

CHAR-GRILLED ANGUS STEAKS, CHICKEN & PORK

served with buttery mashed & today's vegetables

add 3 jumbo KeyWest Pink shrimp
or 2 jumbo scallops \$5

Plain ole Steak 17 / 14

14 or 10 oz. sirloin seared & seasoned with just kosher salt and fresh ground black pepper

1898 Steak 14 or 10 19 / 16

oz sirloin topped with sautéed mushrooms, onions, fire roasted peppers & swiss w/ a Port wine sauce

Steak au Poivre 19 / 16

14 or 10 oz. sirloin seared w/ cracked black peppercorns topped with a cognac mushroom cream sauce

N.Y.Strip 12 oz. robust flavor & full-bodied texture, firmer than a ribeye 19

Porch Chop 10 oz. center cut 13

pork chop topped with spinach, mushroom and melted gorgonzola, with our Port wine sauce

Pork Medallions w/ a black 15

bean-corn salsa, topped with a goat cheese cream.

Chicken Chevre grilled 13

chicken breast, melted goat cheese and topped w/ an artichoke, sundried tomato and basil lemon butter sauce. Served with jasmine rice.

Pasta

Small / Lrg

Alfredo thick and rich with roasted garlic, heavy cream, xtra virgin olive oil, parmesan & romano cheeses.... **With char-grilled chicken breast** 7 / 10
9 / 12

Hot Pepper Vodka Ravioli cheese filled ravioli w/ a pepper infused vodka, tomato gorgonzola cream. Topped w/ mozzarella & romano cheeses 9 / 13

Don's Pasta penne tossed with garlic marinara, topped w/ char-grilled chicken breast, mozzarella, parmesan & basil, then baked 14

Penne Milano grilled chicken breast in sauce of roasted garlic, cream, sun-dried tomato & sage, garnished w/ reduced balsamic glaze 10 / 14

Penne Rigate Venetian cream sauce w/bacon, spinach, mushroom, parmesan & topped w/ chicken breast, tomato concasee 10 / 14

Seafood Fettuccini Jumbo Key West Pink shrimp & sea scallop, mushroom, tomato, in a lobster cognac cream sauce 12 / 18

Seafood

items served with jasmine rice and today's vegetables
EXCEPT TUNA

Blue Crab Stuffed 17

Salmon North Atlantic salmon w/ blue crab stuffing & lemon beurre blanc

Mahi-Mahi Southern 15

Style grill mahi fillet topped w/ mango salad and lemon butter. Garnished w/ sautéed spinach and tomatoes

Maryland Style Crab 18

Cakes Sauté 2 jumbo lump cakes w/ mango salad, romaulade & butter sauce

Mixed Seafood Grill 21

char-grilled jumbo sea scallops(2) & Key West Pink shrimp(3) w/ garlic butter, Maryland style crab cake w/ lemon butter, julienne mango salad

Sesame Ahi Tuna 19

Sesame encrusted sushimi tuna, char-grilled rare. Served sliced atop a fresh field greens & oriental pasta. With pickled ginger, wasabi mayo, sweet soy & julienne mango salad

add a house salad, caesar salad OR cup of soup ... \$2.5