

# BUCKINGHAMS

## STEAKHOUSE AND LOUNGE

### starters

**maryland crab cakes** 16

yellow pepper butter, lovage oil & micro greens, roasted corn salsa

**tartare of hawaiian yellowfin tuna** 12

golden whitefish caviar, niçoise olives, peppercorn lemon cream & crostini's

**beef carpaccio** 10

charred rare with arugula, capers, parmesan cheese and mushrooms compote

**black tiger signature shrimp cocktail** 18

new england style seasoning, cocktail sauce & lemon

**blue point oysters** 15

on the half shell, cilantro salsa, horseradish & lemon

**calamari** 10

fried with lemon, rosemary, calabrese peppers & roasted red pepper aioli

**escargot bourguignonne** 10

broiled with roasted garlic herb compound butter

**oysters rockefeller** 16

blue point oysters, baked with creamed spinach topped with hollandaise sauce

### seconds

**lobster bisque** 8

maine lobster, cream fraiche & essence of sherry

**baked french onion soup** 8

toasted brioche, gruyere cheese & thyme

**gvc salad** 9

seasonal greens with caramelized onions, fresh raspberries, goat cheese, toasted pistachios, tossed with raspberry champagne vinaigrette

**iceberg lettuce wedge** 8

vine ripened roma tomatoes, bacon, crumbled bleu cheese, red onion served with bleu cheese or ranch dressing

**caesar salad** 9

romaine leaves tossed caesar dressing & ciabatta croutons, finished with white anchovies

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### mains

**prime filet mignon** 40

thyme caramelized onions & merlot sauce 12oz

**ribeye** 37

roasted bell peppers & pinot noir demi 16oz

**maple leaf farm chicken breast marsala** 28

asparagus risotto, wild mushrooms, cipollini onions, and marsala reduction

**jail island salmon fillet** 37

mango relish & ginger butter sauce

**chesapeake bay stripe bass** 38

winter melon relish & tomato lemongrass broth

**colorado lamb chops** 46

rosemary cabernet demi

**white marble farm pork tenderloin** 28

black walnut root beer apple compote & pan natural juices

**straus farms veal chop** 39

tricolor pepper relish & bourbon sauce

**grand tomahawk** 60

bone-in prime ribeye & roasted elephant garlic 32oz

**new york strip steak** 37

maytag bleu cheese cream sauce 14oz

**porterhouse** 46

peppercorn cream sauce 24oz

**chateaubriand** 75

seasonal vegetables & béarnaise sauce 24oz for 2

**alaskan king crab legs** 60/110

one and one half - pounds / three - pounds

add a 10oz lobster tail 55 or shrimp scampi 20

all USDA prime steaks

all entrées served with seasonal vegetables and whipped potatoes

### enhancements 5

boursin whipped potato

potato terrine

baked potato

risotto

asparagus served with hollandaise

haricots verts served with oven dried tomatoes

seasonal wild mushrooms

creamed spinach