

Weekly SPECIALS

WEDNESDAY-SUNDAY

CHICKEN CAPRESE FRENCH BREAD \$15

BASIL PESTO, GRILLED CHICKEN, MOZZARELLA CHEESE, SUN-DRIED TOMATOES, BALSAMIC GLAZE, ARUGULA

ORLEANS STYLE GUMBO \$36

LOBSTER, SHRIMP, CHICKEN, ANDOUILLE SAUSAGE, SERVED OVER BUTTER RICE

CLASSIC COBB SALAD \$18

SPRING MIX, HARD-BOILED EGG, BACON BITS, CUCUMBERS, CHERRY TOMATOES, AVOCADO, MIXED CHEESE

ADD-ON

ADD CHICKEN **\$6** ADD SHRIMP **\$9** ADD STEAK **\$12**



THE ANONYMOUS

Lounge & Dining

THURSDAYS

OYSTERS SERVED 1/2 DOZEN \$14 / DOZEN \$26

RAW WITH COCKTAIL SAUCE & LEMON WEDGE/ OR BAKED ROCKEFELLER STYLE (PIMIENTO CHEESE, SPINACH PURÉE & BACON BITS)

BRUNCH SUNDAY

PRIME RIB HASH \$24

2 EGGS YOUR WAY WITH POTATO HASH, PEPPERS, ONIONS, TENDER PRIME RIB

MARYLAND OMELETTE \$26

JUMBO LUMP CRAB MEAT, DICED TOMATOES, PEPPERS, ONIONS, MIXED CHEESE, BOURBON CHESAPEAKE SAUCE, HOME FRIES

SOUTHERN BISCUITS & GRAVY \$22

2 BUTTERMILK BISCUITS, FRIED CHICKEN, SAUSAGE GRAVY, HOME-FRIE

Happy Hour

Tuesday - Friday

05⁰⁰ - 08⁰⁰ PM

Food

Quesadilla	\$12
Wings	\$8
Brussels Sprouts	3.5\$
Fries	\$3.5
Mac & Cheese	\$5

Drinks

Wines	\$6
Long Island	\$8
Margaritas & Mojitos	\$5
Beers	\$5



Champagne Glass

Wednesday

\$4



Fall / Winter SPECIAL OFFER

SEAFOOD

Seafood chowder \$10
(Crab, shrimp & Lobster)

**Mexican street
corn ribs** \$8

Lightly fried corn ribs, lime crema,
Parmesan cheese, pickled jalapeños

THURSDAY SPECIAL

**Queen cut (10oz) prime rib,
baked potato, sautéed broccolini** \$42

Loaded baked potato \$5