



APPETIZERS AND SOUPS

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

Cream of Crab · \$12

Roasted Lobster Bisque · \$12

Roasted Tomato Bisque
With aged cheddar grilled cheese tea sandwiches · \$10

Grilled Oysters
Lemon buerre blanc, fresh chives · \$18

Clams Casino · \$16

Chilled Old Bay Shrimp Cocktail · \$18

Beef Tenderloin Carpaccio
Marinated shiitake, pickled red onion, pistachio, truffle toast · \$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

Port Wine Poached Pear & Prosciutto
Baby arugula, crumbled goat cheese, blood orange, vinaigrette · \$14

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

Mixed Greens
Assorted baby lettuce, cucumber, carrot, red onion,
grape tomatoes, vinaigrette · \$10

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

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

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

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

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

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

Duck Confit & White Bean
Pulled duck confit, white bean puree,
baby spinach, parmesan cheese · \$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

Grilled Salmon
Honey glazed, cauliflower puree,
marinated tomato & asparagus, rosemary potato cake · \$22

Jumbo Lump Crab Cake
Sautéed brussel sprouts, carrots, parsnips, lemon & tartar · \$18

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

Roasted Honey & Balsamic Chicken
Ricotta gnocchi, brussel sprouts, roasted red peppers · \$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
Buttered spaghetti squash, smashed red bliss potatoes,
arugula & black pepper cream · \$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

Charred Chimichurri Swordfish
Chive potato cake, wilted baby spinach, roasted garlic aioli · \$22

SIDE DISHES

Creamy Mashed Potatoes · \$9 Pomme Frites · \$7 Ratatouille · \$7
Buttered Broccolini · \$10 Creamed Spinach · \$10 Asparagus · \$10 Crispy Onions · \$5
Wild Mushrooms · \$8 Black Truffle Macaroni & Cheese · \$11 Brussel Sprouts · \$10