

Starters

Soup du Jour

cup...4 bowl...5

Lobster Bisque

garlic aioli crostini...9

French Onion Soup

provolone gratin...6

Wedge Salad

*iceberg lettuce, heirloom tomatoes,
smoked bleu cheese, poppy seed
bacon dressing...9*

Caesar Salad

*romaine lettuce, croutons,
parmesan cheese, house caesar
dressing...7*

Clams Casino

*six clams,
traditionally topped...9*

Maryland Crab Cakes

*colossal lump crabmeat,
old bay seasoned, lemon-dill aioli,
cajun remoulade...12*

Shrimp and Crab Cocktail

*Jumbo tiger shrimp and lump crab
meat with Blood Mary cocktail
sauce...11*

Braised Beef Short Rib

*Hungarian and bell pepper
relish, micro greens...9*

Cheese Platter

*daily selection of artisan cheeses,
pickled vegetables and fruits...7*

Comfort Food

Tenderloin Steak Sandwich

*sautéed onions and mushrooms,
provolone cheese...13*

BLC Burger

*prime chuck, char grilled,
aged cheddar, Spar's bacon...11*

Braised Beef Panini

*gruyere cheese, caramelized onions,
bordelaise sauce...10*

Grilled Cheese Panini

*aged cheddar and provolone,
Spar's bacon, tomato soup...9*

Prime Chuck Burger

*portabella mushroom, gruyere,
fried egg, arugula...11*

Lobster Roll

*tarragon-lemon aioli,
mixed artisan greens, capers...13*

Vegetable Lasagna

*roasted red peppers, spinach, leeks,
pine nuts, ricotta, butternut squash
and pesto sauces...16*

Prime Chuck Meatloaf Stack

*garlic mashed potatoes,
green beans, tobacco onions,
gravy...16*

Pork Chops

*smoked paprika rubbed,
apple butter, sautéed baby spinach
one...16 two...24*



Entrees

New York Strip Steak

Sixteen ounce prime center cut, char grilled, maitre d' butter, house steak sauce, asparagus...38

Filet Mignon

six ounce choice cut, bordelaise sauce, grilled oyster mushrooms...24

Bone-in Veal Chop

panko and lemon peel breaded, balsamic beurre noisette, watercress salad...20

Lamb Shank

whipped potatoes, root vegetables, truffled pan jus...24

Lemonfish Fillet

tempura crust, baby bok choy, soy-sesame syrup, wasabi greens...18

Atlantic Salmon Fillet

coconut milk poached, orange and basil oil, arugula-pine nut salad...20

Sea Scallops

grilled, roasted red pepper pesto, fried leeks, sunchoke puree...22

South African Lobster Tail

six ounces, vanilla butter poached, asparagus...30

Lobster Bolognese

sweet peas, wild mushrooms, san marzano tomatoes, roasted garlic, bucatini pasta, lobster cream sauce... 22

Chicken Paillard

heirloom tomato-basil fondue, baby spinach...18

Half Peking Duck

pan roasted, riesling poached currant jus, haricot vert...24

