

## **APPETIZERS**



### **MARTINI SHRIMP COCKTAIL**

Jumbo Shrimp / Spanish Olives / Cocktail & Remoulade Sauces 13.95

### **\*SEARED PEPPERED SEA SCALLOPS**

Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Lemon Pepper Marmalade 17.95

### **THAI SHRIMP**

Flash Fried / Sweet Spicy Glaze / Asian Slaw 14.50

### **LUMP CRAB CAKES (Broiled or Pan Fried)**

Roasted Red Pepper Aioli 21.95

### **CHESAPEAKE BAY OYSTERS**

Ten Oysters / Lightly Fried / Mesclun Greens / Creole Remoulade 13.95

### **\*AHI TUNA**

Sesame Seared / Ginger Balsamic Ponzu / Seaweed Salad / Wasabi / Sriracha 14.95

### **VEGETABLE NAPOLEAN**

Grilled Squash / Zucchini / Portabella / Fresh Basil / Tomato / Fresh Mozzarella/ Balsamic Gastric 11.50

### **CALAMARI FRITA**

Lightly Fried / Sauce Cardinale / Fried Leeks 11.75

### **NEW ORLEANS STYLE BARBEQUED SHRIMP**

Cracked Pepper / Rosemary / White Wine / Butter / Garlic / Crostini 14.95

### **LOBSTER SCAMPI**

Cold Water Lobster Tail Meat / Butter / Garlic 30.95

### **SCHLESINGER'S HOMEMADE ONION RINGS**

Sweet Onions / Beer Battered Tempura / Ketchup Manis 9.95

### **BOURBON PECAN BRIE**

Warm Bourbon Caramel / Toasted Pecans / Puff Pastry Croustade / Crispy Baugette/ Tart Apples 11.95

### **CHEF'S DAILY ARTISAN CHEESE BOARD**

Variety of Fresh Cheeses / Toast Points/ Fresh & Dried Fruits/ Toasted Nuts 16.95

## **SOUPS**

**FRENCH ONION SOUP GRATINÉE** 8.50      **SEAFOOD BISQUE** 10.50      **DU JOUR** 6.95

## **SALADS**

**SCHLESINGER'S SALAD** Mixed Greens / Carrots / Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta Sunflower Seeds / Choice of Dressing 8.50 / 5.95

**BABY SPINACH SALAD** Hot Raspberry-Bacon Dressing 9.50 / 6.50

**CAESAR SALAD** Classic Caesar Dressing 9.50 / 6.50

**HEARTS OF ICEBERG** Bleu Cheese Dressing 8.50 / 5.95

**CAPRESE** Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / Basil Vinaigrette 10.95 / 7.50

## **OUR SEAFOOD**

### **CHOOSE A SIDE FROM THE FOLLOWING:**

*Baked Potato / Garlic Mashers / Potato Schlesinger / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables*

### **CHESAPEAKE BAY LUMP CRAB CAKES (Broiled or Pan Fried)**

The Finest Lump Crabmeat / Two 4 oz Crab Cakes 36.95

### **STUFFED SHRIMP**

Shrimp / Lump Crab Meat / Broiled / Sherry Cream Sauce 33.50

### **\*BRONZED NORTH ATLANTIC SALMON**

Pan Seared Atlantic Salmon / Mixed Green Salad / Citrus -Chive Glaze 28.50

### **\*PISTACHIO ENCRUSTED SEA BASS**

Sautéed Spinach / Black Olive Tapenade / Lemon-Dill & Capers Beurre Blanc / Scalloped Potatoes 33.50

### **TWIN SOUTH AFRICAN ROCK LOBSTER TAILS**

From cold, clear waters...the ultimate in lobster tails MARKET PRICE

### **\*SEAFOOD TRIO**

Crab Cake (Broiled or Pan Fried) / Pan Seared Bronzed Scallops / Sautéed Jumbo Gulf Shrimp 38.50

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



-Arthur M. Schlesinger, Jr.

## **PULITZER PRIME STEAKS**

### **CHOOSE A SIDE FROM THE FOLLOWING:**

*Baked Potato / Garlic Mashers / Potato Schlesinger / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables*

- ◆ Unless otherwise requested, steaks are served sizzling on hot plates with drawn butter.
- ◆ All steaks available with Béarnaise upon request.

**\*RIBEYE** Boneless / 16oz 45.95

**\*FILET MIGNON** Small / 8oz 45.95 Large / 12oz 54.95 6oz Petit / 38.95 (med well or well not recommended)

**\*NEW YORK STRIP** 14oz 45.50

**\*PORTERHOUSE** 24oz 50.50

**\*STEAK & LOBSTER** 8oz Filet Mignon / Cold Water Lobster Tail / 6oz 71.95  
12oz Filet Mignon / Cold Water Lobster Tail / 6oz 79.50

**\*TENDERLOIN MEDALLIONS** Three 3oz Medallions / Stuffed with Creamed Spinach & Bacon  
Smoked Gouda Cream / Mushroom Risotto 31.95

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## **SIGNATURE STEAKS**

### **\*STEAK SCHLESINGER**

Our Steak Oscar / Filet Mignon / Grilled Marinated Portabella / Lump Crabmeat / Asparagus / Hollandaise  
8oz 58.50 12oz 68.50

### **\*NEW YORK STRIP, AU POIVRE**

Encrusted with White, Red & Black Peppercorns / Pan Seared / Deglazed with Brandy  
Green Peppercorn & Brandy Cream Sauce / 14oz 47.50

### **\*BONE-IN FILET MIGNON**

16oz Bone-In Filet Mignon / Pommery Mustard / Fresh Horseradish / 16oz 74.95

### **\*COWBOY CUT RIBEYE STEAK**

Bone in / 18oz 48.95

### **~ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE~**

**SHRIMP SCHLESINGER SAUTÉE** 16.50

**COLD WATER LOBSTER TAIL** 33.95

**CRUMBLÉ BLEU CHEESE** 4.50

**ANY STEAK SERVED AU POIVRE STYLE** 4.95

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## **CHOPS. CHICKEN & PASTA**

### **CHOOSE A SIDE FROM THE FOLLOWING:**

*Baked Potato / Garlic Mashers / Potato Schlesinger / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables*

### **\*FRENCHED AUSTRALIAN LAMB CHOPS**

Extra Thick / Hand Cut / Grilled / Wilted Spinach / Black Cherry & Aged Balsamic Conserve / Three 6oz Chops 50.50

### **\*PORK CHOP**

Center Cut / Bourbon Glazed Apples / 12oz 34.50

### **STATLER CHICKEN BREAST (BONE-IN)**

Pan Roasted Statler Chicken Breast / Smoked Provolone Cream / Herb & Sun Dried Tomato Cous Cous 23.50

### **VEGETARIAN PASTA**

Mélange of fresh Vegetables / Portabella, Button & Cremini Mushrooms / Pecorino Cream Sauce 21.50

## **SPECIAL SIDES** (large enough to share)

Sautéed Spinach 6.95

Fresh Broccoli, Au Gratin 8.50

Schlesinger's Homemade Onion Rings 9.95

Creamed Spinach 7.25

Steamed Broccoli 7.50

Fresh Asparagus with Hollandaise 7.75

Three Cheese Macaroni 7.50

Hand Cut Seasoned Fries 5.95

Caramelized Onions & Mushrooms Demi-Glaze 7.25

**RARE-VERY RED THROUGHOUT, COOL CENTER**

**MEDIUM-**

**MEDIUM WELL-SLIGHTLY PINK CENTER**

**MEDIUM RARE- RED THROUGHOUT, WARM CENTER**

**PINK CENTER**

**WELL-COOKED THROUGHOUT**

*\*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.*