



## APPETIZERS

### Martini Shrimp Cocktail

*Perfectly Poached Jumbo Shrimp served with Jumbo stuffed Spanish Olives. Accompanied with Cocktail Sauce with a hint of Vodka and Creole Remoulade. \$12.50*

### Peppered Sea Scallops

*Silver Dollar Seared Sea Scallops served over Wilted Spinach with Sun dried Tomatoes, Bacon and Shallots. Served with a Lemon –Pepper Marmalade. \$14.50*

### Jumbo Lump Crab Cakes

*Accompanied with a Roasted Red Pepper Aioli. \$17.50*

### Chesapeake Bay Oysters

*Lightly breaded and fried golden crisp, served on a bed of Mesclun greens with Creole Remoulade. \$11.95*

### Ahi Tuna

*Sesame seed encrusted Sushi grade tuna, seared rare, accompanied with a seaweed salad and a Ginger Balsamic Ponzu. Garnished with Wasabi and Sracha. \$12.95*

### Vegetable Napoleon

*Grilled Squash, Zucchini and Portabella Mushroom layered with fresh Basil, Tomato and Fresh Mozzarella. Served with Balsamic Gastric. \$9.50*

### Calamari Frita

*Lightly breaded and fried. Served with Sauce Cardinale and topped with fried leeks. \$9.95*

### New Orleans Style Barbecued Shrimp

*Seasoned with fresh cracked pepper and rosemary, then simmered in butter, white wine, garlic and other classic spices. Served over French Bread. \$12.95*

### Lobster Scampi

*Sweet tender chunks of cold water lobster tail sautéed scampi style in garlic and butter. \$27.95*

### Schlesinger's Homemade Onion Rings

*Sweet yellow onions, tempura battered and fried golden crisp. Served with Ketchup Manis. \$8.95*

## SOUPS

**French Onion Soup Gratinée** \$6.95

**Seafood Bisque** \$7.95

**Chef's Homemade Selection** \$5.95

## SALADS

**Schlesinger's Salad**, Choice of Homemade Dressings \$7.75/\$4.75

**Baby Spinach Salad**, Hot Raspberry-Bacon Dressing \$8.50/\$5.50

**Caesar Salad**, Classic Caesar Dressing \$8.50/\$5.50

**Hearts of Iceberg**, Bleu Cheese Dressing \$7.50/\$4.50

**Caprese**, Red & Yellow tomatoes, fresh mozzarella, red onion and fresh basil with our house Basil Vinaigrette Dressing \$9.95/\$6.50

## SEAFOOD

*{All accompanied with your choice of Baked Idaho Potato, Garlic Mashers, Steak Wedges, Potatoes Schlesinger, Sautéed Vegetables, Asparagus or Baked Sweet Potato with creamery butter and brown sugar.}*

### Chesapeake Bay Style Jumbo Lump Crab Cakes

*{2-4 ounce crab cakes} Using only the finest Lump Crabmeat. \$31.50*

### Shrimp Schlesinger

*A local favorite. Sautéed in Garlic Beurre Blanc Sauce. \$27.95*

### Bronzed North Atlantic Salmon

*Nature's perfect fish, rubbed with brown sugar and chipotle served with a red raspberry and Merlot reduction.. \$25.95*

### Grilled Tuna Mignon

*A mélange of Wild Mushrooms with julienne Red Peppers sautéed with Shallots and White Wine in a Sweet Chili and Butter sauce \$27.50*

### Twin South African Rock Lobster Tails

*From cold, clear waters...THE ULTIMATE IN LOBSTER TAILS MARKET PRICE*

### Seafood Trio

*Pesto Seared Scallops, Parmesan Shrimp and a Jumbo Lump Crab Cake served with a Creole Remoulade. \$31.95*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

**"Memory is something which grows on itself." A great steak is something to remember.**

Arthur M. Schlesinger, Jr.

## **PULITZER PRIME STEAKS**

*{All Steaks accompanied with your choice of Baked Idaho Potato, Garlic Mashers, Steak Wedges, Potatoes Schlesinger, Sautéed Vegetables, Asparagus or Baked Sweet Potato with creamery butter and brown sugar. Unless otherwise requested, all steaks are served sizzling in light drawn butter.}*

*All steaks available with Béarnaise Sauce*

**Filet Mignon** *Small {8 oz} \$36.95*

*Large {12 oz} \$43.95*

**Ribeye** *{16 oz} \$38.95*

**Cowboy Cut Ribeye** *{18 oz} \$39.95*

*Bone-in to enhance the natural flavor*

**New York Strip** *{14 oz} \$38.95*

**Porterhouse** *{24 oz} \$46.95*

**Steak & Lobster** *\$56.95*

*An 8 oz. Filet Mignon paired with a 6 oz. Cold Water Lobster Tail*

**Steak Diane** *\$25.95*

*An 8oz Center Cut Sirloin served with a Red Wine Mushroom Demi Glace.*

## **SCHLESINGER'S SIGNATURES**

### **Steak Schlesinger**

*Our version of the Steak Oscar. Filet Mignon cooked to your request. Served atop a grilled Portabella Mushroom cap. Topped with Jumbo Lump Crabmeat, Asparagus and Béarnaise Sauce.*

*8 oz. \$45.95 or 12oz. \$54.95*

### **New York Strip Steak, Au Poivre**

*Our New York Strip encrusted with a mélange of white, red and black Peppercorns; pan-seared and deglazed with Brandy. Finished with a Green Peppercorn and Brandy Cream Sauce. \$40.95*

### **Bone-In Filet Mignon**

*A 16 oz. Bone-in Filet Mignon encrusted with Pommery Mustard and Fresh Horseradish. \$47.95*

**~ADD ANY OF THESE FAVORITES TO ANY ENTRÉE~**

**~Shrimp Schlesinger \$13.95 ~Cold Water Lobster Tail \$26.95 ~Blue Cheese Crumbles \$3.95**

**Any Steak served Au Poivre Style \$4.50**

## **CHOPS, CHICKEN & PASTA**

*{\*All accompanied with your choice of Baked Idaho Potato, Garlic Mashers, Steak Wedges, Potatoes Schlesinger, Sautéed Vegetables, Asparagus or Baked Sweet Potato with creamery butter and brown sugar.}*

### **Frenched Australian Lamb Chops**

*{3-6 oz chops} "The very finest." Extra thick, hand-cut; grilled to perfection and served with wilted Fresh Spinach and a Black Cherry & aged Balsamic Conserve\* \$45.95*

### **Pork Chop**

*{12 oz} Center cut; grilled and accompanied with Bourbon Glazed Apples.\* \$23.95*

### **Chicken Breast Milanese**

*Statler chicken breast coated with parmesan and herbed bread crumbs. Pan fried and served over a Romano cheese cream sauce with tomato-garlic concasse.\* \$20.95*

### **Vegetarian Pasta**

*A mélange of fresh vegetables and mushrooms sautéed and tossed with Penne. Finished with a Pecorino Cheese Cream Sauce. \$19.95*

## **ADDITIONAL SIDE OFFERINGS**

Sautéed Spinach \$6.50

Fresh Broccoli, Au Gratin \$6.95

Steamed Broccoli \$6.50

Caramelized Onions & Mushrooms, Demi-Glace \$6.50

Schlesinger's Homemade Onion Rings \$8.95

Fresh Asparagus with Hollandaise \$6.95

Creamed Spinach \$6.50

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