



Pan Seared Crab Cake Bites - 14.00
Maryland style lump crab cakes with calypso and smoked red pepper harissa sauces

Roasted Strawberry and Burrata Bruschetta - 11.00
Crisp French bread crostini topped with roasted strawberry and basil bruschetta and burrata cheese finished with an aged balsamic and a touch of black pepper

Manchurian Style Cauliflower - 12.00
Crisp fried cauliflower florets tossed in a mildly spicy garlic chili sauce

Crisp Pistachio Crusted Goat Cheese Bites - 13.00
Creamy goat cheese filled with cranberry, mint and orange zest coated with a pistachio crust and fried served with a roasted peach chutney

Shrimp and Crab Cocktail Duo- 14.00
Tender spiced poached shrimp cocktail and jumbo lemon bay crab cocktail with fresh avocado served with stone ground mustard and spiced cocktail sauces

Chili Lime Crisp Calamari- 14.00
Thin slices of calamari dusted and fried and finished with a chili lime sauce, crisp lime pieces and serrano peppers

Sour Cherry Sautéed Foie Gras - 15.00
Pan seared rich and tender foie gras atop a brioche French toast and finished with a sour cherry sauce and a touch of aged balsamic

Wild Mushroom, Arugula and Orzo Soup - 8.00
A rich blend of wild mushrooms with wilted arugula and roasted orzo pasta

Chef's Rich and Creamy Lobster Bisque - 9.00
Topped with a Sherry crème fraîche

Three Cheese French Onion Soup - 8.00
Sweet caramelized Vidalia onions with a touch of Sherry wine and a beef bouillon topped with crisp bread and Provolone, Swiss and Parmesan cheeses

Caesar Salad- 9.00
Crisp Romaine tossed in our Caesar dressing served in a parmesan crisp and topped with herb scented croutons

Strawberry Pistachio Salad - 10.00
A blend of tender lettuces filled with strawberries and goat cheese crumbles and topped with toasted Pistachio finished with a lemon vinaigrette and aged balsamic.

Feta Arugula Salad - 10.00
Crumbled feta cheese tossed with toasted pecans, apple slices, crisp prosciutto ham and arugula finished with a maple Dijon vinaigrette

Appetizers

Soups and Salads

Entrees

Sesame Ginger Marinated Grilled Salmon Filet - 27.00
Served with miso mushroom rice, snap peas and shishito pepper sauté and finished with an apricot ginger sauce

Charbroiled Orange Honey Garlic Glazed Prawns - 29.00
With a bacon chili corn polenta and spring pea greens and finished with a smoked red pepper harissa sauce

Pan Seared Sea Bass - 36.00
Sautéed spaghetti squash pomodoro, basil cauliflower mash and a fava bean cream sauce

Pan Seared Jumbo Sea Scallops - 30.00
Tender scallops atop a prosciutto, apple and arugula sauté, butternut squash puree and finished with a balsamic fig glaze

Garlic Dijon Marinated Grilled Lamb Chops - 37.00
Accompanied by wild mushroom and pancetta risotto, sautéed Brussels sprouts and finished with an apricot rosemary demi

Blackened Tournedos of Beef - 39.00
Two tournedos of beef tenderloin blackened and served with a bacon Yukon mashed, topped with blue cheese and caramelized onions and a creole mustard orange marmalade

Wild Mushroom Risotto Stuffed Grilled Eggplant- 21.00
A creamy risotto filled with a blend of wild mushrooms, sun dried tomatoes, grilled zucchini rolled in garlic and basil grilled eggplant atop a roasted tomato romesco sauce

Chicken Osso Buco - 25.00
Tender braised chicken atop tomato, green pea and mushroom gnocchi finished with a caramelized onion and pancetta demi

Maple Glazed Pan Seared Duck Breast - 32.00
Pan seared tender maple glazed duck breast with bourbon sweet potato mash sautéed broccoli and a sour cherry sauce

Crab and Bacon Crusted Prime New York Strip - 44.00
Tender prime 12-ounce New York Strip with a crab and bacon crust, roasted garlic mashed potatoes, sautéed broccolini and a Boursin cream Sauce

Sharable Accompaniments 7.00

Sides

Sautéed Buttered Asparagus
Sautéed Blend of Mushrooms
Pancetta and Sweet Pea Gnocchi
Bacon and Shallot Mini Green Beans
Three Cheese Mac-n-Cheese

Steaks and Chops accompanied by your choice of a sauce and a starch

Filet Mignon	8 oz. - 39.00
Dry Aged Black Angus Rib Eye Steak	16 oz. - 46.00
Berkshire Thick Cut Pork Chop	12 oz. - 25.00

Sauces

Béarnaise
Au Poivre
Herbed Au Jus
Shitake Mushroom Madeira
Truffle Bordelaise

Starch

Shitake Gruyere Au Gratin
Roasted Garlic Mashed Potatoes
Rosemary Parmesan Fries
Bacon Chili Corn Polenta
Rice Jardinière

Add a Lobster Tail to any Steak to Make it a Surf and Turf

Lobster Tail - Market Price

Broiled Steamed or Grilled

Steaks and Chops

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

SPLIT PLATE FEE OF \$18.00