



appetizers

French Onion Soup \$7
roasted shallot, Vidalia & Spanish onions topped with melted gruyere

The Classic Cocktail \$11
jumbo shrimp, horseradish cocktail sauce

Steamed Mussels \$10
Prince Edward Island mussels, shallots, thyme, white wine buerre blanc

Beef Tenderloin Carpaccio \$10
shaved fennel, arugula, basil oil

Maryland Lump Crab Cake \$9
jumbo lump crab pan sautéed, roasted pecan remoulade

Cajun Barbecue Shrimp \$11
roasted garlic, cajun butter

Low Country Crab Dip \$11
jumbo lump crab warmed with a rich blend of parmesan and jack cheeses

Five Spice Seared Tuna \$10
Jicama-daikon slaw, crispy wontons wasabi aioli

Goat Cheese & Roasted Garlic \$7
tomato chutney, pita bread

Thai Crispy Calamari \$11
calamari fillet strips thai peanut glaze, wasabi aioli

Chili Rubbed Tenderloin \$10
filet medallions, Dressler's Steak Sauce

Sausage Trio \$7
Italian, Chorizo, Cajun

salads

The Classic \$5
crisp romaine, sourdough croutons, shaved parmesan, Caesar dressing

Dressler Chopped \$5
artichoke hearts, salami, chick peas, Kalamata olives, tomatoes, pine nuts, provolone, arugula, champagne vinaigrette

The Wedgie \$5
apple wood smoked bacon, red onion Maytag blue cheese

G's House \$5
Mesclun greens, caramelized onions, apples, sugared walnuts, goat cheese, balsamic vinaigrette

entrées

Maryland Crab Cakes \$27
three jumbo lump cakes pan sautéed, roasted pecan remoulade

Herb Black Pepper Mahi \$24
lobster risotto, lemon-thyme buerre blanc

Tuna Seared to Perfection \$24
Sashimi grade, brushed with a ginger glaze warm Thai peanut slaw, sesame rice cake

Herb-Citrus Grilled Salmon \$18
caramelized three onion risotto, sautéed asparagus

Just for the Halibut \$28
creamy crab and roasted red peppers, spinach, chive potato cake, sun dried tomato buerre blanc

Lobster Tail \$35
two 7 oz. cold water tails, sautéed asparagus

Wine Country Shrimp \$18
grape tomatoes, capers, kalamata olives, artichoke hearts, garlic, angel hair pasta

Chicken and Sausage Pasta \$15
penne, Italian sausage tomatoes, basil, Madeira

Grilled Organic Chicken \$15
sauteed fingerling potatoes, roasted mushrooms, asparagus

Rack of Lamb \$27
crusted with whole grain mustard roasted garlic mashed potatoes

Pan Blackened Ribeye 16 oz. \$28
Grand Marnier sauce, garlic mashed potatoes

Filet Bordelaise 8 oz. \$26
roasted shallot-red wine demi-glace, roasted garlic mashed potatoes

New York au Poivre 14 oz. \$29
pepper crusted, classic au Poivre sauce roasted garlic mashed potatoes

The Oscar \$32
6 oz. tenderloin, jumbo lump crab, asparagus, bearnaise sauce roasted garlic mashed potatoes

Lobster Ravioli \$26
lobster meat, corn, grape tomatoes, asparagus, herb beurre blanc

Grilled Niman Ranch Pork Chop \$23
garlic shoe string potatoes, balsamic-bacon demi glace

Surf and Turf \$45
8 oz. filet, 7 oz. cold water lobster tail roasted garlic mashed potatoes, asparagus

Pan Seared Diver Scallops \$26
black pepper linguine, pancetta, grape tomatoes, parmesan cream

sweet treats

Mom's New York Cheesecake \$6
The one you've heard about, smooth and silky with a crunchy graham cracker crust - crafted with love by Joan Dressler

Chocolate Volcano Cake \$6
True chocolate decadence. Chocolate lava oozing from the center of a double chocolate mountain with a vanilla ice cream snowcap

Key Lime Pie \$6
Smooth and tangy lime custard in a homemade butter crust topped with fresh whipped cream

Crème Brûlée \$6
Rich vanilla custard with a golden sugar shell made in a classic English tradition

Apple Crisp \$6
Sweet cinnamon apples with crispy butter crumb topping and vanilla ice cream drizzled with caramel

Carrot Cake \$6
Mom is at it again!! Freshly grated carrots Awesome cream cheese frosting

Sides

Sautéed Spinach
Red Wine Shrooms
Sautéed Asparagus
Pan Blackened Green Beans
Jed's Hand Made O-Rings
Fingerling Potatoes
Garlic Mashed Potatoes