

# The Twenties

## Starters

Oysters Rockefeller	12.00
<i>Baked with Fresh Spinach and Hollandaise Sauce</i>	
Popcorn Lobster	14.00
<i>Beer battered Lobster with a Honey-Mustard Sauce</i>	
Colossal Lump Crabmeat Cocktail	12.00
<i>Cocktail Sauce and Lemon Caper Vinaigrette</i>	
Clams or Oysters on Half Shell	8.00
<i>Cocktail Sauce and Blood Orange Mignonette</i>	
Jumbo Lump Crab Cake	13.00
<i>Served with Remoulade Sauce</i>	
Shrimp Cocktail	14.00
<i>Four Jumbo Shrimp with Cocktail Sauce</i>	
Clams Casino	10.00
<i>Baked Clams, Onions, Pepper, Bacon, Butter</i>	

## SOUPS & SALADS

Three Cheese Onion Soup	8.00
New England Clam Chowder	7.00
Warm Spinach Salad	7.00
<i>Spinach with Red Onion, Bacon, Egg, Mushrooms, Warm Bacon Dressing</i>	
Classic Caesar	7.00
<i>Hearts of Romaine Tossed with Caesar Dressing, Croutons, Shaved Parmesan</i>	
Twenties Chop House Salad	7.00
<i>Mixed</i>	
<i>Greens, Red Onions, Mushrooms, Cucumber, Tomatoes, Egg, Bacon, Croutons, Crumbled Blue Cheese &amp; Honey Mustard Vinaigrette</i>	

## Fresh Fish & Shellfish

Broiled Flounder	24.00
<i>Served with Lemon Butter Sauce</i>	
Stuffed with Crabmeat	34.00
Maple Glazed Scottish Salmon	32.00
<i>Pommeray Mustard Cream Sauce</i>	
Jumbo Lump Crab Cakes	29.00
<i>Twin Crab Cakes served with Home Made Coleslaw</i>	
Broiled Seafood Symphony	45.00
<i>Broiled Jumbo Lump Crab Cake, Three Jumbo Shrimp, and a 7oz. Lobster Tail</i>	
Shrimp Scampi	28.00
<i>Sauteed extra large Shrimp in Garlic Butter served over Linguine</i>	
Surf & Turf	59.00
<i>7oz. Lobster Tail &amp; 10oz. Filet Mignon</i>	
Broiled Twin Lobster Tails	55.00
<i>Two 7oz. Lobster Tails</i>	
Baked Stuffed Jumbo Shrimp	37.00
<i>Five Jumbo Shrimp stuffed with Lump Crab served with Rice Pilaf and Lemon Butter Sauce</i>	

## *U.S.D.A. Prime Steaks and Prime Rib*

Ribeye 14oz.	28.00
Prime Rib Queen 14oz. <i>Horseradish Cream Sauce</i>	32.00
Prime Rib King 18oz. <i>Horseradish Cream Sauce</i>	37.00
Filet Mignon 10oz.	38.00
Filet Mignon 14oz.	46.00
New York Sirloin 14oz.	44.00
Center Cut Porterhouse 22oz.	52.00
The Chairman <i>Aged 20oz. Sirloin</i>	55.00

### Steak Temperature Guide

<b>Rare</b>	<b>Medium Rare</b>	<b>Medium</b>	<b>Medium Well</b>	<b>Well</b>
Red with Cool Center	Red with Warm Center	Pink Center	Slightly Pink	Cooked Throughout

## *STEAKS, Chops & More*

Center Cut Top Sirloin 14oz. <i>Mashed Potatoes and Tomato Horseradish Butter</i>	22.00
Roulade of Fresh Chicken Breast <i>Sun dried Tomatoes, Spinach, Gorgonzola stuffed with Basil Cream Sauce</i>	20.00
Grilled Pork Tenderloin <i>South Carolina Mustard Sauce, French Fried Sweet Potatoes, Pecan Butter</i>	23.00
Filet Sinatra <i>10oz. Filet Mignon topped with Crab, Spinach and Garlic Lemon Butter Sauce</i>	44.00
Steak Au Poivre <i>14oz. New York Sirloin crusted in Peppercorns and Mushroom Brandy Sauce</i>	47.00
Black and Blue Ribeye 14oz. <i>Blackened and topped with Rocha Blue Cheese Butter</i>	30.00
Long Bone Veal Chop 14oz. <i>Roasted Garlic Parmesan Mashed Potato and Four Mushroom Demi-Glace</i>	42.00
New Zealand Rack of Lamb <i>Fig Coated with Hazelnut Crust, Potato Galette and Sauce Robert</i>	37.00
Seafood Provencal <i>Shrimp, Scallop, Crabmeat with Herb Butter Sauce over Pasta</i>	35.00

## *Sides*

Sauteed Mushrooms and Vidalia Onions	5.00
Asparagus Hollandaise	5.00
Creamed Spinach	5.00
Baked Idaho Potato	5.00
Rice Pilaf	5.00
House Made Steak Fries	5.00
House Made French Fried Sweet Potatoes with Pecan Butter	5.00
Sour Cream & Chives Mashed Potatoes	5.00