

SOUPS

She Crab Soup - Cup 5.95 / Bowl 6.95

A Tobacco Company tradition, prepared with delicate crab, dry sherry and diced peppers.

Soup of the Day - Cup 4.95 / Bowl 6.95

Created fresh daily.

APPETIZERS

****Crab and Brie Cheese Fondue***

Jumbo Lump Crab and Imported Brie Cheese tossed in rich Tarragon laced béchamel. Served with crisp pancetta crackling.
\$11.95

Manchego and Serrano Ham Fritters

Imported Serrano Ham and Manchego Cheese lightly breaded, fried and served with warm roasted red pepper coulis.
\$10.95

****Backbay Crab Croquettes***

Lump Crabmeat lightly seasoned with Mobjack Bay spice and fried. Served with Cajun tartar and cocktail sauce.
\$12.95

****Shrimp Cocktail***

Five large steamed Gulf Shrimp served with a Lime-horseradish chili sauce.
\$13.95

****Fried Yellow Tomatoes***

Vine ripened yellow tomatoes lightly breaded and fried. Topped with shaved Fennel salad and Avocado vinaigrette.
\$6.95

****Coconut Shrimp***

Five large Black Tiger Shrimp battered in flaky coconut and fried. Served with Cajun tartar and chili Mango sauce.
\$9.95

****Ahi***

Ruby Red Tuna dipped in Asian spices and sesame seeds, seared rare. Served sliced over Oriental slaw with pickled ginger and wasabi. Drizzled with a beer mustard sauce.
\$14.95

****Fried Oysters***

Hand breaded Chesapeake Oysters served with spicy Aioli and Red Pepper vinaigrette.
\$9.95

SALADS

Good Company

Wild Field Greens, shredded carrots, cherry tomatoes, and sliced cucumbers with your choice of dressing.
\$5.95

Spinach and Pear Salad

Baby Spinach with shaved Manchego cheese, grilled onions, and Port Wine poached pears and Raspberry vinaigrette.
\$8.95

The Wedge

A half head of trimmed Butter Lettuce with Maytag blue cheese vinaigrette, applewood smoked bacon, and tomato relish.
\$6.95

Baby Arugula Salad

Fresh Baby Arugula with Chevre cheese topped with a Balsamic reduction & Extra Virgin Olive Oil.
\$6.95

Caesar Salad

Crisp Romaine, imported Romano cheese and Garlic croutons in our own Caesar dressing.
\$6.95

PASTA

Pepper and Parmesan Pasta

Imported Prosciutto, Fire Roasted cherry tomatoes, and Spicy Italian sausage tossed in a house made Red Pepper Parmesan cream over linguine.
\$21.95

****Seafood Pasta***

Salmon, Shrimp, Scallops, and Crabmeat in a Smoked Gouda Dill cream sauce over Linguini.
\$26.95

Braised Beef and Pork Lasagna

Lasagna layered with Braised Pork and Certified Angus beef, Fresh Mozzarella, Swedish Fontina and Ricotta cheeses topped with house made roasted tomato sauce.
\$19.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

BEEF TRADITIONS

***Slow Roasted Prime Rib of Beef**

A signature entrée for over 33 years. 12 ounces of slowly roasted Certified Angus Beef prime rib served with Au Jus and baked potato.
\$26.95

***Filet Mignon**

Grilled Gorgonzola Crusted Certified Angus Beef Filet, served with TCR Steak sauce, buttery whipped potatoes, grilled asparagus & crispy onions.
8oz. \$29.95/12oz. \$35.95

***New York Strip**

A 12 ounce grilled Certified Angus Beef New York strip, known as the beef lover's steak. Served with rustic hash browns, roasted garlic brocolini and a bourbon Demi- Glace.
\$29.95

*** Ribeye Steak**

A Grilled 14 ounce Certified Angus Beef Ribeye seasoned with smoked sea salt and cracked pepper. Served with buttery whipped potatoes and collard greens.
\$27.95

***Flat Iron Steak**

A Grilled 8 ounce well-trimmed Certified Angus Beef Flat Iron Steak. Served with brown sugar glazed sweet potatoes, wilted baby spinach and Apple Cider reduction.
\$19.95

Enhance your beef with our Premium Chef Suggestions.

Au Poivre 4.95

Pepper crusted with a brandy peppercorn cream sauce.

Gorgonzola 4.95

Gorgonzola crumbles, garlic, cream and fresh parsley.

Dianne 4.95

Wild mushrooms, shallots, Dijon mustard and demi glace.

***Oscar 9.95**

Jumbo Lump Crabmeat, steamed asparagus and béarnaise sauce.

SPECIALTIES

Company Meatloaf

Tender Certified Angus Beef Meatloaf slowly baked with Southern Comfort mushroom sauce. Served with buttery whipped potatoes.
\$21.95

California Market Salad

Baby Arugula with candied pecans, goat cheese, diced grilled chicken breast, red onion, toy box tomatoes, cranberry raisins and avocado in a cashew vinaigrette.
\$16.95

Molasses Glazed Pork Tenderloin

Molasses glazed Grilled Pork Tenderloin served with whipped sweet potatoes, roasted brocolini and homemade Apple Butter.
\$18.95

***Company Chicken**

Sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped mashed potatoes.
\$23.95

Seared Veal Loin

Seared Herb Marinated Veal Loin served with creamy Mac-n-cheese topped with rich wild mushroom & cherry tomato ragu, wilted spinach and drizzled with White truffle oil.
\$24.95

***Braised Lamb Shank**

Braised Lamb Shank served with oven roasted cherry tomatoes, black eyed peas, collard greens topped with red wine syrup and natural Au Jus.
\$30.95

***Center Cut Pork Chop**

Fire Grilled 8 ounce bone in Pork Chop with a honey spice glaze served with buttery whipped potatoes and grilled asparagus .
\$18.95

SEAFOOD

***Company Crab Cake**

Seared Jumbo Lump crab cakes delicately crafted by hand and held together only by egg and a pinch of bread crumbs, served with pancetta spoon bread, topped with fennel salad and citrus butter.
\$24.95

***Bacon Wrapped Monkfish**

Seared Applewood Smoked Bacon wrapped Monkfish Medallions. Served with sweet green peas, buttery whipped potatoes and fresh corn chow chow.
\$21.95

***Seared Scallops**

Pan seared diver sea scallops served over roasted green pepper risotto. Finished with caramelized grape tomato butter and crisp flat bread.
\$23.95

***Faroe Island Salmon**

Grilled Northern Atlantic Salmon accompanied by Fried Yellow Tomatoes, roasted potatoes and a warm asparagus salad with granny smith apples and fresh basil.
\$19.95

