



**Crisp Traditional Indian Samosas - 12.00**

Crisp flaky pastry filled with a Indian spiced potato and vegetables served with mango tamarind chutney

**Pan Seared Crab Cake Bites - 14.00**

Maryland style lump crab cakes with spiced whole grain honey mustard

**Warm Brie Cheese Cranberry Almond Bruschetta - 13.00**

French bread crostini and creamy Brie cheese topped with sweet cranberry almond compote and finished with a touch of aged balsamic

**Manchurian Style Cauliflower - 12.00**

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Chili Lime Crisp Calamari- 14.00**

Thin slices of calamari dusted, fried finished with chili lime sauce, crisp lime pieces and serrano peppers

**Beef Tenderloin Carpaccio - 14.00**

Thinly sliced tenderloin of beef atop truffle potato croquettes, served with whole grain mustard aioli and shaved Parmesan cheese

**Wild Mushroom, Arugula and Prosciutto Soup - 7.00 🍴**

A rich blend of wild mushrooms with wilted arugula and crisp slivers of prosciutto ham

**Chef's Rich and Creamy Lobster Bisque - 9.00**

Topped with Sherry Crème Fraiche

**Three Cheese French Onion Soup - 8.00**

Sweet caramelized Vidalia onions with a touch of Sherry and beef bouillon topped with crisp bread, Provolone, Swiss and Parmesan cheeses

**Caesar Salad- 9.00**

Crisp Romaine tossed in our house made Caesar dressing with a parmesan crisp and topped with herb scented croutons

Add Anchovies 2.00

**Raspberry Champagne Salad - 9.00**

Blend of tender lettuces tossed in raspberry champagne vinaigrette with raspberries, goat cheese croutons and shaved toasted macadamia nuts

**Feta Arugula Salad - 9.00 🍴**

Crumbled feta cheese tossed with toasted pecans, apple slices, crisp prosciutto ham and arugula finished with lemon maple vinaigrette

**Cajun Shrimp Cobb Salad - 15.00 🍴**

Tender Greens topped with Cajun spiced shrimps, Queso Fresco, red onions, corn, tomatoes, crisp bacon, hardboiled egg and avocado finished with chipotle ranch


**Mango Chili Glazed Caribbean Chicken Salad - 15.00 🍴**


Tender greens tossed in cilantro lime dressing, topped with diced tomato, cucumber, grilled pineapple salsa finished with mango chili glazed chicken breast

Appetizers

Soups and Salads

Lemon and Brown Butter Pan Seared Chilean Sea Bass – 36.00  
Paired with charred leek and shitake farro, sautéed broccolini  
and finished with pesto oil

Brown Sugar Teriyaki Glazed Salmon – 29.00   
Accompanied by Jasmine rice, sautéed bok choy, finished with a grilled  
pineapple relish and a touch of Asian chili sauce


Pan Seared Jumbo Scallops – 34.00   
Served with curry cauliflower mash, spinach tomato sauté  
and finished with spiced carrot sauce

Herb and Garlic Roasted Rack of Lamb – 38.00  
Tender lamb served with roasted chickpea mash, sautéed mini green beans  
and whole grain mustard demi

Lobster and Corn Risotto – 30.00  
Creamy risotto bursting with a blend of lobster meat, corn, fennel, tomato and  
Romano cheese. Finished with lobster cream

Red Wine and Herb Braised Short Ribs – 31.00  
Tender beef short ribs atop a parsnip and potato mash, bacon sautéed brussels  
sprouts and finished with pan jus

Maple Apple Pecan Stuffed Chicken Breast – 24.00  
A rich blend of maple scented apples and pecans stuffing in a chicken breast  
served with sweet potato hash and pomegranate pan sauce

Pan Seared Duck Breast – 32.00   
Tender duck breast with apricot cranberry wild rice pilaf  
green bean sauté and sour cherry sauce

Blended Mushroom Gnocchi – 20.00  
A creamy blend of seasoned potato gnocchi, sautéed mushrooms, sun-dried  
tomatoes and spinach finished with Feta and Parmesan cheeses

**Upgrade Your Gnocchi**  
\$7 - Grilled Chicken - \$9 Grilled Salmon - \$12 Grilled Shrimp

## Sides

- Sharable Accompaniments 7.00
- Apricot and Cranberry Wild Rice Pilaf
- Pancetta and Sweet Pea Gnocchi
- Buttered Asparagus
- Sautéed Blend of Mushrooms
- Bacon and Shallot Mini Green Beans

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



<b>Filet Mignon</b> 	8 oz. – 40.00
<b>Thick Cut Rib Eye Steak</b> 	16 oz. – 44.00
<b>Prime New York Strip Steak</b> 	12 oz. – 42.00
<b>Thick Cut Pork Chop</b> 	10 oz. – 22.00

## Sauces

- Béarnaise
- Au Poivre
- Boursin Demi
- Shitake Mushroom Madeira
- Caramelized Shallot Bordelaise

## Starch

- Creamy Three Cheese and Bacon Au Gratin
- Cajun Parmesan Fries
- Roasted Garlic Yukon Gold Mashed Potatoes
- Rosemary and Caramelized Shallot Roasted Potatoes
- Truffle Potato Croquettes

Complete any Steak by adding  
Crab and Bacon Crust - \$10.00  
Four Jumbo Garlic and Herb Grilled Shrimp - \$15.00   
Lobster Tail – Market Price   
Broiled Steamed or Grilled

GLUTEN FREE ITEMS MARKED WITH A  SYMBOL.

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 \$15.00

# Entrees

# Steaks and Chops