



### Soups

**Our Famous Snapper Soup...6.75**

Served with sherry

**Chicken Broth with Rice....4.25**

**Soup du Jour....6.25**

**French Onion ...6.00**

### Appetizers

**Escargot Bourguignon.....9.25**

**Crispy Fried Calamari .... 7.95**

served with a Thai chile sauce

**Cherry Stone Clams on the Half Shell ...8.95**

**Long Island Oysters...market price**

**Little Neck Clams Casino...9.25**

**Jumbo Shrimp Cocktail...market price**

**Broiled Kennet Square Mushrooms....6.95**

Stuffed with crabmeat

**Jumbo Lump Crabmeat Cocktail...market price**

**Iced Relish Bowl (per person)...3.95**

### Salads

**Vesper Club Salad...7.25**

Crisp Boston lettuce, cherry tomato, mushrooms, bacon and crumbled blue cheese

**Classic Caesar Salad...6.25**

**Mixed Green Salad...5.95**

Cherry tomato, cucumber, red onion

### Sides

**Lyonnaise Potatoes...4.75**

**Sautéed Mushrooms...5.25**

**Linguini (Red or White w/ clams)...4.75**

**French Fried Onion Rings...4.95**



## Meats

**Grilled 14 oz Certified Black Angus Rib Eye Steak...28.95**

Portobello mushroom, garlic and red wine reduction

**Prime Filet Mignons.....market price**

With a wild mushroom demi glace

**Veal Marsala...24.95**

Medallions of veal sautéed with wild mushrooms, Marsala wine reduction

**Roasted Young Duckling...27.95**

Served with a classic Orange or Chambord sauce, garden blend wild rice

**Broiled Certified Angus Sirloin Steak... market price**

Au Poivre or Bernaise Sauce

**Lightly Breaded Veal Cutlet Tomato Sauce... 24.95    Parmesan...25.95**

Served with linguini

**Broiled Rack of Lamb Persille...31.95**

Roasted with garlic and bread crumb topping

**Pan Fried Chicken Parmesan...22.95**

Served over linguini

**Sautéed Veal Oscar...31.95**

Jumbo Lump Crabmeat, Asparagus and Hollandaise sauce

**Prime Rib of Beef Au jus, Club Cut 25.95    English Cut 23.95**

(Available on Wednesday and Saturday)

## Seafood

**Broiled or Sautéed Brook Trout Almondine.....22.95**

**Citrus-Balsamic Glazed Grilled Filet of Salmon...25.50**

Served with a fresh sweet corn and pepper relish

**Shrimp a la Vesper...26.50**

Shrimp, garlic, white wine, artichoke and asparagus tossed with angel hair pasta

**Broiled Day Boat Sea Scallops...25.95**

Choice of tartar or cocktail sauce

**Maryland Style Jumbo Lump Crab Cakes...28.95**

Served with a cardinal sauce

**Broiled or Sautéed Filet of Flounder...25.95**

Ask About Our Banquet Facilities