

FRESH OYSTERS

Cocktail Sauce, Mignonette, and Fresh Horseradish

SEASONAL EAST COAST OYSTERS ON THE HALF SHELL

\$3.00 Per Piece

\$36.00 Per Dozen

APPETIZERS

CABERNET SAMPLER

16.95 PER PERSON

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

BEEF TENDERLOIN CARPACCIO 18.95

Fried Capers, Horseradish Cream Sauce

SMOKED NORWEGIAN SALMON 14.95

Capers, Red Onions, Dill Cream Sauce, Toast Points

HERB CRUSTED LAMB LOLLIPOPS 15.95

Fried Shallot Strings, Warm Mint Jelly Glaze

YELLOW FIN TUNA SASHIMI 17.95

Siracha Ginger and Shoyu Sauce

PRINCE EDWARD ISLAND MUSSELS 14.95

Garlic, Shallots, White Wine Broth, Grilled Garlic Toast

CRISPY FRIED LOBSTER TAILS 4PCS 19.95

English Honey Mustard

ESCARGOTS IN PASTRY CROCKS 14.95

Pernod Garlic Butter

GULF SHRIMP COCKTAIL 15.95

Traditional Cocktail Sauce

PRIME BEEF SATAY 12.95

Asian Sesame B-B-Q Sauce

MARYLAND STYLE CRAB CAKE 19.95

Whole Grain Mustard Beurre Blanc

SOUPS

BISQUE OF MAINE LOBSTER Jumbo Lump Crab Meat **9.95**

FEATURED SOUP OF THE DAY 8.95

SALADS

"CABERNET" SALAD 10.95

Pear Tomatoes, Hearts of Palm, Sweet Peppers, Artichoke Hearts, Sliced Egg, Shaved Asiago Cheese, Bleu Cheese Crumbles, Creamy Basil Dressing

CAESAR SALAD 9.95

Fresh Shaved Parmesan, Croutons

JUMBO LUMP CRAB SALAD 24.95

Asian Slaw, Sweet Ginger Vinaigrette, Crispy Wontons

WEDGE OF ICEBERG LETTUCE 9.95

Cherry Tomatoes, Bacon, Croutons, Bleu Cheese Dressing

BEEFSTEAK TOMATO SALAD 12.95

Sweet Red Onions, Pesto, Fresh Mozzarella or Bleu Cheese, Balsamic Vinaigrette

SEARED FOIE GRAS 18.95

Mixed Greens, Poached Apples, Shaved Pecorino Romano

WARM SPINACH SALAD 9.95

Cashews, Bacon, Mushrooms, Crumbled Goat Cheese

MIXED GREEN SALAD 9.95

Poached Apples, Bleu Cheese, Sun Dried Cranberries, Candied Walnuts, Raspberry Dressing

CABERNET SEAFOOD SELECTIONS

PAN SEARED CHILEAN SEA BASS 44.95

Steamed Bok Choy, Sticky Rice
Teriyaki Jus

MAINE DIVER SCALLOPS 38.00

Corn and Shrimp Risotto, Baby Spinach,
White Truffle Oil, Fig and Balsamic Glaze

FRIED LOBSTER TAIL PLATTER 60.00

Maryland French Fries, English Honey Mustard

SEARED SPICED YELLOWFIN TUNA 38.00

Wasabi Potato Purée, Stir Fry Vegetables,
Warm Asian Vinaigrette

GRILLED ATLANTIC SALMON FILET 32.00

Diced Zucchini, Yellow Squash, Red Bell Pepper, Lemon Zest,
Yukon Gold Potatoes, Champagne Lemon Dill Buerre Blanc

MISO GLAZED DAY BOAT GROUPEL 38.00

Scallop Dumplings, Baby Spinach, Bell Peppers, Broccoli,
Lobster Consume

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

****Menu & Prices are subject to change without notice****

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 **ROCK SALT HERB ROASTED RIBEYE**

27 oz – 70.00

54 oz – 140.00

~ Served Sliced ~

PETITE FILET MIGNON 8 OZ.	49.95	RIBEYE 16 OZ.	58.75
FILET MIGNON 12 OZ.	68.95	BONE-IN RIBEYE 22 OZ.	68.95
PRIME NEW YORK STRIP 12 OZ.	56.95	TRIPLE CUT LAMB CHOPS 22 OZ.	58.95
PRIME NEW YORK STRIP 16 OZ.	68.95	VEAL CHOP 14 OZ.	43.95
PRIME PORTERHOUSE 22 oz.	58.95	KANSAS CITY STRIP 18 OZ.	69.95

ADD A 6 OZ. LOBSTER TAIL TO ANY ENTRÉE 28.95

Fried, Broiled, or Steamed

CHEF RICHARD’S OSCAR WITH BEARNAISE

19.95

INCLUSIVE ENTRÉES

SERVED WITH A CHOICE OF MIXED GREENS OR CAESAR SALAD

ROASTED PRIME PORK CHOP 29.95

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

HERB AND GARLIC ROASTED PRIME RIB 59.95

Yukon Gold Potato Purée, Roasted Vegetables, Horseradish Cream

HERBED & SPICED ROASTED HALF CHICKEN 26.95

Yellow Rice, Grilled Asparagus, Au Jus

JUMBO FRIED SHRIMP 26.95

Maryland French Fries, Coleslaw, Basil Aioli

LOBSTER SCAMPI 36.95

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

10 oz. PRIME N.Y. STRIP 39.95

Garlic Parsley Potato Puree, Bleu Cheese or Brandy Peppercorn Sauce

HERB CRUSTED RACK OF LAMB 44.00

Potato Gratin, Haricots Verts, Natural Jus

VEAL PARMESEAN 44.95

Panko Breaded Veal, Marinara, Fresh Mozzarella, Natural Jus

SIDE ITEMS AND SAUCES

CREAMY MASHED POTATOES	6.95	SAUTÉED MUSHROOMS AND ONIONS	7.95
POTATO GRATIN	8.95	SAUTÉED HARICOTS VERTS	7.95
SAUTÉED MIXED VEGETABLES	8.95	THICK CUT ONION RINGS	11.95
MARYLAND FRIES	5.95	HASHBROWNS	8.95
JUMBO ASPARAGUS W/ HOLLANDAISE	9.95	BAKED SWEET POTATO	7.95
CREAMED SPINACH	8.50	STEAMED BROCCOLI	5.95
CREAMED CORN	8.50	BÉARNAISE, HOLLANDAISE	2.95
GIANT CRISP BAKED POTATO	7.95	BRANDY PEPPERCORN SAUCE	2.95
TWICE BAKED POTATO FOR TWO	13.95	HORSERADISH CREAM	2.95