



Dinner Menu

First

- Escargot** garlic butter \$9
French Onion Soup gratinee \$7
Roasted Jumbo Shrimp and Scallops garlic crostini \$16
Spiced Ahi oriental soba noodles, micro radish sprouts \$14
Calamari hot & sweet peppers, pomodoro sauce \$12
Colossal Lump Crab Cake pommery mustard sauce \$14
Caprese tomatoes, fresh mozzarella, red peppers, basil, balsamic vinaigrette, arugula \$13
Signature Crab Bisque rod's velvety crab bisque, petite crab cake \$9
Soup du Jour \$6

Shared Appetizer Favorites

Jumbo Shrimp Cocktail \$3 ea **Topneck Clams** \$1 ea **Local Oysters** \$2 ea

- Crab & Shrimp Martini** colossal crab meat, jumbo shrimp, sherry shallot vinaigrette and remoulade \$18 per person
Chilled Seafood Tower shrimp cocktail, clams, oysters, and 1-1/4Lb. lobster with lemons & cocktail sauce \$22 per person

Second

- Caesar Salad** parmesan reggiano, croutons \$12
Poached Pear and Maytag Blue Cheese mesclun greens, walnuts, balsamic vinaigrette \$11
BLT Salad iceberg wedge, blue cheese dressing, smoked steakhouse bacon, local tomatoes \$15
Chopped iceberg, tomatoes, cucumbers, kalamata olives, feta cheese, red wine vinaigrette \$14
Baby Mesclun Greens tomatoes, champagne mustard vinaigrette \$7

House Aged USDA Prime Beef

- Keller Family Special New York Sirloin Steak 18oz** \$40
Prime T-Bone 28oz \$43
Prime Porterhouse 28 oz \$44
Filet Mignon 12 oz \$35
Filet Mignon 9 oz \$31
Delmonico Steak 24 oz, Blackened Cowboy Chop \$39
Rib Veal Chop 16 oz \$38
Roast Blue Ribbon Rib of Beef, Rod's Cut \$37
Roast Blue Ribbon Rib of Beef, Madison Cut \$33
Keller's Way maytag blue cheese, rosemary demi \$9
glace, wild mushrooms, onion strings
Steak Additions: au poivre \$2, bearnaise \$2, oscar \$14

Sides

- Crispy Shallot Mashed Potatoes** \$7
Lobster Mac-n-Cheese smoked gouda, nantua \$10
Roasted Wild Mushrooms thyme, tarragon \$9
Rod's Steakhouse Creamed Spinach \$8
Grilled Asparagus evoo, parmigiano reggiano \$9
Potato Au Gratin \$7
Vidalia Sweet Onion Strings \$7
Roesti Potato swiss potato cake \$8
Steakhouse Baked Potato \$7
Black Truffle Risotto \$10

Favorites

Chateaubriand Bouquetiere for Two \$77 mashed potatoes, demi glace, bearnaise

- Imported Penne Pasta and Lobster** local tomatoes, basil, light cream \$26
Crusted Atlantic Salmon ginger, caramelized onions, fennel cream, potato puree \$28
Rod's Chicken Cacciatore slow braised organic chicken, asparagus, tomatoes, shiitake, linguine, white wine jus \$24
Filet & Lobster Tail prime filet of beef, cold water lobster tail, maryland blue crab \$40
Sliced Tenderloin 9 oz potato puree, sweet onion strings, demi glace \$31
Roast Chicken mashed potato and tourne vegetables, natural jus \$23
Chilean Sea Bass braised leeks, herbal court bouillon, chateau potato \$market price
Rack of Colorado Lamb (Four Bone Rack) grass fed lamb, potato puree \$38
Scallops crispy seared, shiitake & oyster mushrooms, truffle risotto, parmigiano-reggiano, grilled asparagus \$29
Vegetables local tomatoes, eggplant, zucchini, squash, portobello, maui onion, asparagus, red peppers \$17
Fresh Maine Lobster 1, 2 & 3 Lb. \$market price

Jumbo Lump Crab Cakes haricot vert, pommery mustard sauce \$29

18% gratuity for parties of 8 or more and Plate Sharing Charges of \$5 will be added automatically

Executive Chef Jeffrey Orel

Sous Chef Gustavo Rubio