



## APPETIZERS AND SOUPS

**French Onion Soup**  
Sherry, beef broth, Vidalia onions, gruyere cheese · \$10

**Creamy White Bean Soup** · \$9  
Rosemary and bacon

**Lobster Bisque** · \$12

**Grilled Oysters**  
Lemon beurre blanc, fresh chives · \$18

**Clams Casino** · \$16

**Chilled Old Bay Shrimp Cocktail** · \$18

**Beef Tenderloin Carpaccio**  
Baby arugula, shaved manchego, fennel, chives, honey dijon · \$18

**Chilled Seafood Tower**  
Maine lobster, 4 jumbo shrimp, 4 Blue Point oysters,  
jumbo lump crab, seaweed salad · Mkt  
Add caviar · Mkt

**Baked Oysters with Crab Lump Au Gratin**  
Blue Points, imperial crab, gruyere cheese · \$21

**Fried Almond Crusted Brie**  
Orange marmalade, warm cheese fondue, baguette · \$15

**Citrus Beets & Goat Cheese**  
Orange segments, pistachios, baby arugula, dried cranberries,  
balsamic reduction, honey citrus vinaigrette · \$12

**Heirloom Tomato & Mozzarella Stack**  
Fresh micro basil, aged balsamic vinegar, toasted baguette · \$12

**Parfait of Tuna Tartar**  
Avocado, cucumber, crème fraiche, caviar, chive oil · \$16

**Chilled Blue Point Oysters**  
Cucumber & apple mignonette, cocktail sauce · \$18

**Pan-Fried Oysters**  
Baby spinach, andouille sausage, beet-horseradish emulsion · \$16

## SALADS

**The Grille Salad**  
Grilled romaine hearts, dried cranberries, gorgonzola,  
spiced pecans, raspberry vinaigrette · \$12

**Spinach Salad**  
Pomegranate, walnuts, bosc pears, crumbled feta,  
pomegranate vinaigrette · \$14

**Kurtz**  
Bibb lettuce, gorgonzola, grated egg, smoked chicken breast,  
grape tomato, cucumber, pumpkin seeds, house vinaigrette · \$14

**Chopped Seafood Cobb**  
Romaine, large gulf shrimp, jumbo lump crab,  
avocado, tomato, swiss, chopped egg, old bay · \$22

**The Oregon**  
Belgian endive, watercress, button mushrooms, granny smith apple,  
hearts of palm, house vinaigrette · \$12

**Wedge Salad**  
Applewood bacon, vine ripe tomatoes, bleu cheese dressing · \$14

**Steak Tip Salad**  
Marinated sirloin steak, red piquillo peppers, zucchini, gorgonzola,  
shitake mushrooms, romaine wedge · \$14

**Mixed Greens**  
Baby lettuce, cucumber, carrot, red onion, tomatoes, vinaigrette · \$10

**Classic Caesar**  
Ciabatta croutons, parmesan, roasted garlic dressing · \$11

With ~ Grilled Chicken Breast · \$6   Grilled Salmon · \$9   Grilled Shrimp · Mkt   Grilled Sliced Tenderloin · \$10   Lump Crab · \$8

## SANDWICHES

**Creole Peace Maker**  
Fried oysters, tartar sauce, cheddar cheese, bacon · \$12

**The Polo Club**  
Grilled chicken, applewood bacon, bibb lettuce, tomato, mayonnaise,  
brioche roll · \$16

**Shrimp Salad Sandwich**  
Large gulf shrimp, brioche roll · \$15

**Maryland Crab Melt**  
Sliced tomato, aged cheddar, toasted english muffin · \$18

**Lobster Club**  
Lobster, truffle mayo, applewood bacon, bibb lettuce,  
tomato, toasted brioche roll · \$24

**Filet Mignon Sandwich**  
Caramelized onions, melted blue cheese, horseradish-merlot aioli · \$16

**The Prime Grille Burger**  
Choice of cheese, brioche roll · \$13

**Malibu Burger**  
Sliced avocado, bacon, pepperjack cheese · \$15

**Classic Club**  
Tavern ham, maple turkey, bibb lettuce, tomato, applewood bacon,  
mayonnaise, toasted wheat · \$14

**Reuben**  
Open faced, traditional preparation · \$13

## FLATBREADS

**Mediterranean**  
Artichokes, Kalamata olives, feta, EVO,  
marinated tomato, fresh basil · \$17

**Andouille Sausage & Shitake Mushrooms**  
Red onion, fresh mozzarella,  
zesty marinara · \$16

**Caprese**  
Sliced tomatoes, fresh mozzarella,  
fresh basil pesto, balsamic reduction · \$13

## ENTREES

**Warm Lobster Salad**  
Julienne vegetables, watercress, truffled brioche,  
buttery lemon vinaigrette · Mkt

**Seared Scandinavian Salmon**  
Pesto risotto cakes, asparagus, marinated tomato,  
orange beurre blanc · \$22

**Jumbo Lump Crab Cake**  
Jicama slaw, tartar sauce · \$18

**Chicken Madrilena**  
Egg dipped, sautéed garlic, parsley, parmesan, orzo,  
smoked tomato butter · \$17

**Roasted Honey & Balsamic Chicken**  
Ricotta gnocchi, fire roasted red peppers, herbed alfredo · \$18

**Jumbo Lump Crab & Avocado Louis**  
Olive-chili mayonnaise, corn tortilla chips · \$18

**Shrimp Fra-Diablo**  
Linguini, spicy red sauce · \$23

**Grilled Filet Mignon & Honey Buttered Shrimp**  
6 oz filet mignon, honey buttered shrimp,  
ratatouille, chive oil · \$23

**Bacon Wrapped Scallops**  
Stewed tomato, sautéed spinach · \$23

**Grilled Chop Steak**  
8 oz Chopped sirloin, whipped potatoes, broccolini,  
wild mushroom demi-glace · \$15

**Dry Aged Prime Sirloin Strip Steak**  
Fingerling potatoes, broccolini · Mkt

**Pan Seared Rainbow Trout**  
Diced potatoes, artichoke hearts, mushrooms,  
capers, lemon, butter · \$19

**Roasted Swordfish**  
Sautéed soffritto ~ basil butter, carrots, red onion, parsnips, sweet  
potato, baby arugula · \$23

## SIDE DISHES

**Creamy Mashed Potatoes** · \$9  
**Baked Potato** · \$8  
**Twice Baked Potato** · \$10

**Pomme Frites** · \$7  
**Buttered Broccolini** · \$10  
**Wild Mushrooms** · \$8

**Creamed Spinach** · \$10  
**Brussel Sprouts** · \$11  
**Ratatouille** · \$7

**Asparagus** · \$10  
**Black Truffle Mac & Cheese** · \$11  
**Crispy Onions** · \$5