



APPETIZERS

Split Pea Soup with Bacon	9	Soup du Jour	9
Clams on the 1/2 Shell	<i>per pc.</i> 3	Maryland Crab Cake	20
Oysters on the 1/2 Shell	<i>per pc.</i> 3	Crisp Fried Calamari	
Jumbo Gulf Shrimp	16	with Sweet or Hot Sauce	12
Whole Chilled Baby Lobster	15	Coconut Shrimp	14 /28
Maryland Crab Cocktail	20	Cornmeal Fried Oysters	
Filet Mignon Carpaccio	12	with Cole Slaw	12
Tuna Tartar	17	Gravlax	11
Bufala Mozzarella with		Grilled Barbecued Shrimp	14
Roasted Peppers	15		
Chilled Artichoke with Tomato and Garlic Vinaigrette			11



SALADS

Mixed Green Salad	10	Spinach Salad	10
Iceberg Lettuce and Tomato	9	Caesar Salad	12
Onion and Tomato Salad	9	Post House Salad	11
Goat Cheese Salad	10	Baby Tomato Salad	12



DAILY SPECIALS

MONDAY	Calf Liver with Sautéed Onions, Bacon and Caramelized Apples	32
TUESDAY	Braised Short Rib Served on a bed of Mashed Potatoes with Baby Carrots, Snow Peas and Ancho Sauce	32
WEDNESDAY	Pork Loin Milanese with Tomato Salad and Nicoise Olives	39
THURSDAY	Cajun Filet Mignon with Baked Black Beans	42
FRIDAY	Cajun Wild Salmon with Sun Dried Tomatoes, Broccoli and White Beans in Beurre Blanc	33
SATURDAY	Beef Wellington with Madeira Wine Sauce	49
SUNDAY	Pan Roasted Lamb Chops with Crisp Potato Cakes, Roasted Shallots and Mint Sauce	40



ENTREES

Wild Salmon with Corn, Shiitake Mushrooms and Caper Beurre Blanc.....	31
Dover Sole Meunière or Amandine.....	42
Seared Scallops with Mashed Potatoes, Crispy Spinach And Beurre Blanc.....	33
Seared Tuna with Steamed Baby Bok Choy.....	33
Lobsters (<i>Broiled or Steamed</i>).....	<i>per lb.</i> 25
Lobster Salad with Avocado, Tomato, Mesclun and Endive.....	29



Chicken Caesar Salad.....	22
Cajun Rib Steak or Aged Rib Steak.....	46
Grilled Veal Chop Served with Truffle Butter, Mashed Potatoes, Asparagus and Burgundy Veal Sauce.....	39
Surf and Turf (10oz. <i>Filet Mignon & 10oz Lobster Tail</i>).....	65
Filet Tips with Vegetables in a Pepper Crust.....	24
Lemon Pepper Chicken.....	22
Pan Seared Chicken Breast with Wild Porcini Mushroom Risotto.....	22
Roasted Beef Hash.....	18
P.H. Steak Sandwich.....	25
Chopped Sirloin with Sautéed Onions.....	19
Classic Burger: 10 oz. Chopped Sirloin served on a Brioche Onion Roll w/choice of Cheese & Bacon.....	19



POST HOUSE CLASSICS

Filet Mignon	36/42	Prime Rib	36/42
Filet au Poivre	36/42	Rack of Baby Lamb	36/42
Post House Sliced Steak	38/44	Sirloin Steak	38/44
		Double or Triple Lamb Chops	36/42

VEGETABLES Sautéed, Creamed or Steamed Spinach / Broccoli/ Asparagus/ Steamed Fresh Corn/ Mashed Potatoes/ Haricot Vert Amandine / Snow Peas with Roasted Pine Nuts / Glazed Carrots	10
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FAMILY STYLE SIDE DISHES 10

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