## **Burgers and Favorites**

# **USDA Black Angus Beef Burger**With One Topping of Your Choice:

Bacon, Caramelized Onions, Jalapenos, Mushrooms, Cheddar, Bleu, Swiss, or American Cheese Extra Toppings \$.50 Each \$16

## **Gerard's Turkey Burger**

Garden Slaw, Avocado, Oven Roasted Tomatoes \$15

### Chasen's Chili

Chasen's Famous Pork and Beef Chili with Cheddar, Sour Cream and Onions \$10

## **Leopard Club**

Turkey, Ham, Mayo, Bacon, Lettuce, Tomato, Avocado, Egg \$16

# Fresh Lobster Salad on a Crispy Baguette \$19

## **Rustic Oven Baked Pizza Margherita**

Fresh Mozzarella, Roma Tomato, Basil, Parmesan **\$16** 

## **Traditional English Fried Fish and Chips**

Homemade Tartar Sauce \$18

#### Sides \$8

Broccoli, Sautéed Spinach, Mashed Potatoes, Haricot Vert, French Fries, Sweet Potato Fries, Onion Rings

Burgers and Sandwiches are served with French Fries



Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

Served from 5:00pm to 11:00pm Sunday through Thursday
Until Midnight on Friday and Saturday
Sharing Charge \$10
An 18% gratuity will be added to your check.

Consuming raw or under cooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.

### **Starters and Salads**

#### **Bea's Homemade Chicken Noodle Soup**

With Mini Chicken Pie

\$9

Soup du Jour

\$9

#### **Maryland Style Lump Crab Cakes**

Chili Lime Mayonnaise

\$21

#### **Lobster and Shrimp Cocktail – A Red Carnation Favorite**

On Shredded Lettuce, Avocado, Marie Rose Sauce

\$21

#### **Ceviche Trio**

Hamachi, Ahi Tuna, Wild Salmon

\$20

#### **Burrata Cheese Caprese Salad**

Fresh Basil Pesto, Tomatoes, Aged Balsamic Reduction

\$18

#### **Thai Salad**

Mango, Avocado, Fried Pancit Noodles, Spinach, Nappa Cabbage, Mint, Cilantro, Basil, Grape Tomatoes, Red Peppers

\$15

## **Gerard's Baby Green Salad**

Poached Pears, Vermont Goat Cheese, Candied Pistachios, Golden Raisins, Lemon Vinaigrette

\$14

#### **Greek Chicken Salad**

Baby Arugula, Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Red Onion, Greek Lemon Vinaigrette

\$18

#### **Chopped Salad**

Romaine, Arugula, Tomatoes, Beets, Avocado, Bacon, Spring Onions, Celery, Radishes, Bellini Vinaigrette

\$14

#### **Caesar Salad**

Focaccia Croutons, Anchovies, Shaved Parmesan

\$14

#### **Entrees**

#### 8 oz. Filet Mignon

Potato Rosti, Sautéed Spinach, Shallot Confit, Mushroom Bordelaise Sauce \$40

## Josper Wood Grilled Veal Chop

Chopped Garden Salad, Mashed Potatoes, Demi-Glace \$49

#### 14 oz. Josper Wood Grilled Prime Strip Steak

Mashed Potatoes, Broccoli, Café de Paris Butter

\$40

#### **Chicken Curry**

Jasmine Rice, Poppadoms, Mango Chutney

\$29

#### **Chicken Schnitzel**

Haricot Vert, Mashed Potatoes, Lemon Béchamel

\$28

#### **Lobster Risotto**

Asparagus, Parmesan Reggiano

\$32

#### Chicken Peri Peri

Domino Potatoes, Seasonal Vegetables, Peri Peri Sauce

\$28

## **Chili Shrimp Linguini**

Chili Sauce, Garlic, Tomatoes, Basil, Arugula

\$26

## **Shrimp Stroganoff**

Jumbo Shrimp Sautéed with Shallots, Brandy, Crimini Mushrooms, Jasmine Rice \$29

## Chilean Sea Bass

Bok Choy, Shitake Mushrooms, Jasmine Rice, Kaffir Lime Broth

\$38

#### **Pan Seared Salmon**

Potato Rosti, Sautéed Spinach, Capers, Tomato, Fresh Basil

\$34