

DINNER

APPETIZERS

GRILLED VEGETABLE SALAD 11.00
lentils & quinoa, bibb lettuce, dill yogurt dressing

“SHRIMPSCARGOTS” 13.00
shrimp baked with lemon, parsley & garlic

SAUTÉED MARYLAND CRAB CAKES 15.00
shaved fennel, crisp parsnips, tartar sauce

JUMBO SHRIMP COCKTAIL 15.00

OUR CLASSIC ONION SOUP GRATIN 8.00

POACHED PEAR SALAD 12.00
toasted pistachios, creamy goat cheese dressing

TRUFFLE POTATO CHIPS 8.00
creamy Maytag blue cheese & chives

LOBSTER CIGARS 11.00
lobster spring rolls, Thai dipping sauce

CRISPY CALAMARI 12.00
spicy tomato and sweet & sour chili sauce

MEDITERRANEAN HUMMUS PLATE 10.00
marinated olives & griddled pocketless pita

CHICKEN & VEGETABLE SOUP 9.00

SOUP OF THE DAY 9.00

SALADS

SEASONAL GREENS 9.00
cucumber & tomato, sherry-shallot vinaigrette

BABY ARUGULA & ROASTED BEET 12.00
crisp goat cheese, candied pecans, balsamic vinaigrette

SPINACH 12.00
mushrooms, walnuts, warm bacon vinaigrette

LOBSTER & TRI-COLOR GREENS 15.00
fresh Maine lobster, champagne vinaigrette

CLASSIC CAESAR 12.00
herb croutons, reggiano
grilled chicken 3.00 grilled shrimp 6.00
blackened steak 8.00

HANGER STEAK 15.00
roasted peppers, asparagus, crisp shallots, horseradish cream

CHICKEN COBB 16.00
poached chicken breast, field greens, corn, bacon, egg, creamy ranch dressing

GRILLED TUNA NIÇOISE 22.00
green beans, fingerling potatoes, kalamata olives & anchovy vinaigrette

THE WEDGE 12.00
Maytag blue cheese crumbles, bacon, buttermilk dressing
grilled chicken 3.00 grilled shrimp 6.00
blackened steak 8.00

SIDES 6

Crispy French Fries Oven Baked Potato *chive sour cream*

Mac n' Cheese Sweet Potato Fries

Sautéed Market Vegetables Hash Browns

Creamed Spinach Mashed Potatoes O'Keeffe

20% gratuity on parties of 8 or more

STEAKS & CHOPS

all served with mashed potatoes O'Keeffe

BRAISED BONELESS SHORT RIBS 26.00

10 OZ FILET MIGNON AU POIVRE 30.00

NY STRIP STEAK 27.00
bordelaise sauce

LAMB CHOPS AU JUS 28.00

GRILLED PORK CHOP 23.00
apple chutney

ENTREES

PERSHING SQUARE'S "FAMOUS CHICKEN POT PIE" 16.00
poached white meat chicken, baby onions, potatoes, carrots, peas & celery

SEARED YELLOWFIN TUNA 23.00
miso glazed vegetables spring roll, wasabi aioli

SEASONAL FISH SELECTION 25.00
Chef's preparation

FARM RAISED FREE RANGE CHICKEN 21.00
potato fritters, sautéed broccolini, lemon caper sauce

GRILLED ATLANTIC SALMON 23.00
risotto, wilted spinach, hollandaise

THREE BEAN VEGETABLE CHILI 16.00
shredded cheddar cheese, fresh guacamole & sour cream

HOUSE MADE RICOTTA RAVIOLI 16.00
tomato sauce

STEAMED MUSSELS 16.00
white wine, mustard & french fries
half order 8.00

PASTA PRIMAVERA 16.00
housemade pasta, fresh vegetables basil, white wine & garlic

SEARED SEA SCALLOPS 23.00
sesame rice noodles, citrus soy reduction

SANDWICHES

MAINE LOBSTER ROLL 24.00
house made potato chips & coleslaw

THE BURGER 14.00
chopped sirloin, choice of cheese, salad or crispy fries

GROUND 100% JUICY TURKEY BURGER 17.00
thousand island dressing, salad or crispy fries

GRILLED SALMON FILLET BURGER 19.00
cucumber & wasabi aioli, curried taro chips

BREAKFAST ALL DAY

EGGS BENEDICT 15.00
choice of Canadian bacon, smoked salmon or baby spinach English muffin, Hollandaise sauce

ORGANIC EGG OMELETTE 15.00
choice of three fillings: cheddar, swiss, goat cheese, bacon, ham, mushrooms, spinach, onion, smoked salmon or tomatoes with home fries & toast

TRADITIONAL OR 100% ORGANIC WHOLE WHEAT BELGIUM WAFFLES OR PANCAKES 14.00
pure maple syrup