



## Lunch Menu

### Appetizers

- Escargot** *garlic and white wine* \$9
- Jumbo Shrimp Cocktail** \$15
- Soup du Jour** \$5
- Calamari** *sweet and hot peppers, marinara sauce* \$10
- Caprese** *roasted red peppers, local tomatoes, fresh mozzarella, arugula, balsamic vinaigrette* \$12
- Rod's Signature Crab Bisque** *velvety crab soup, petite crab cake* \$8
- Roasted Jumbo Shrimp and Scallops** *rosemary, garlic, lemon* \$14
- Jumbo Lump Crab Cake** *pommery mustard sauce* \$13
- Pizza Margherita** \$10
- Grilled Vegetable Terrine** *eggplant, red peppers, vidalia onions, asparagus, baby spinach, squash* \$11
- French Onion Soup** \$7

### Favorites

- Traditional Turkey Club** *turkey, local tomato, smokehouse bacon* \$11
- Roast of the Day** *mashed potatoes, seasonal vegetables, natural sauce* \$16
- Maryland Crab Cake Sandwich** *brioche, spicy cole slaw, tartar sauce, shoestring potatoes* \$16
- Caesar Salad** \$9 with jumbo shrimp \$19, chicken \$16
- Seared Ahi Salad** *seared rare, mixed greens, tomatoes, olives, artichokes, napa cabbage, champagne vinaigrette* \$19
- Poached Atlantic Salmon** *mixed greens, sherry-shallot vinaigrette, dill crème fraiche* \$17
- Rod's Sliced Tenderloin** *potato puree, onion strings, demi glace* \$27
- French Countryside Sandwich** *roasted turkey, country ham, brie cheese, baguette, honey mustard sauce* \$10
- Jumbo Lump Crab Cakes** *pommery mustard sauce, salad of haricot vert* \$26
- Smoked Salmon Rubeen** *napa cabbage slaw, roasted red pepper aioli, coriander crème fraiche, havarti, pumpernickel* \$13
- Open Faced Turkey Sandwich** *mashed potatoes and gravy* \$12
- Prime Steak Sandwich** *prime sirloin, roasted peppers, vidalia onions, bufala di mozzarella, baguette, shoestring potatoes* \$15
- Grilled Chicken Sandwich** *toasted roll, arugula, roasted red pepper, balsamic vinaigrette* \$10
- Chilean Sea Bass** *braised leeks, cilantro court bouillon, chateau potatoes* \$market price
- Waldorf Chicken Salad** *apples, grapes, walnuts, seasonal fruit* \$15
- Rod's Cobb** *chicken breast, bacon, avocado, eggs, bleu cheese, tomato, iceberg lettuce, napa vinaigrette* \$15
- Free Range Chicken** *roasted half chicken, mashed potato, natural jus* \$19
- Scallops** *crispy seared, black truffle risotto, wild mushrooms, grilled asparagus, parmesan reggiano* \$25
- Imported Penne Pasta** \$12 chicken \$16, jumbo shrimp \$19
- Rod's Prime Burger** *grilled bun, french fries, lettuce, tomato* \$11
- add onion strings, blue cheese, wild mushrooms, potato sticks, feta cheese, avocado, roasted red peppers, swiss cheese, arugula, spinach, grilled vidalia onion, brie cheese .75 ea*

### House Aged USDA Prime Meat

<b>New York Sirloin Steak 18oz</b>	\$40
<b>NY Sirloin on the Bone 28oz</b>	\$43
<b>Prime Porterhouse 28 oz</b>	\$44
<b>Filet Mignon 12 oz</b>	\$35
<b>Filet Mignon 9 oz</b>	\$31
<b>Delmonico Steak 24 oz, Blackened Cowboy Chop</b>	\$39
<b>Rib Veal Chop 16 oz</b>	\$39
<b>Keller's Way</b> <i>maytag blue cheese, rosemary demi glace, wild mushrooms, sweet onion strings</i>	\$9

### Sides

<b>Crispy Shallot Mashed Potatoes</b>	\$7
<b>Lobster Mac-n-Cheese</b> <i>smoked gouda, nantua</i>	\$11
<b>Roasted Wild Mushrooms</b> <i>thyme, tarragon</i>	\$8
<b>Rod's Steakhouse Creamed Spinach</b>	\$6
<b>Grilled Asparagus</b> <i>evoo, parmigiano reggiano</i>	\$9
<b>Potato Au Gratin</b>	\$7
<b>Vidalia Sweet Onion Strings</b>	\$6

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

*Executive Chef Jeffrey Orel*

*Sous Chef Tavo Salazar*