in natural Au Jus</i>	58
<b>Grilled Chicken Breast</b> <i>6 oz breast served over Wild Rice</i>	22
<b>Pork Filets</b> <i>(2) 5 oz Bacon wrapped Pork Filets</i>	21

## Seafood

Served with Toasted Garlic Bread, House Salad, and choice of one side.

\*MP - Market Price

<b>Fried Shrimp</b> <i>Breaded and fried golden brown</i>	23	<b>Sea Scallops</b> <i>Pan seared w/garlic butter over wild rice</i>	3*
<b>Shrimp &amp; Grits</b> <i>Lightly Spiced grilled shrimp over stone-ground sweet corn grits</i>	22	<b>Salmon Filet</b> <i>8 oz portion. Light and flaky. Broiled or blackened.</i>	26
<b>Broiled Lobster Tails</b> <i>Serving of two</i>	MP	<b>Shrimp Scampi</b> <i>Served over fettuccine pasta</i>	19
<b>Frog Legs</b> <i>Lightly battered and deep fried</i>	24	<b>Alaskan King Crab Legs</b> <i>One pound</i>	MP
		<b>Seabass</b> <i>8 oz with lemon pepper seasoning</i>	31

## Home-made Desserts

<b>Lemon Ice Box Pie   Cheesecake   Black Bottom Pie</b>	8
--	---