



## Lunch Menu

### Appetizers

- Escargot garlic and white wine 11  
 Soup du Jour 6  
 Calamari sweet and hot peppers, marinara sauce 13  
 Rod's Signature Crab Bisque petite crab cake 10  
 Roasted Jumbo Shrimp and Scallops rosemary, garlic, lemon 16  
 Jumbo Lump Crab Cake pommery mustard sauce 15  
 French Onion Soup 8  
 Jumbo Shrimp Cocktail 3.75 ea  
 Clams on the half shell 2 ea  
 Local Oysters 2.75 ea  
 Chilled Seafood Tower 25 per person  
 Shrimp cocktail, clams, oysters, lobster

### Salads

- Caesar Salad 11 with jumbo shrimp 19, chicken 18  
 Seared Ahi Salad seared rare, mixed greens, tomatoes, olives, artichokes, napa cabbage, champagne vinaigrette 19  
 Waldorf Chicken Salad apples, grapes, walnuts, seasonal fruit 16  
 Rod's Cobb chicken breast, bacon, avocado, eggs, bleu cheese, tomato, iceberg lettuce, napa vinaigrette 16  
 Cranberry arugula, marinated cranberries, candied pecans, feta, cranberry vinaigrette 11  
 Beet Salad red and golden beets, mesclun greens, goat cheese, dried cranberries & cherry shallots vinaigrette 13  
 Caprese tomatoes, fresh mozzarella, red peppers, basil, balsamic vinaigrette, arugula 14

### Sandwiches

- Traditional Turkey Club turkey, fresh tomato, smokehouse bacon 13  
 Maryland Crab Cake Sandwich brioche, spicy cole slaw, red pepper aioli, shoestring potatoes 18  
 Open Faced Turkey Sandwich mashed potatoes and gravy 14  
 Prime Steak Sandwich shaved prime sirloin, roasted peppers, sweet onions, mozzarella di bufala, baguette, shoestring potatoes 16  
 Grilled Chicken Sandwich toasted roll, arugula, roasted red pepper, balsamic vinaigrette 12  
 French Countryside Sandwich roasted turkey, country ham, brie cheese, baguette, honey mustard sauce 12

### Favorites

- Grilled North Atlantic Salmon haricot vert relish & pommery mustard sauce 18  
 Rod's Sliced Tenderloin potato puree, onion strings, demi glace 29  
 Jumbo Lump Crab Cakes pommery mustard sauce, chilled haricot vert 28  
 Chilean Sea Bass braised leeks, cilantro court bouillon, chateau potatoes 39  
 Scallops crispy seared, black truffle risotto, wild mushrooms, grilled asparagus, parmigiano reggiano 27  
 Imported Penne Pasta 13 chicken 17, jumbo shrimp 19  
 Balsamic Chicken pan seared breast of chicken layered with fresh mozzarella, artichoke hearts, roasted red peppers, basil, balsamic glaze & mashed potatoes 23  
 Rod's Prime Burger grilled bun, lettuce, tomato, french fries 13

#### Build your own Burger

add onion strings, blue cheese, wild mushrooms, shoe string potatoes, feta cheese, avocado, roasted red peppers, swiss cheese, arugula, spinach, grilled vidalia onion, brie cheese 1.25 each

### House Aged USDA Prime

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|--|------|
| Keller Family Special NY Sirloin Steak   | 48   |
| Prime T-Bone   | 49   |
| Prime Porterhouse  | 49   |
| Filet Mignon   | 42   |
| Petite Filet Mignon  | 36   |
| Delmonico Steak Blackened Cowboy Chop  | 49   |
| Rib Veal Chop  | 42   |
| Keller's Way crumbled blue cheese, rosemary demi glace, wild mushrooms, sweet onion strings & Rod's steak butter | 10.5 |

### Sides

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|---|-----|
| Crispy Shallot Mashed Potatoes              | 8   |
| Lobster Mac-n-Cheese smoked gouda, nantua   | 12  |
| Roasted Wild Mushrooms                      | 9   |
| Rod's Steakhouse Creamed Spinach            | 8.5 |
| Grilled Asparagus evoo, parmigiano reggiano | 10  |
| Potato Au Gratin                            | 8.5 |
| Vidalia Sweet Onion Strings                 | 7.5 |

18% gratuity for parties of 8 or more and Plate Sharing Charges of \$5 will be added automatically.  
 Please alert your server of any food allergies prior to ordering.