



APPETIZERS

Split Pea Soup with Bacon	9.50	Soup du Jour	9.00
Clams on the 1/2 Shell	<i>per pc</i> 3.00	Maryland Crab Cake	21.50
Oysters on the 1/2 Shell	<i>per pc</i> 3.00	Crisp Fried Calamari	
Jumbo Gulf Shrimp	20.00	with Sweet or Hot Sauce	13.50
Whole Chilled Baby Lobster	19.50	Coconut Shrimp	16.00/32.00
Maryland Crab Cocktail	21.00	Cornmeal Fried Oysters	
Gravlax	14.50	with Cole Slaw	14.50
Bufala Mozzarella with		Grilled Barbecued Shrimp	17.50
Roasted Pepper	15.50	Filet Mignon Carpaccio	15.50
Tuna Tartar	18.00		
Chilled Artichoke with Tomato and Garlic Vinaigrette			14.50



SHELLFISH BOUQUET

25.50

1 Jumbo Gulf Shrimp	1/2 Chilled Baby Lobster
1 Oyster on the 1/2 Shell	1 Clam on the 1/2 Shell
2 oz. Maryland Lump Crabmeat	



SALADS

Mixed Green Salad	10.50	Spinach Salad	12.50
Iceberg Lettuce and Tomato	10.50	Post House Salad	11.50
Onion and Tomato	10.50	Caesar Salad	12.50
Goat Cheese Salad	12.00	Baby Tomato Salad	12.00



DAILY SPECIALS

MONDAY	Calf Liver with Sautéed Onions, Bacon and Caramelized Apples	32.50
TUESDAY	Braised Short Rib Served on a bed of Mashed Potatoes, with Baby Carrots, Snow Peas and Ancho Sauce	32.00
WEDNESDAY	Pork Loin Milanese with Tomato Salad and Nicoise Olives	39.50
THURSDAY	Cajun Filet Mignon with Baked Black Beans	42.50
FRIDAY	Cajun Wild Salmon with Sun Dried Tomatoes, Broccoli And White Beans in Beurre Blanc	33.00
SATURDAY	Beef Wellington with Madeira Wine Sauce	49.50
SUNDAY	Pan Roasted Lamb Chops with Crisp Potato Cakes, Roasted Shallots and Mint Sauce	40.50



ENTREES

Lobsters (<i>Broiled or Steamed</i>).....	<i>per lb.</i> 25.50
Wild Salmon with, Shiitake Mushrooms, Corn, and Capers Beurre Blanc.....	33.00
Seared Tuna with Steamed Baby Bok Choy.....	33.50
Seared Scallops with Mashed Potatoes, Crispy Spinach and Beurre Blanc.....	33.00
Dover Sole Meunière or Amandine.....	49.50
Lobster Salad with Avocado, Tomato, Mesclun and Endive.....	29.50



Cajun Rib Steak or Aged Rib Steak.....	48.50
New York Cut Sirloin.....	48.50
Porterhouse (for two).....	<i>per person</i> 44.50
Double Sirloin (for two).....	<i>per person</i> 46.50
Château Briand (for two).....	<i>per person</i> 44.50
Grilled Veal Chop Served with Truffle Butter, Mashed Potatoes, Asparagus and Burgundy Veal Sauce.....	43.50
Surf and Turf (10oz. Filet Mignon & 10oz Lobster Tail).....	65.50
Filet Tips with Vegetables in a Pepper Crust.....	34.00
Lemon Pepper Chicken.....	24.50
Pan Seared Chicken Breast with Wild Porcini Mushroom Risotto.....	25.50



POST HOUSE CLASSICS

Filet Mignon	40.50/44.50	Prime Rib	40.00/44.00
Filet au Poivre	40.50/44.50	Rack of Baby Lamb	40.50/44.50
Post House Sliced Steak	42.50/46.50	Sirloin Steak	42.50/46.50
Double or Triple Lamb Chops	40.00/44.00		

VEGETABLES Sautéed, Creamed or Steamed Spinach / Broccoli/
Asparagus / Mashed Potatoes / Steamed Fresh Corn/
Haricot Vert Amandine / Snow Peas with Roasted
Pine Nuts/ Glazed Carrots 11.00



FAMILY STYLE SIDE DISHES

11.00

Mushroom Caps	Fried Zucchini	Onion Rings
Hash Browns	French Fries	Grilled Vegetables