

FRESH OYSTERS

Cocktail Sauce, Mignonette and Fresh Horseradish

SEASONAL EAST COAST OYSTERS ON THE HALF SHELL

\$2 Per Piece
\$20 Per Dozen

APPETIZERS

CABERNET'S SAMPLER 13.95 PER PERSON

1 Jumbo Shrimp Cocktail, 1 Maryland Crab Cake, 2 Fried Lobster Tails

BEEF TENDERLOIN CARPACCIO 11.95 Fried Capers, Horseradish Cream Sauce	CRISPY FRIED LOBSTER TAILS 4PCS 12.95 English Honey Mustard
SMOKED NORWEGIAN SALMON 9.95 Capers, Red Onions, Dill Cream Sauce, Toast Points	ESCARGOTS IN PASTRY CROCKS 10.95 Pernod Garlic Butter
HERB CRUSTED LAMB LOLLIPOPS 12.95 Fried Shallot Strings, Warm Mint Jelly Glaze	GULF SHRIMP COCKTAIL 10.95 Traditional Cocktail Sauce
YELLOW FIN TUNA SASHIMI 12.95 Shoyu Dipping Sauce	PRIME BEEF SATAY 9.95 Asian Sesame B-B-Q Sauce
PRINCE EDWARD ISLAND MUSSELS 8.95 Garlic, Shallots, White Wine Broth, Grilled Garlic Toast	MARYLAND STYLE CRAB CAKE 12.95 Whole Grain Mustard Beurre Blanc

SOUPS

BISQUE OF MAINE LOBSTER Jumbo Lump Crab Meat 6.95
FEATURED SOUP OF THE DAY 6.95

SALADS

"CABERNET" SALAD 7.50 Pear Tomatoes, Hearts of Palm, Sweet Peppers, Artichoke Hearts, Sliced Egg, Shaved Asiago Cheese, Bleu Cheese Crumbles, Creamy Basil Dressing	BEEFSTEAK TOMATO SALAD 7.50 Sweet Red Onions, Pesto, Fresh Mozzarella or Bleu Cheese, Balsamic Vinaigrette
CAESAR SALAD 6.50 Fresh Shaved Parmesan, Croutons	SEARED FOIE GRAS 16.95 Mixed Greens, Poached Apples, Shaved Pecorino Romano
JUMBO LUMP CRAB SALAD 15.95 Asian Slaw, Sweet Ginger Vinaigrette, Crispy Wontons	WARM SPINACH SALAD 6.95 Cashews, Bacon, Mushrooms, Crumbled Goat Cheese
WEDGE OF ICEBERG LETTUCE 6.95 Cherry Tomatoes, Bacon, Croutons, Bleu Cheese Dressing	MIXED GREEN SALAD 6.95 Poached Apples, Bleu Cheese, Candied Walnuts, Raspberry Dressing

CABERNET SEAFOOD SELECTIONS

PAN SEARED CHILEAN SEA BASS 29.95 Steamed Bok Choy, Sticky Rice Teriyaki Jus	SEARED SPICED YELLOWFIN TUNA 25.95 Wasabi Potato Purée, Stir Fry Vegetables, Warm Asian Vinaigrette
MAINE DIVER SCALLOPS 24.95 Corn and Shrimp Risotto, Baby Spinach, White Truffle Oil, Fig and Balsamic Glaze	GRILLED SALMON FILET 23.95 Roasted Creamer Potatoes, Haricot Verts, Cantaloupe and Mango Salsa
FRIED LOBSTER TAIL PLATTER 34.95 Maryland French Fries, English Honey Mustard	SAUTEED HALIBUT 24.95 Scallop Dumplings, Swiss Chard, Bell Peppers, Broccoli, Miso Clam Broth

****Consuming raw or undercooked meat, poultry, eggs or seafood poses a health risk****

CABERNET PRIME CUTS

“Cabernet” steaks are custom aged and hand-selected corn fed beef.
We serve only the highest quality U.S.D.A. “PRIME GRADE BEEF”,
Which is the top 1% of beef available in the U.S.

CABERNET’S SIGNATURE
54 oz. ROCK SALT HERB ROASTED RIBEYE
FOR TWO
42.95 per person

PETITE FILET MIGNON 8 OZ.	24.95	RIBEYE 16 OZ.	36.95
FILET MIGNON 12 OZ.	34.95	BONE-IN RIBEYE 22 OZ.	39.95
PRIME NEW YORK STRIP 12 OZ.	34.95	TRIPLE CUT LAMB CHOPS 22 OZ.	30.95
PRIME NEW YORK STRIP 16 OZ.	39.95	VEAL CHOP 14 OZ.	36.95
PRIME PORTERHOUSE 22 oz.	43.95		

ADD A 6 OZ. LOBSTER TAIL TO ANY ENTRÉE 15.95
Fried, Broiled or Steamed

CHEF RICHARD’S OSCAR WITH BEARNAISE
13.95

INCLUSIVE ENTRÉES

SERVED WITH A CHOICE OF MIXED GREENS OR CAESAR SALAD

ROASTED PRIME RIB CHOP OF PORK 21.95

Sweet Potato Puree, Haricots Verts, Fuji Apple and Natural Jus Reduction

HERB AND GARLIC ROASTED PRIME RIB 32.95

Yukon Gold Potato Purée, Roasted Vegetables, Horseradish Cream

HERB ROASTED CHICKEN 21.95

Asiago Stuffed Red Bliss Potatoes, Baby Asparagus, Pomodoro Tapenade

JUMBO FRIED SHRIMP 21.95

Maryland French Fries, Coleslaw, Basil Aioli

LOBSTER SCAMPI 24.95

Maine Lobster Tails, Baby Spinach, Roma Tomatoes, Fresh Basil,
Egg Linguine, Tossed in White Wine, Garlic, Lemon

10 oz. PRIME N.Y. STRIP 32.95

Garlic Parsley Potato Puree, Bleu Cheese or Brandy Peppercorn Sauce

HERB CRUSTED RACK OF LAMB 29.95

Potato Gratin, Haricots Verts, Natural Jus

SIDE ITEMS AND SAUCES

CREAMY MASHED POTATOES	5.50	SAUTÉED MUSHROOMS AND ONIONS	6.95
POTATO GRATIN	6.95	SAUTÉED HARICOTS VERTS	6.95
SAUTÉED MIXED VEGETABLES	6.95	THICK CUT ONION RINGS	6.95
MARYLAND FRIES	5.95	HASHBROWNS	5.95
JUMBO ASPARAGUS W/ HOLLANDAISE	7.95	BAKED SWEET POTATO	6.50
CREAMED SPINACH	5.95	BRUSSEL SPROUTS	6.95
CREAMED CORN	6.95	BÉARNAISE, HOLLANDAISE	1.95
GIANT CRISP BAKED POTATO	6.50	BRANDY PEPPERCORN SAUCE	1.95
TWICE BAKED POTATO FOR TWO	10.95	HORSERADISH CREAM	1.95
STEAMED BROCCOLI	5.95		