

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 seasonal 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 Butter Bibb Salad

A half head of trimmed butter lettuce with creamy Gorgonzola dressing, 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

Classic Homemade Lasagna

Our Chef's traditional recipe with layers of pasta, ground Certified Angus Beef, Italian sausage, ricotta, mozzarella and parmesan cheeses, fresh herbs and marinara sauce.

\$19.95

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

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. \$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

