

## 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**

**18**

### Gerard's Turkey Burger

Garden Slaw, Avocado, Oven Roasted Tomatoes

**16**

### Chasen's Chili

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

**14**

### Leopard Club

Turkey, Ham, Mayo, Bacon, Lettuce, Tomato, Avocado, Egg

**18**

### Fresh Lobster Salad on a Crispy Baguette

**23**

### Rustic Oven Baked Pizza Margherita

Fresh Mozzarella, Roma Tomato, Basil, Parmesan

**18**

### Traditional English Fried Fish and Chips

Homemade Tartar Sauce

**21**

*Burgers and Sandwiches are served with Choice of French Fries, Fruit or Side Salad*



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

10

### Soup du Jour

10

### Maryland Style Lump Crab Cakes

Chili Lime Mayonnaise

25

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

On Shredded Lettuce, Avocado, Marie Rose Sauce

25

### Ceviche Trio

Hamachi, Ahi Tuna, Wild Salmon

24

### Burrata Cheese Caprese Salad

Fresh Basil Pesto, Tomatoes, Aged Balsamic Reduction

20

### Thai Salad

Mango, Avocado, Fried Pancit Noodles, Spinach, Nappa Cabbage,  
Mint, Basil, Grape Tomatoes, Red Peppers, Chili Lime Vinaigrette

16

### Gerard's Baby Green Salad

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

15

### Greek Chicken Salad

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

19

### Chopped Salad

Romaine, Arugula, Tomatoes, Beets, Avocado, Bacon, Spring Onions,  
Celery, Radishes, McCarthy Salad Dressing

15

### Caesar Salad

Focaccia Croutons, Anchovies, Shaved Parmesan

15

## Entrees

### 8 oz. Filet Mignon

Potato Rösti, Sautéed Spinach, Fried Shallots, Mushroom Bordelaise Sauce

49

### Josper Wood Grilled Veal Chop

Chopped Garden Salad, Mashed Potatoes, Demi-Glace

52

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

Mashed Potatoes, Asparagus, Café de Paris Butter

52

### Chicken Curry

Jasmine Rice, Poppadoms, Mango Chutney

32

### Lobster Risotto

Asparagus, Parmesan Reggiano

34

### Chicken Meatballs

Homemade Marinara, Green Peas, Cannellini Beans, Linguini

29

### Shrimp Stroganoff

Jumbo Shrimp Sautéed with Shallots, Brandy, Crimini Mushrooms, Jasmine Rice

36

### Chilean Sea Bass

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

45

### Pan Seared Salmon

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

38

## Sides 8

Asparagus, Sautéed Spinach, Creamed Spinach, Mashed Potatoes,  
French Fries, Sweet Potato Fries, Onion Rings