

RANDALL'S HOLIDAY MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL 12
Served with horseradish chili sauce

BAKED CLAMS CASINO 10

ESCARGOT IN GARLIC HERB BUTTER 10
Served with garlic bread

OYSTERS ON THE HALF SHELL 14
Served with horseradish chili sauce

JUMBO LUMP CRABMEAT COCKTAIL 14
Served with horseradish chili sauce

SHRIMP RAVIOLI AU FROMAGE 10
Served with sun dried tomato, scallion and
sauce mornay baked with mozzarella cheese

STUFFED MUSHROOMS WITH
CRAB IMPERIAL 10
Topped with lemon butter

HERB ENCRUSTED CHICKEN TENDERS 8
with a Thai sweet chili sauce

SOUPS

BAKED ONION SOUP GRATINÉE 6

LOBSTER BISQUE 8

SALADS

CAESAR 8

Crisp romaine hearts tossed with parmesan cheese,
seasoned croutons and a creamy Caesar dressing

MIXED GREENS 7

Assorted baby greens, grape tomatoes, cucumbers,
red onions with choice of dressing

WEDGE 8

Crisp wedge of iceberg lettuce with bleu cheese dressing, topped
with bacon, bleu cheese crumbles and diced tomatoes

FEATURED ENTRÉES

LOBSTER FRANÇAISE 38

Lobster tail egg batter dipped, sautéed with shallots, mushrooms,
tomatoes and capers in a lemon beurre blanc butter

ORCHARD COMBINATION 38

Petite mignon with mushroom cap and Béarnaise sauce served with
sautéed jumbo lump crabmeat with mushrooms and brown butter

SEAFOOD SCAMPI ALLA ROMANA 34

Sautéed scallops, shrimp, jumbo lump crabmeat with mushrooms,
asparagus, tomatoes in a garlic herb butter served over linguini

VEAL PRINCESS 34

Sautéed veal topped with jumbo lump crabmeat, asparagus,
mushrooms and tomatoes in a lemon butter sauce

CEDAR PLANK SALMON 24

Jail Island salmon grilled on a cedar plank topped
with apricot horseradish glaze

CHILEAN SEA BASS CHESAPEAKE 38

Pan seared filet of Chilean Sea Bass topped with jumbo lump
crabmeat, tomato, scallions and mushrooms;
finished in a lemon beurre blanc butter

FILET MIGNON 38

with mushroom cap and Béarnaise sauce

MEDALLIONS OF VEAL SCHNITZEL 24

Lightly breaded veal pan seared with lemon butter

CHICKEN FRANÇAISE 22

Boneless breast of chicken egg batter dipped, sautéed with shallots,
mushrooms, tomatoes, and capers in a lemon beurre blanc butter

LOIN LAMB CHOPS 36

Herb encrusted roasted loin lamb chops
served with a Cabernet sauce

VEAL CHOP AU POIVRE 38

Peppercorn encrusted loin veal chop finished with
brandied demi-glacé

SURF & TURF 38

Broiled Maine lobster tail with brown butter and petite mignon
with mushroom cap and Béarnaise sauce

LOBSTER TAIL 38

Twin broiled Maine lobster tail served with brown butter

LOBSTER TAIL WITH JUMBO LUMP CRABMEAT 38

Broiled Maine lobster tail topped with jumbo
lump crabmeat, served with brown butter

JUMBO LUMP CRAB CAKES 26

Twin jumbo lump crab cakes broiled, served with rémoulade sauce

SEAFOOD COMBINATION 38

Broiled Maine lobster tail, shrimp, scallops, flounder
and crab cake, served with brown butter

MEDALLIONS OF VEAL MARSALA 24

Sautéed veal with mushrooms and
Marsala wine demi-glaze

VEAL SCHNITZEL MARYLAND 38

Lightly breaded veal, pan seared, topped with
jumbo lump crabmeat in a caper lemon beurre blanc butter

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

DESSERTS

MOLTEN CHOCOLATE CAKE 8
Served warm a la mode

FOUR LAYER CARROT CAKE 8

VANILLA CRÈME BRÛLÉE 8

JUNIOR'S NEW YORK CHEESECAKE 8

BOURBON PECAN PIE 8

LEIBY'S ICE CREAM 5