

Pan Seared Crab Cake Bites – 15.00
Maryland style lump crab cakes with lemon bay remoulade sauce

Spiced Duck Won Tons – 14.00
Tender duck confit infused with a hint of kumquat and finished with teriyaki ginger glaze

BBQ Pork Belly Lollipops – 15.00
Tender BBQ glazed pork belly topped with apple jalapeno jam

Manchurian Style Cauliflower – 13.00
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

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

Sweet Corn and Crab Empanadas– 16.00
Fried crisp and served with zesty salsa and corn & black bean relish

Spiced Tuna Poke Crisps– 15.00
Teriyaki ginger glaze, wasabi crème

Cranberry Almond Baked Brie – 15.00
Creamy Brie cheese topped with sliced almonds, sun dried cranberries and a touch of maple, baked and served with grilled French bread

Blackened Tenderloin Crostinis– 16.00
Caramelized onions, bleu cheese and Creole mustard orange marmalade

Chef's Charcuterie and Cheese Board– 19.00
Hand selected blend of meats and cheeses

Chef's Creamy Lobster Bisque
Sherry crème fraiche Cup 7.00 Bowl 9.00

Three Cheese French Onion Soup
Cup 5.00 Bowl 7.00

Chef's Soup of the Day
Cup 5.00 Bowl 7.00

Classic Caesar – 7.00
Crisp Romaine, herb scented croutons, parmesan cheese tossed in Chef's Caesar dressing

Garden Green Salad – 6.00
Tender greens, diced tomato, cucumber, and herb scented croutons with choice of dressing

Roasted Beet and Goat Cheese Salad – 8.00
Tender roasted beets, crumbled goat cheese, pickled red onion, tomatoes and candied walnuts tossed in white balsamic vinaigrette

Grilled Chicken Harvest Salad – 15.00
Grilled chicken breast tossed with tender greens, poached pears, sun dried cranberries, celery, red onion, carrot curls and toasted pecans finished with lemon maple dressing

Grilled Salmon Greek Salad – 16.00
Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, carrot curls, pepperoncini's, and feta cheese with zesty Greek dressing

Teriyaki Glazed Ahi Tuna Salad – 16.00
Tender Greens tossed in a toasted sesame ginger dressing topped with celery, broccoli, radish, napa cabbage, mandarin oranges and teriyaki glazed Ahi tuna

All Sandwiches and Burgers Served with your choice of Potato Salad, Side Salad or Garlic Parmesan Fries

Grilled Salmon BLT– 14.00
Tender grilled salmon finished with honey garlic glaze, layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Hand Carved Reuben Panini – 14.00
Tender Corned Beef hand carved and layered with red cabbage sauerkraut, Swiss cheese and Thousand Island dressing grilled in buttered pumpernickel rye bread

Philly Style Cheese Steak – 14.00
A cheesy blend of thinly shaved steak with caramelized onion and green pepper topped with Provolone cheese on a hoagie roll

Onion Stack Burger 13.00
Half pound burger grilled to perfection topped with horseradish cream, Provolone cheese and Shiner Bock onion rings

Maryland Style Crab Burger 16.00
Maryland style crab patty, pan seared, topped with shredded lettuce, red onion, and tomatoes. Finished with lemon bay aioli

All Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns. Turkey and "The Beyond Burger" substitutes available. Cheddar and Provolone Style Vegan Cheese Available

Pan Seared Chilean Sea Bass – 36.00
Atop a creamy crab risotto and finished with sautéed broccolini and creamy lemon herb volute

Honey Garlic Glazed Grilled Salmon – 29.00
Julienne vegetable sauté and shallot scented Jasmine rice

Pan Seared Jumbo Sea Scallops – 32.00
Butternut squash mash, spiced tomato jam and finished with sauterne leek cream

Tender Braised Volcano Pork Shank - 24.00
Delicious blend of sweet and spice braised pork shank atop Yukon gold mashed potatoes, roasted root vegetables and finished with pan sauce

Pan Seared Chicken Breast Chasseur – 22.00
Tender pan seared airline chicken breast atop Yukon gold mashed potatoes smothered in rich mushroom, pearl onion and tomato filed sauce

Gnocchi Florentine – 19.00
Creamy blend of potato gnocchi, mushrooms, spinach, and roasted tomatoes with goat cheese
Add Grilled Chicken -7 Salmon - 9 Shrimp - 14

Lobster and Shrimp Mac -N- Cheese – 29.00
Langoustine lobster and tender Shrimp sautéed with a touch of bacon, a colorful blend of tomatoes, peppers and onions finished with creamy white cheddar cheese sauce

Grilled 8 Oz Filet of Beef 45.00
Smoked gouda au gratin potatoes, asparagus, and truffle red wine reduction

Garlic Butter Grilled New York Strip Steak – 44.00
Grilled New York strip steak finished with rich garlic butter served with rosemary roasted potatoes, sauteed brussels sprouts and brandy peppercorn sauce

Rosemary Garlic Grilled Lamb Chops – 38.00
Four tender Grilled lamb chops with Yukon gold mashed potatoes sautéed broccolini and red currant sauce

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

Buttery Yukon Gold Mashed Potatoes
Pancetta and Sweet Pea Gnocchi
Buttered Asparagus
Sautéed Blend of Mushrooms
Bacon and Shallot Mini Green Beans