

# STEINHILBER'S

CELEBRATING

# 80

YEARS

EST.  1939

## APPETIZERS

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FANTAIL FRIED SHRIMP three or six, signature sauce 12/24

FRIED CRAB CAKES three or six, house cocktail sauce 13/26

PAN-SEARED SCALLOPS (2) saffron lemon aioli, prosciutto dust 14

FRY MIX calamari, shrimp, cherry peppers, signature sauce 17

OYSTERS ROCKEFELLER\* traditional recipe with spinach, parmesan cheese, bread crumbs 19

RAW OYSTERS\* on the half-shell 18

SHE CRAB SOUP original recipe, splash of sherry 12

## SALAD

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WEDGE iceberg, garden tomatoes, bacon, blue cheese crumbles 10

HOUSE choice of ranch, creamy french, balsamic vinaigrette, green goddess 7

CAESAR crisp romaine hearts, croutons, parmesan 9



*In 1939, Robert Steinhilber opened what has become one of the oldest family owned and operated restaurants in Virginia, Steinhilber's Thalia Acres Inn. Continuing his commitment to service, quality and tradition are his daughter Jeanne and his grandson Brady. Together, they are proud to continue into the future with respect and admiration for traditions of years past. Thank you for joining us for dinner as we remember a time when every meal out was a special event.*

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## STEAK/CHICKEN

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**NEW YORK STRIP** (16-oz) roasted fingerling potatoes 42

**PRIME RIB\***(14-oz) au jus, Yorkshire pudding, horseradish cream 36

**FILET MIGNON\***(8-oz) garden herb-garlic butter basted, stilton cheese demi-glace, potatoes aligot 45

**SURF & TURF\***(8-oz FILET/5-oz LOBSTER TAIL) potatoes aligot, asparagus, hollandaise 55

**CHATEAUBRIAND FOR TWO\***(20-oz) fingerling potatoes, mushrooms, bordelaise 85

**PAN-ROASTED DUCK BREAST\*** blackberry demi glace, potatoes aligot 36

**HALF-CHICKEN** prepared semi-boneless, lemon-caper butter, artichokes, spinach, house fettuccine 27

## SIDES *and* ADDITIONS TO ANY ENTREE

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Sautéed Onions 3

Sautéed Mushrooms 4

Blue Cheese 4

Hollandaise/Bearnaise 4

Jumbo Sea Scallop 7

Sauteéd Crab Meat 14

Lobster Tail (5oz) 15

Twice-baked Potato 5

Baked Potato 5

House Cut Fries 5

Asparagus 7

Seasonal Vegetable 7

Corn Fritter 3

Potatoes Aligot 5

Sautéed Spinach 7

## SEAFOOD

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**SALMON** tomatoes, fresh mozzarella, balsamic reduction, fingerling potatoes 32

**“BANDIT BOAT” FISH OF THE DAY** pan-seared, truffle potato salad, sauce vierge MARKET PRICE

**GRILLED SHRIMP SCAMPI** garlic, butter, house-made fettuccine 30

**SEAFOOD PASTA**, shrimp, scallops, baby kale, sun-dried tomatoes, artisan mushrooms, garlic-dill cream sauce, house-made fettuccine 35

## STEINY'S FAVORITES SERVED WITH A TWICE BAKED POTATO

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**FANTAIL FRIED SHRIMP** with our signature sauce 29

**FRIED SEAFOOD PLATTER** shrimp, scallops, crab cake, fish 36

**EASTERN SHORE OYSTERS** gently fried; cocktail sauce 27

**FRIED FLOUNDER** fennel slaw, corn fritter, tartar sauce 35

**GRILLED TUNA** with our grill sauce MARKET PRICE

**SAUTEED CRAB CAKE** saffron lemon aioli 34

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# DRINK MENU

## CLASSIC COCKTAILS

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Americano – Campari, Sweet Vermouth, Club Soda, Orange Wheel	9.75
Negroni – Beefeater Gin, Campari, Sweet Vermouth, Orange Peel	10.50
Boulevardier – Bulleit Rye Whiskey, Campari, Sweet Vermouth, Luxardo Cherry, Orange Peel	13.75
Manhattan – Knob Creek Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry	14.75
Vieux Carré – Knob Creek Rye Whiskey, Remy Martin, Peychaud's Bitters, Sweet Vermouth	14.75
Sazerac – Bulleit Rye Whiskey, Pernod, Peychaud's Bitters, Lemon Peel	13.50
Old Fashioned – Bulleit Bourbon, Sweet Vermouth, Bitters, Muddled Orange & Luxardo Cherry	13.50
Moscow Mule – Absolut Lime, Spiced Ginger Beer, Fresh Lime Juice	10.75

## SEASONALS

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★ Mojito – Original, Pineapple or Watermelon with Bacardi Rum	12.00
Rosé Spritz – Lillet Rosé, Stoli Razberi Vodka, Fresh Raspberries, Club Soda	11.50
Apple Kicker – Ketel One Citroen Vodka, Apple Juice, Fresh Squeezed Lemon, Simple Syrup	11.00
White Sangria – Seasonal Fruits, White Wine, Lemon & Lime Wedges, Brandy, Club Soda	10.50
★ Strawberry Lemonade – Svedka Strawberry Lemonade Vodka, Muddled Strawberry & Lemon, Lemonade	11.00
Pomegranate Crush – Pama Liqueur, Stoli Razberi Vodka, Grenadine, Club Soda	11.75
★ Vodka Mojito – Ketel One Cucumber & Mint Vodka, Muddled Cucumber & Fresh Mint, Club Soda	12.00

## MARTINIS

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Cosmopolitan – Ketel One Citroen, Cointreau, Cranberry Juice, Fresh Lime Juice	14.00
The Last Word – Green Hat Gin, Chartreuse, Fresh Lime Juice, Luxardo Cherry Juice	14.50
Gimlet – Bombay Sapphire, Fresh Lime Juice	14.50

## BUBBLES

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French 75 – Champagne, Bombay Sapphire, Lemon Juice, Sugar Cube, Twist, Luxardo Cherry	10.50
Spritz Veneziano – Aperol Aperitivo, Prosecco, Club Soda	12.00
Kir Royale – Champagne, Chambord Liqueur, Lemon Twist	11.00

## BEERS

### LOCAL

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Devils Backbone, Vienna Lager	5.25
O'Connor "El Guapo" Agave I P A	5.25
Hardywood "VIPA"	5.50

### IMPORT

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Guinness Draught Can	5.25
Corona Extra	5.25
Pilsner Urquell	5.25
Beck's	5.25
Stella Artois	5.50

### DOMESTIC

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Michelob Ultra	4.50
Anchor Steam	4.75
Goose Island "312" Urban Wheat Ale	5.25
Bud Light	4.50
Samuel Adams, Boston Lager	4.75
New Belgium "Fat Tire" Amber Ale	4.75
Flying Dog "Pearl Necklace" Stout	5.50

### DRAFT

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Sierra Nevada "Hop Hunter" I P A	5.00
Anchor Porter	5.00
Guinness "Blonde" American Lager	5.00

★ These cocktails can be made "Mocktail" style; great flavor without the alcohol 4.50

<i>SPARKLING/CHAMPAGNE</i>			<i>CABERNET/BORDEAUX (LEFT BANK)</i>		
	GLASS	BOTTLE		GLASS	BOTTLE
101			201	7.00 /	25.00
102			202		34.00
103			203	9.00 /	35.00
104	9.00 /	35.00	204		36.00
105			205	12.00 /	48.00
106			206		49.00
107			207		52.00
108			208		55.00
110			209		59.00
111			210		62.00
112			211		65.00
<i>CHARDONNAY/BURGUNDY</i>			212		72.00
113	7.00 /	25.00	213		79.00
114			214		85.00
115			215		95.00
116	9.00 /	35.00	216		105.00
117			217		119.00
118			218		139.00
119	12.00 /	48.00	219		175.00
120			220		195.00
121			221		239.00
122			222		249.00
123			223		325.00
124			<i>MERLOT/BORDEAUX (RIGHT BANK)</i>		
125			224		25.00
126			225	9.00 /	35.00
127			226		45.00
128			227		59.00
129			228		65.00
130			229		89.00
131			230		95.00
132			<i>PINOT NOIR/BURGUNDY</i>		
133			231	8.00 /	29.00
134			232		34.00
135			233	9.00 /	35.00
136			234		45.00
137			235		49.00
138			236		59.00
<i>SAUVIGNON BLANC/SÉMILLON</i>			237		65.00
140			238		67.00
141	8.00 /	29.00	239		69.00
142			240		72.00
143			241		75.00
144	10.00 /	38.00	242		79.00
145			243		89.00
146			244		95.00
147			245		105.00
148			246		109.00
<i>PINOT GRIGIO/PINOT GRIS</i>			247		115.00
149			248		279.00
150			<i>SYRAH/SHIRAZ/RHONE</i>		
151			249		45.00
152	9.00 /	35.00	250		57.00
153			251		65.00
154			252		79.00
<i>OTHERS/PINKS</i>			253		129.00
155			<i>OTHER REDS</i>		
156	8.00 /	29.00	254		34.00
157			255		35.00
158	9.00 /	35.00	256		39.00
159	9.00 /	35.00	257	12.00 /	48.00
			258		65.00
			259		89.00
			260		95.00