



TAKEOUT MENU

APPETIZERS

GUACAMOLE WITH CHIPS	14.00	ICED SHRIMP COCKTAIL	25.00
* MARYLAND LUMP CRAB CAKES	23.00	THICK-CUT SMOKED BACON	19.00
* LUMP CRAB COCKTAIL	26.00	* BUTTER LETTUCE HOUSE SALAD	12.50
		WITH BALSAMIC OR DIJON VINAIGRETTE	

SOUPS

LOBSTER BISQUE	12.00	CHILLED TOMATO AND CUCUMBER SOUP	11.00
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SALADS

* CAESAR SALAD	18.00	* PRIME SIRLOIN STEAK SALAD (8 oz)	33.00
* ICEBERG LETTUCE WEDGE BLUE CHEESE DRESSING	15.00	LARGE GREEN SALAD	20.00
WITH CHOPPED TOMATOES AND BACON	4.00	WITH GOAT CHEESE, AVOCADO AND TOMATOES	

LIGHTER FARE

* TUNA SANDWICH WITH GUACAMOLE	13.50	SAUTEED FILET TIPS	18.50
* HAM AND CHEESE ON BAGUETTE	13.00	ARUGOLA AND GOAT CHEESE ON FLATBREAD	
SPICY CHICKEN WINGS	15.00	GRILLED SPARE RIBS	19.00

ENTREES

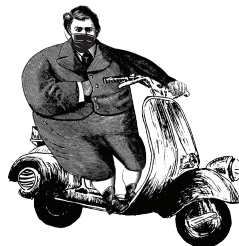
* OUR LEGENDARY MUTTON CHOP	62.00	SPAGETTINI WITH GOAT CHEESE	18.50
* PRIME NY SIRLOIN (8 oz) 33.00 . . . (16 oz) 56.00		MEATLOAF DINNER 20.50 . . SANDWICH 18.50	
* PRIME T-BONE STEAK	61.00	GRILLED CHICKEN WITH LIME AND CORIANDER . . .	21.00
* PRIME FILET MIGNON (8 oz)	46.00	SWEDISH MEATBALLS	18.50
* TWO DOUBLE LAMB CHOPS	49.00	BONELESS SHORT RIB OF BEEF	29.00
* PRIME SIRLOIN STEAK SANDWICH (8 oz)	33.00	IN BEEF BROTH WITH WHOLE CARROTS AND LEEKS	
* GRILLED FILET MIGNON SKEWERS	27.00	* HAMBURGER WITH FRENCH FRIES	20.50

SIDES

MASHED YUKON GOLD POTATOES	12.00	SAUTEED FIELD MUSHROOMS	15.00
HAND-CUT FRENCH FRIES	12.00	PAN-ROASTED BROCCOLI AND CAULIFLOWER	14.00
KEENS'S CREAMED OR SAUTEED SPINACH	14.00	STEAMED ASPARAGUS	15.00

DESSERTS

OUR FAMILY CARROT CAKE	12.00	KEY LIME PIE	12.00
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OPEN 12:00PM TO 8:00PM

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS