**Soups & Starters**

- **Lobster Bisque** lobster meat, crème fraîche and Dry Sack Sherry 250 cal
- **Chef’s Soup of the Day**
- **Colossal Lump Crabmeat Cocktail** 180 cal
- **CS Jumbo Shrimp Cocktail** atomic horseradish 240 cal
- **Baked Clams Casino or Oreganata** 470-650 cal
- **Crispy Calamari Fritti** creamed-dusted, pickled lemon and peppers with marinara sauce 820 cal
- **Classic Caesar Salad** 350 cal

**Salad Dressings:** Olive Oil and Vinegar, Blue Cheese, Russian, Ranch or Garlic Vinaigrette

---

**Entrée Salads**

- **Grilled Chicken Cobb Salad** romaine, grilled chicken, tomatoes, green beans, avocado, egg, bacon and Danish blue cheese, tossed in garlic vinaigrette 230 cal
- **Andy’s Mixed Green Salad** romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 220 cal
- **Beefsteak Tomato Capri** sliced tomatoes, basil and imported mozzarella di bufala 340 cal
- **Steakhouse Salad** iceberg, Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 720 cal
- **Baby Kale Salad** toasted pine nuts, sun-dried cranberries and shaved Parmigiano-Reggiano 180 cal

---

**Entrée**

- **Lobster Bisque** lobsters, crème fraîche and Dry Sack Sherry 250 cal
- **Chef’s Soup of the Day**
- **Colossal Lump Crabmeat Cocktail** 180 cal
- **CS Jumbo Shrimp Cocktail** atomic horseradish 240 cal
- **Baked Clams Casino or Oreganata** 470-650 cal
- **Crispy Calamari Fritti** creamed-dusted, pickled lemon and peppers with marinara sauce 820 cal
- **Classic Caesar Salad** 350 cal

---

**Entrée**

- **Grilled Chicken Cobb Salad** romaine, grilled chicken, tomatoes, green beans, avocado, egg, bacon and Danish blue cheese, tossed in garlic vinaigrette 230 cal
- **Andy’s Mixed Green Salad** romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 220 cal
- **Beefsteak Tomato Capri** sliced tomatoes, basil and imported mozzarella di bufala 340 cal
- **Steakhouse Salad** iceberg, Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 720 cal
- **Baby Kale Salad** toasted pine nuts, sun-dried cranberries and shaved Parmigiano-Reggiano 180 cal

---

**Luncheon Specialties**

- **Grilled Chicken Parmigiana** 960 cal
- **Grilled Chicken Paillard** basil pesto, baby arugula, cherry tomatoes and grilled asparagus salad 380 cal
- **Center-Cut Filet Mignon** 9 ounce 670 cal
- **Prime New York Strip** 14 ounce 980 cal
- **CS Panko-Crusted Ahi Tuna Steak** mango salsa, wasabi crema 780 cal
- **CS Atlantic Salmon Fillet** roasted red pepper sauce and toasted orzo salad 550 cal
- **Jumbo Lump Crab Cakes (2)** jicama slaw and Old Bay aioli 420 cal

---

**Power Lunch 28**

280-1,890 cal

**FIRST COURSE**

- **Andy’s Mixed Green Salad**
- **Classic Caesar Salad**
- **Chef’s Soup of the Day**
- **Lobster Bisque – Additional/13**

**SECOND COURSE**

- **CS Atlantic Salmon Fillet** roasted red pepper sauce and toasted orzo salad
- **Chefs Fresh Fish Special of the Day Filet Mignon**
- **Crabmeat Oscar – Additional/15**
- **Regular Coffee, Decaffeinated Coffee or Hot Tea**

---

**Burgers**

Short Rib/Brisket/Chuck Blend. Served with choice of hand-cut French fries or jicama slaw. All burgers are available bunless.

- **Classic Burger** cheddar, gouda or Danish blue cheese 1,410 cal
- **Second Avenue Burger** Danish blue cheese and smoked bacon 1,540 cal
- **Bunniess Burger** wild mushrooms, asparagus, fontina cheese and balsamic drizzle 990 cal

---

**Sandwiches**

- **Nova Scotia Lobster Roll** jicama slaw, cottage fries 480 cal
- **Chicken and Avocado Sandwich** with aged cheddar cheese, bacon, tomato, avocado and micro greens 810 cal
- **Grilled Short Rib and Irish Cheddar Sandwich** 1,420 cal
- **Prime Steak a la Stone Sandwich** caramelized onions and roasted red peppers on a toasted baguette 980 cal

---

**Individual Sides**

10-15 180-400 cal

- **Creamed Spinach, Leaf Spinach**
- **Brussels Sprouts, Shallots and lemon zest**
- **Wild Mushrooms, Asparagus Fritti** lemon garlic butter
- **Three-Cheese Potatoes Au Gratin**
- **Hash Brown Potatoes, Hand-Cut French Fries** tossed with parmesan, garlic and pepper;
- **Half & Half** cottage fries and fried onions

---

*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, egg and shellfish may be harmful to your health.

Nov 19 LADT