

STRIP STEAK

Our aged “Certified Angus”steaks are cut from hand-selected beef that meet rigid standards for marbling, tenderness and flavor. They are then lightly seasoned and charred in high heat broilers in the tradition of the finest steak houses, both past and present...please enjoy.

APPETIZERS

- Baked French Onion Soup** 14
- Chili Pop Shrimp** 16
- Calamari** cherry peppers, two sauces 18
- Thick Cut Pork Belly Bacon**
black pepper honey, roasted garlic aioli,
pickled red onion 25
- Bacon Wrapped Jumbo Shrimp**
roasted garlic, lemon, Dijon & herb
toasted panko 24
- Burrata** beefsteak tomatoes, baby arugula,
red onion, balsamic & virgin oil 18
- Jumbo Lump Crab Cake** app 22/entrée 42
- Lobster, Fontina & Crab**
Fondue for Two grilled ciabatta bread 32

Jumbo Shrimp Cocktail 4pc 22

Colossal Crab Cocktail 26

Shrimp & Crab Combo 38

SALADS

- GM Chopped Salad**
mixed greens, roasted peppers, fresh mozzarella,
corn, candied walnuts, golden raisins, choice
of balsamic vinaigrette or creamy herb 20
- Mediterranean Salad**
tomatoes, cucumbers, bell peppers, red onions,
imported olives, feta, chickpeas, baby greens,
crispy pita, Greek vinaigrette 18
- Caesar Salad** baby Romaine lettuce,
parmesan, crostini, hard cooked egg,
white anchovies, Caesar vinaigrette 18
- Steakhouse Wedge**
baby iceberg lettuce, bacon, beefsteak tomato,
red onion, gorgonzola, bleu cheese dressing 18

FAMILY STYLE SIDES

- Lobster Mac & Cheese** 30
- Crispy Brussels Sprouts**
bacon & bleu cheese or sesame ginger glaze 15
- Mac & Cheese** 22
- Sweet Potato Wedges**
maple honey butter glaze 14
- Roasted Garlic Mashed Potatoes** 12
- Parmesan Herb Fries** 12
- Truffle Fries** 14
- Roasted Mushrooms** truffle butter 14
- Creamed Spinach** 14
- Creamed Corn** bacon, jalapeño & asiago 14
- Sautéed Asparagus** olive oil, pecorino 14

BLACK ANGUS STEAKS

- 21 day, dry-aged Angus Beef
- Hand-Cut Filet Mignon***
8oz Petite Cut 50 12oz Barrel Cut 62
- George Martin’s New York Strip***
20oz, on the bone, crispy onions 68
- “Cowboy Cut” Ribeye*** 24oz, crispy onions 72
- Porterhouse For Two*** 38oz, sliced 135
- USDA Prime Boneless NY Strip Steak*** 58
- Skirt Steak***
12oz signature molasses & soy marinade, crispy onions 48

ENHANCEMENTS

- Jumbo Shrimp Scampi***
sautéed with garlic & lemon butter 22
- Crab Cake*** 22
- Lobster Tail*** 35
- Steakhouse Sauces** 6ea:
Roasted Mushroom Bordelaise, Au Poivre, Truffle Butter,
Gorgonzola Crust

SPEAKEASY FEATURES

CHATEAUBRIAND FOR TWO*
20oz sliced Filet Mignon, cognac peppercorn sauce,
mashed potatoes & creamed spinach 138

GM CLASSIC SAMPLER*
6oz Filet Mignon, Lobster Tail, Stuffed Shrimp
with asparagus 72

ENTRÉES

- Cabernet Braised Boneless Short Ribs***
cipollini onions, baby carrots, garlic mashed potatoes,
horseradish cream 44
- Tri-Color Peppercorn Crusted Ahi Tuna***
lobster mashed potatoes, asparagus, au poivre sauce 44
- Brick Pressed Breast of Bell & Evans Chicken**
roasted tomato balsamic pan sauce, burrata, pesto mashed
potatoes & asparagus 38
- Pan Roasted Organic Salmon***
Dijon herb crusted, asparagus 39
- Crab Cake Stuffed Jumbo Shrimp**
scampi butter sauce, sautéed spinach 42
- Seafood Trio***
Brazilian Lobster Tail, Jumbo Garlic Shrimp, Maryland
Lump Crab Cake, roasted pepper remoulade, asparagus 72
- Chicken Paillard Milanese**
arugula, beefsteak tomatoes, shaved red onions, roasted
peppers, pecorino, balsamic 32

* This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.