

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

Roasted Strawberry and Goat Cheese Bruschetta – 12.00
Crisp French bread crostini topped with roasted strawberry and lemon scented goat cheese finished with aged balsamic and a touch of black pepper

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

Chili Lime Crisp Calamari– 15.00
Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces and serrano peppers

Shrimp and Crab Cocktail Duo– 16.00
Tender spiced shrimp cocktail and lemon bay crab cocktail with fresh avocado served with stone ground mustard and spiced cocktail sauces

Rock Shrimp and Jalapeno Bacon Corn Dog Bites – 14.00
Seasoned shrimp and jalapeno spiced applewood smoked bacon dipped in our corn dog batter and served with sweet chile spice mustard

Warm Fresh Mozzarella Crostinis – 15.00
Fresh mozzarella with sun dried tomato and basil wrapped in prosciutto ham pan seared and served on crisp French bread with apple bacon jam

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

Soups are non-sharable

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

Garden Green Salad – 7.00
Tender greens, diced tomato, cucumber, and herb scented croutons with choice of dressing

Strawberry Feta Salad – 8.00
Tender greens tossed in white balsamic vinaigrette topped with fresh strawberries, feta cheese, pickled red onions, and sunflower sprouts drizzled with aged balsamic

Dinner Salads are non-sharable

Southwest Shrimp Cobb Salad – 15.00
Spiced shrimp atop tender greens with tomato, bacon, red onion, avocado, black beans, hardboiled egg, and red pepper with tomatillo vinaigrette and crisp fried tortilla strips

Grilled Salmon Greek Salad – 14.00
Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, red peppers, cucumbers, carrot, pepperoncini and feta cheese with zesty Greek dressing

Herb Grilled Sirloin Salad – 15.00
Herb grilled sirloin of beef over a green salad with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with red wine vinaigrette and topped with crisp fried onions

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

Hand Carved Reuben – 14.00
Hand carved tender Corned Beef, with sauerkraut, Swiss cheese and thousand island dressing grilled on buttered marble rye bread

Blackened Mahi Mahi– 15.00
Chef's blackened mahi mahi topped with zesty mango salsa, fried jalapenos, and chili cilantro lime aoli on a brioche bun

Roast Beef Dip – 15.00
Tender roast beef finished in Chef's herbed au jus topped with peppers and mushrooms and provolone cheese on a hoagie roll with fried onion stings and a side of au jus

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

Pan Seared Halibut – 36.00
Atop creamy jalapeno polenta and finished with a light arugula salad, tomatillo coulis, smoked red pepper sauce and mango salsa

Mustard Crusted Grilled Salmon – 30.00
Grilled salmon coated with a zesty whole grain mustard crust served with saffron rice pilaf, tender Swiss chard and finished with dill crème fraiche

Pan Seared Raspberry BBQ Glazed Jumbo Sea Scallops – 33.00
Served with smoked pork belly risotto, sauteed pea shoots and Chef's sweet and tangy raspberry BBQ sauce

Tender Grilled Elk Chops - 40.00
Two grilled chops with gorgonzola mashed potatoes, sauteed mini green beans and black plum demi sauce

Honey glazed Pan Seared Duck Breast – 32.00
Pan seared tender duck breast atop a mango arugula salad, sliced almonds, goat cheese, crisp sweet potato strings and dark cherry merlot gastrique

Chinese BBQ (Char Sui) Pan Roasted Airline Chicken Breast – 26.00
Sweet and tangy Char Sui glazed chicken breast served with pork fried rice and sweet chili slaw

Garden Vegetable Fettuccine – 19.00
A blend of zucchini, squash, Roma tomatoes, sweet carrots and spring peas sautéed with fresh herbs and tossed with feta cheese atop a bed of house made lemon garlic fettuccini
Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

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

Filet Mignon	8 oz. – 44.00
Cowboy Rib Eye Steak	16 oz. – 45.00
Tender Grilled Lamb Chops	12 oz. – 40.00
Thick Cut Pork Chop	12 oz. – 26.00

Sauces

Béarnaise
Au Poivre
Truffle Bordelaise
Shitake Mushroom Madeira
Blue Cheese Demi

Starches

Cheddar Bacon Au Gratin
Buttery Mashed Potatoes
Truffle Parmesan Fries
Sweet Corn Jalapeno Polenta
Wild rice pilaf

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