



## Dinner Menu

### First

- Escargot** *garlic butter* 13  
**French Onion Soup** *gratinee* 8.5  
**Roasted Jumbo Shrimp and Scallops** *garlic crostini* 19  
**Spiced Ahi** *oriental soba noodles, fresh cucumber, wasabi, pickled ginger* 16  
**Calamari** *hot & sweet peppers, pomodoro sauce* 14  
**Colossal Lump Crab Cake** *pommery mustard sauce* 16.95  
**Caprese** *tomatoes, fresh mozzarella, red peppers, basil, balsamic vinaigrette, arugula* 15  
**Signature Crab Bisque** *rod's velvety crab bisque, petite crab cake* 11  
**Soup du Jour** 6.5

### Shared Appetizer Favorites

- Jumbo Shrimp Cocktail** 4.25 ea    **Clams on the Half Shell** 2.50 ea    **Local Oysters** 3.00 ea

- Crab & Shrimp Martini** *colossal crab meat, jumbo shrimp, sherry shallot vinaigrette and remoulade* 20 per person  
**Chilled Seafood Tower** *shrimp cocktail, clams, oysters, and fresh Maine lobster with lemons & cocktail sauce* 25 per person

### Second

- Caesar Salad** *parmesan reggiano, croutons* 12.5/ small 9  
**Poached Pear and Maytag Blue Cheese** *mesclun greens, walnuts, balsamic vinaigrette* 11.5/small 8  
**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 9  
**Baby Mesclun Greens** *tomatoes, champagne mustard vinaigrette* 9

### House Aged USDA Prime Beef

- Keller Family Special New York Sirloin Steak 18 oz** 48  
**Prime T-Bone 24 oz** 49  
**Prime Porterhouse 26 oz** 49  
**Filet Mignon 12 oz** 42  
**Filet Mignon 9 oz** 36  
**Delmonico Steak 24 oz, Blackened Cowboy Chop** 49  
**Rib Veal Chop 16 oz** 42  
**Roast Blue Ribbon Rib of Beef, Rod's Cut** 42  
**Roast Blue Ribbon Rib of Beef, Madison Cut** 38  
**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* 13.5  
**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** 8  
**Roesti Potato** *swiss potato cake* 8.5  
**Steakhouse Baked Potato** 8  
**Black Truffle Risotto** 10.5

### Favorites

**Chateaubriand Bouquetiere for Two** *mashed potatoes, demi glace, béarnaise* 86

- Imported Penne Pasta and Lobster** *plum tomatoes, basil, light cream* 30  
**Crusted Atlantic Salmon** *ginger, caramelized onions, fennel cream, potato puree* 32  
**Berkshire Farms Pork Chop** *saffron risotto, grilled asparagus, apple jack chutney* 31  
**Filet & Lobster Tail** *prime filet of beef, cold water lobster tail, maryland blue crab* 46  
**Sliced Tenderloin 9 oz** *potato puree, sweet onion strings, demi glace* 37  
**Roast Chicken** *mashed potato and vegetables tourne, natural jus* 27  
**Chilean Sea Bass** *braised leeks, herbal court bouillon, chateau potato* 39  
**Rack of Colorado Lamb (Four Bone Rack)** *potato puree, vegetable tourne, lamb jus* 42  
**Scallops** *crispy seared, wild mushrooms, truffle risotto, parmigiano-reggiano, grilled asparagus* 34  
**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* 35

20% gratuity for parties of 8 or more and Plate Sharing Charges of \$8 will be added automatically.  
Please alert your server of any food allergies prior to ordering.