



Dinner Menu

First

- Escargot** *garlic butter* 11.5
French Onion Soup *gratinee* 8.5
Roasted Jumbo Shrimp and Scallops *garlic crostini* 17
Spiced Ahi *oriental soba noodles, fresh cucumber, wasabi, pickled ginger* 14.95
Calamari *hot & sweet peppers, pomodoro sauce* 13.5
Colossal Lump Crab Cake *pommery mustard sauce* 15.95
Caprese *tomatoes, fresh mozzarella, red peppers, basil, balsamic vinaigrette, arugula* 14
Signature Crab Bisque *rod's velvety crab bisque, petite crab cake* 10
Soup du Jour 6.5

Shared Appetizer Favorites

- Jumbo Shrimp Cocktail** 3.95 ea **Clams on the Half Shell** 2 ea **Local Oysters** 2.75 ea

- Crab & Shrimp Martini** *colossal crab meat, jumbo shrimp, sherry shallot vinaigrette and remoulade* 19.50 per person
Chilled Seafood Tower *shrimp cocktail, clams, oysters, and fresh Maine lobster with lemons & cocktail sauce* 24 per person

Second

- Caesar Salad** *parmesan reggiano, croutons* 12.5/ small 8.5
Poached Pear and Maytag Blue Cheese *mesclun greens, walnuts, balsamic vinaigrette* 11.5/small 7.5
BLT Salad *iceberg wedge, blue cheese dressing, smoked steakhouse bacon, local tomatoes* 15.5/small 9.5
Chopped *iceberg, tomatoes, cucumbers, red onion, kalamata olives, feta cheese, red wine vinaigrette* 14.5/small 8.5
Baby Mesclun Greens *tomatoes, champagne mustard vinaigrette* 9

House Aged USDA Prime Beef

- Keller Family Special New York Sirloin Steak 18 oz** 45
Prime T-Bone 24 oz 47
Prime Porterhouse 26 oz 48
Filet Mignon 12 oz 40
Filet Mignon 9 oz 34.5
Delmonico Steak 24 oz, Blackened Cowboy Chop 46
Rib Veal Chop 16 oz 39.95
Roast Blue Ribbon Rib of Beef, Rod's Cut 41
Roast Blue Ribbon Rib of Beef, Madison Cut 36.5
Keller's Way *maytag blue cheese, rosemary demi glace, wild mushrooms, onion strings* 10.5
Steak Additions: *au poivre* 2.75, *bearnaise* 2.75, *oscar* 16.5

Sides

- Crispy Shallot Mashed Potatoes** 7.5
Lobster Mac-n-Cheese *smoked gouda, nantua* 12
Roasted Wild Mushrooms 9
Rod's Steakhouse Creamed Spinach 8.5
Grilled Asparagus *evoo, parmigiano reggiano* 9.5
Potato Au Gratin 8.5
Vidalia Sweet Onion Strings 7.5
Roesti Potato *swiss potato cake* 8.5
Steakhouse Baked Potato 7.5
Black Truffle Risotto 10.5

Favorites

- Chateaubriand Bouquetiere for Two** 84
mashed potatoes, demi glace, bearnaise
- Imported Penne Pasta and Lobster** *plum tomatoes, basil, light cream* 29
Crusted Atlantic Salmon *ginger, caramelized onions, fennel cream, potato puree* 30
Berkshire Farms Pork Chop *saffron risotto, grilled asparagus, apple jack chutney* 29.95
Filet & Lobster Tail *prime filet of beef, cold water lobster tail, maryland blue crab* 44
Sliced Tenderloin 9 oz *potato puree, sweet onion strings, demi glace* 35.95
Roast Chicken *mashed potato and vegetables tourne, natural jus* 26
Chilean Sea Bass *braised leeks, herbal court bouillon, chateau potato* 39
Rack of Colorado Lamb (Four Bone Rack) *potato puree, vegetable tourne, lamb jus* 40
Scallops *crispy seared, wild mushrooms, truffle risotto, parmigiano-reggiano, grilled asparagus* 32
Vegetables *fresh tomato, eggplant, zucchini, squash, portobello, sweet onion, asparagus, fresh mozzarella* 19
Fresh Maine Lobster 1, 2 & 3 Lb. *market price*
Jumbo Lump Crab Cakes *chilled haricot vert, pommery mustard sauce* 34

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.