

## **FRESH OYSTERS**

Cocktail Sauce, Mignonette, and Fresh Horseradish

### **SEASONAL EAST COAST OYSTERS ON THE HALF SHELL**

**\$3.00 Per Piece**

**\$36 Per Dozen**

## **APPETIZERS**

### **CABERNET SAMPLER**

**19.95 PER PERSON**

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

#### **BEEF TENDERLOIN CARPACCIO 19.95**

Fried Capers, Horseradish Cream Sauce

#### **SMOKED NORWEGIAN SALMON 16.95**

Capers, Red Onions, Dill Cream Sauce, Toast Points

#### **HERB CRUSTED LAMB LOLLIPOPS 17.95**

Fried Shallot Strings, Warm Mint Jelly Glaze

#### **TUNA TATAKI 19.95**

Yellowfin Tuna, Cucumber Salad, Citrus Soy

#### **PRINCE EDWARD ISLAND MUSSELS 17.95**

Garlic, Shallots, White Wine Broth, Grilled Garlic Toast

#### **CRISPY FRIED LOBSTER TAILS 4PCS 20.95**

English Honey Mustard

#### **ESCARGOTS IN PASTRY CROCKS 15.95**

Pernod Garlic Butter

#### **GULF SHRIMP COCKTAIL 16.95**

Traditional Cocktail Sauce

#### **MARYLAND STYLE CRAB CAKE 23.95**

Whole Grain Mustard Sauce

#### **OYSTERS ROCKEFELLER 4PCS 15.95**

## **SOUPS**

**BISQUE OF MAINE LOBSTER w/ Lump Crab Meat 12.95**

**FEATURED SOUP OF THE DAY 10.95**

## **SALADS**

#### **"CABERNET" SALAD 12.95**

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

#### **CAESAR SALAD 12.95**

Fresh Shaved Parmesan, Croutons

#### **WEDGE OF ICEBERG LETTUCE 12.95**

Cherry Tomatoes, Bacon, Croutons, Bleu Cheese Dressing

#### **WARM SPINACH SALAD 12.95**

Cashews, Bacon, Mushrooms, Crumbled Goat Cheese

#### **BEEFSTEAK TOMATO SALAD 13.95**

Sweet Red Onions, Pesto, Fresh Mozzarella or Burrata, Balsamic Vinaigrette

#### **SEARED FOIE GRAS 18.95**

Mixed Greens, Poached Apples, Shaved Pecorino Romano

#### **MIXED GREEN SALAD 12.95**

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

## **CABERNET SEAFOOD SELECTIONS**

#### **PAN SEARED CHILEAN SEA BASS 48.95**

Steamed Bok Choy, Sticky Rice  
Teriyaki Jus

#### **MAINE DIVER SCALLOPS 39.95**

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

#### **FRIED LOBSTER TAIL PLATTER 63.95**

Maryland French Fries, English Honey Mustard

#### **SEARED SPICED YELLOWFIN TUNA 38.95**

Wasabi Potato Purée, Stir Fry Vegetables,  
Warm Asian Vinaigrette

#### **GRILLED ATLANTIC SALMON FILET 31.95**

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

#### **MISO GLAZED DAY BOAT GROUPER 38.95**

Jumbo Scallop, 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 ~*

<b>PETITE FILET MIGNON 8 OZ.</b>	<b>49.95</b>	<b>RIBEYE 16 OZ.</b>	<b>61.95</b>
<b>FILET MIGNON 12 OZ.</b>	<b>68.95</b>	<b>BONE-IN RIBEYE 22 OZ.</b>	<b>68.95</b>
<b>BONE IN FILET 14OZ.</b>	<b>68.95</b>	<b>PRIME PORTERHOUSE 22OZ.</b>	<b>68.95</b>
<b>PRIME NEW YORK STRIP 12 OZ.</b>	<b>58.95</b>	<b>TOMAHAWK 40 OZ.</b>	<b>135.95</b>
<b>PRIME NEW YORK STRIP 16 OZ.</b>	<b>68.95</b>	<b>TRIPLE CUT LAMB CHOPS 22 OZ.</b>	<b>58.95</b>
<b>KANSAS CITY STRIP 18 OZ.</b>	<b>69.95</b>	<b>VEAL CHOP 14 OZ.</b>	<b>47.95</b>

## ACCOUTREMENTS & SAUCES

<b>ADD ON 6OZ LOBSTER TAIL.</b>	<b>28.95</b>	<b>HOUSEMADE BEARNAISE</b>	<b>4.95</b>
<i>Fried, Broiled, or Steamed</i>		<b>HOUSEMADE HOLLANDAISE</b>	<b>4.95</b>
<b>CHEF RICHARD’S OSCAR</b>	<b>23.95</b>	<b>BRANDY PEPPERCORN</b>	<b>3.95</b>
<i>Topped with Bearnaise</i>		<b>HORSERADISH CREAM</b>	<b>3.95</b>
<b>CABERNET CARPET BAGGER</b>	<b>16.95</b>		
<i>Fried Oysters &amp; Topped w/ Bearnaise</i>			

## INCLUSIVE ENTRÉES

*SERVED WITH A CHOICE OF MIXED GREENS OR CAESAR SALAD*

<b>ROASTED PRIME PORK CHOP</b>	<b>31.95</b>	<b>LOBSTER SCAMPI</b>	<b>38.95</b>
<i>Sweet Potato Puree, Haricots Verts, Fuji Apple and Natural Jus Reduction</i>		<i>Maine Lobster Tails, Baby Spinach, Tomatoes, Fresh Basil, Egg Linguine, Tossed in White Wine w/ Tomatoes, Garlic, Lemon</i>	
<b>HERB AND GARLIC ROASTED PRIME RIB</b>	<b>64.95</b>	<b>10 oz. PRIME N.Y. STRIP</b>	<b>39.95</b>
<i>Yukon Gold Potato Purée, Roasted Vegetables, Horseradish Cream</i>		<i>Garlic Parsley Potato Puree, Choice of Bleu Cheese or Brandy Peppercorn Sauce</i>	
<b>HERBED &amp; SPICED ROASTED HALF CHICKEN</b>	<b>28.95</b>	<b>HERB CRUSTED RACK OF LAMB</b>	<b>54.95</b>
<i>Yellow Rice, Grilled Asparagus, Au Jus</i>		<i>Potato Gratin, Haricots Verts, Natural Jus</i>	
<b>JUMBO FRIED SHRIMP</b>	<b>26.95</b>	<b>VEAL PARMESAN</b>	<b>52.95</b>
<i>Maryland French Fries, Basil Aioli</i>		<i>Panko Breaded Veal, Pasta Marinara, Fresh Mozzarella, Natural Jus</i>	

## SHAREABLE SIDE ITEMS

CREAMY MASHED POTATOES	9.95	GIANT CRISP BAKED POTATO	9.95
POTATO GRATIN	11.95	TWICE BAKED POTATO FOR TWO	16.95
SAUTÉED MIXED VEGETABLES	10.95	SAUTÉED MUSHROOMS AND ONIONS	10.95
MARYLAND FRIES	8.95	SAUTÉED BROCCOLINI	9.95
JUMBO ASPARAGUS W/ HOLLANDAISE	12.95	SAUTÉED HARICOTS VERTS	9.95
CREAMED SPINACH	10.95	THICK CUT ONION RINGS	13.95
CREAMED CORN	10.95	BRUSSELS w/ BACON & THAI CHILI	12.95
PASTA LINGUINE – <i>choice of sauce</i>	9.95	BAKED SWEET POTATO	8.95

*Executive Chef – Richard Holley*