

LUNCH

APPETIZERS

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

GRILLED VEGETABLE SALAD 10.00
lentils & quinoa, bibb lettuce, dill yogurt dressing

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

JUMBO SHRIMP COCKTAIL 15.00

HOMEMADE CHICKEN & VEGGIE SOUP 9.00

CHEESY FRENCH ONION SOUP 8.00

TRUFFLE POTATO CHIPS 8.00
creamy maytag blue cheese & chives

LOBSTER CIGARS 11.00
lobster spring rolls, thai dipping sauce

SANDWICHES

CHICKEN PAILLARD SANDWICH 16.00
avocado, lettuce, tomato, lemon aioli

STEAK SANDWICH 20.00
grilled onions, swiss cheese, lettuce, tomato, barbecue sauce

GRILLED EGGPLANT PANINI 14.00
gruyere, arugula, potato salad

MAINE LOBSTER ROLL 24.00
homemade 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

A limited number of breakfast items are available throughout the day, ask your server.

ENTREES

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

HOUSE MADE RICOTTA RAVIOLI 16.00
pomodoro sauce

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

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

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

BRAISED BONELESS SHORT RIBS 26.00
sautéed market vegetables, mashed potatoes O’Keeffe

NY STRIP STEAK 25.00
mashed potatoes O’Keeffe

STEAMED MUSSELS 16.00
white wine, mustard & french fries

GRILLED ATLANTIC SALMON 23.00
risotto, wilted spinach, hollandaise

OUR SIGNATURE CHICKEN POT PIE 16.00
poached white meat chicken, fresh vegetables and a flaky golden crust

SALADS

SEASONAL GREENS 9.00
cucumber & tomato, sherry-shallot vinaigrette

BABY ARUGULA & ROASTED BEETS 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

CHICKEN WALDORF 16.00
chicken, crisp apples, toasted walnuts

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

POACHED PEAR 12.00
toasted pistachios, creamy goat cheese dressing

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

DAILY SPECIALS

HOMEMADE SOUP 9.00

SEASONAL FISH SELECTION 25.00
Chef’s selection

SIDES 6

Mashed Potatoes O’Keeffe
Crispy French Fries

Mac n’ Cheese
Sautéed Market Vegetables
Oven Baked Potato chive sour cream

Steamed or Sautéed Spinach
Sweet Potato Fries

20% gratuity on parties of 8 or more