

## Starters

- Cotton Blossoms \$11.00**  
*With house-made Apricot Brandy Sauce*
- French Onion Soup \$5.00**  
*Original recipe*
- Shrimp Cocktail \$11.00**  
*With our house-made Cocktail Sauce*
- Oysters Rockefeller or Oysters Bienville \$11.00**  
*1/2 Dozen*
- Crab Cakes \$13.00**  
*Baltimore's finest, two cakes made with jumbo lump crab*
- KickIn Shrimp Skewer \$8.00**  
*Grilled and served with a Creole Hawaiian Sauce*
- Stuffed Crab \$8.00**  
*Two 3oz. Crab shells stuffed with crab meat dressing served with house-made cocktail sauce*

## Steaks & Chops

*Served with Toasted Garlic Bread, Salad Bar, and choice of One Side.*

- Bacon Wrapped Pork Filet \$19.00**  
*Two 4 oz. cuts of boneless pork loin wrapped in bacon and grilled to perfection*
- Colonial House Special \$34.00**  
*16 oz. Sirloin Strip*
- New York Strip \$31.00**  
*12 oz. Cut*
- Large T-Bone \$32.00**  
*16 oz. Cut*
- Rib-Eye \$35.00**  
*12 oz. Cut*
- Filet Mignon**  
**6 oz. Cut \$33.00    8 oz. Cut \$37.00**
- Steak en Brochette \$36.00**  
*Filet with bell pepper, onions, and mushrooms*
- Roast Prime Rib of Beef \$40.00**  
*32 oz. Bone-in Cut in natural Au Jus*

*We are not responsible for the quality of well done steaks.*

## Seafood

*Served with Toasted Garlic Bread, Salad Bar, and choice of One Side.*

- Salmon Filet \$22.00**  
*8oz. Portion, light and flaky, broiled or blackened*
- Baked Stuffed Filet of Flounder \$22.00**  
*Seafood stuffing in a lightly seasoned fish*
- Shrimp and Grits \$20.00**  
*Lightly spiced grilled shrimp over stone-ground sweet corn grits*
- Shrimp Scampi \$20.00**  
*Served over fettuccine pasta*
- Stuffed Fried Shrimp \$21.00**  
*Butterfied and stuffed, served with our house-made sauce*
- Alaskan King Crab Legs**  
*1 Pound - Seasonally Priced*
- Tilapia \$19.00**  
*Sweet, light and flaky 8oz. filet, broiled or blackened*
- Sea Bass \$31.00**  
*8oz. Filet broiled with butter and lemon pepper seasoning*
- Sea Scallops \$23.00**  
*Broiled and served over wild rice*
- Fried Shrimp \$20.00**  
*Breaded, fried golden brown*
- Frog Legs \$22.00**  
*Lightly battered and deep fried*
- Broiled Lobster Tails**  
*Serving of 2 - Seasonally Priced*

## Surf & Turf

- Filet Mignon and Lobster Tail \$48.00**  
*6oz. Steak and One Broiled Lobster Tail*
- Filet Mignon and Crab Legs \$48.00**  
*6oz. Steak and 1/2lb. of Crab Legs*

## Sides

*A la Carte \$6.00*

Wild Rice | Baked Au Gratin Potatoes | Hand-Cut Fries | Baked Potato  
Steamed Broccoli | Baked Sweet Potato | Sweet Corn Grits

*A la Carte \$7.00*

Fresh Asparagus | Sautéed Mushrooms

## Home-Made Desserts

*\$7.00*

Lemon Ice Box Pie | Cheesecake | Black Bottom Pie

*Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness.*