

Pan Seared Crab Cake Bites - 16.00
Maryland style lump crab cakes
with stone ground mustard horseradish aioli

Bacon Wrapped Dates with Pecorino Cheese - 15.00
Tender dates stuffed with roasted butternut squash
wrapped in applewood smoked bacon and fried
drizzled with smoked maple syrup glaze
and fresh grated pecorino cheese

Manchurian Style Cauliflower - 14.00
Crisp fried cauliflower florets tossed in
mildly spicy garlic chili sauce

Chili Lime Crisp Calamari- 16.00
Thin slices of calamari dusted in seasoned cornmeal,
fried then finished with chili lime sauce, crisp lime pieces
and serrano peppers

Shrimp Ceviche Tostado Bites- 16.00
Zesty shrimp ceviche with avocado, serrano peppers atop
crisp corn tortilla bites and finished with tangy tequila
scented tomato coulis

Apple Brie and Fig Bruschetta - 15.00
Crisp French bread crostini topped with fig spread,
creamy brie cheese, thin sliced apples and toasted
walnuts finished with aged balsamic and honey

Warm Mozzarella and Roasted Peach Crostinis - 15.00
Fresh mozzarella, spiced roast peach and basil wrapped
in prosciutto ham, pan seared and served on crisp French
bread with harissa sauce and balsamic reduction

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

Three Cheese French Onion Soup
Cup 6.00 Bowl 8.00

Chef's Soup of the Day
Cup 6.00 Bowl 8.00

Classic Caesar - 8.00
Crisp Romaine, herb scented croutons, parmesan
cheese tossed in Chef's Caesar dressing

Garden Green Salad - 8.00
Tender greens, diced tomato, cucumber, and herb
scented croutons with choice of dressing

Bacon Blue Tomato Salad - 9.00
Crisp applewood smoke bacon, Roma tomatoes and
blue cheese atop romaine lettuce
dressed in a light lemon maple dressing

Dinner Salads are non-sharable

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

Herb Grilled Sirloin Salad - 18.00
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

Grilled Chicken Chop Salad - 15.00
Grilled chicken breast atop fresh garden greens with
sliced pears, apples, cranberries, bacon, and toasted
pecans with a honey Dijon vinaigrette

**All Sandwiches and Burgers Served with your choice of Italian
style Pasta Salad, Side Salad or Garlic Parmesan Fries**

Hand Carved Reuben - 16.00
Hand carved tender Corned Beef, with creamy cole slaw, Swiss
cheese and thousand island dressing grilled
on buttered marble rye bread

Grilled Salmon BLT- 15.00
Tender grilled salmon with a zesty bourbon glaze layered with
applewood smoked bacon, fresh tomatoes, crisp lettuce and
whole grain honey mustard on a pretzel bun

Onion Stack Burger \$15.00
Half pound burger grilled to perfection topped with horseradish
cream, Provolone cheese and Shiner Bock onion

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 Chilean Sea Bass - 40.00
Tender sea bass atop a pistachio pesto risotto, crisp carrot curls
and a lemon wine butter

Honey Apple Cider Glazed Grilled Salmon - 32.00
Cranberry almond wild rice pilaf and butter broccolini

Maple Bourbon Glazed Jumbo Sea Scallops - 35.00
Served with butternut squash pure, apple fennel slaw
and a roasted apple gastrique

Tender Herb Grilled Lamb Chops - 44.00
Four grilled chops with buttery mashed potatoes, sauteed baby
carrots and a red currant merlot reduction

Red Wine and Herb Braised Short Ribs - 38.00
Tender beef short ribs atop a parsnip and potato mash, bacon
sautéed brussels sprouts and finished with pan jus

Lemon Garlic and Thyme Roast Chicken - 27.00
Roasted chicken breast stuffed with chestnut stuffing with
buttery mashed potatoes, broccolini and a white wine scented
pan sauce

Mushroom and Sweet pea Orecchiette Pasta - 25.00
A blend of mushrooms with sweet peas and roasted tomatoes
tossed with orecchiette pasta and a rich truffle cream sauce
finished with shaved pecorino cheese

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. - 49.00
Cowboy Rib Eye Steak	16 oz. - 49.00
New York Strip Steak	12 oz. - 48.00
Thick Cut Pork Chop	12 oz. - 28.00

Sauces

Béarnaise
Au Poivre
Truffle Bordelaise
Shitake Mushroom Madeira
Herb Au Jus

Starches

Romano Au Gratin
Buttery Mashed Potatoes
Truffle Parmesan Fries
Cranberry Almond Wild Rice
Herb Roasted Potatoes

Complete any steak by adding
Crab and Bacon Crust \$14.00
Four Jumbo Lemon Pepper Grilled Shrimp
\$16.00 Lobster Tail - Market Price
Broiled Grilled or Steamed

Buttery Mashed Potatoes
Pancetta and Sweet Pea Gnocchi
Herb Roasted Potatoes

Buttered Asparagus
Sautéed Blend of Mushrooms
Three Cheese Mac-n-Cheese

SPLIT PLATE FEE FOR ENTRÉE SALADS, SANDWICHES AND DINNER ENTREES WILL APPLY.

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

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