



Sesame Seared Ahi Tuna - 16.00

Thin sliced sesame seared sushi grade Ahi tuna with pickled red onion, avocado and green onion finished with citrus wasabi aioli and chili garlic sauce

Pan Seared Crab Cake Bites - 16.00

Maryland style lump crab cakes with spiced bay dijon aioli

Chilled Duck Pastrami Crostinis - 16.00

House made duck pastrami with zesty mango relish on crisp French bread with a sour cherry gastrique

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, fried and finished with chili lime sauce, crisp lime pieces and serrano peppers

Smoked Pork Belly and Jalapeno Corn Fritters - 15.00

Crisp fried fritters served with a sweet and spicy red pepper jam

Cajun Spiced Sirloin Bites - 16.00

With caramelized onion, bleu cheese and finished with smoked pepper aioli

Chef's Soup of the Day - Cup 5.00 Bowl 7.00

Chef's Rich and Creamy Lobster Bisque -Cup 6.00 Bowl 8.00

Topped with Sherry Crème Fraiche

Three Cheese French Onion Soup - Cup 5.00 Bowl 7.00

Sweet, caramelized Vidalia onions with a touch of Sherry in 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 parmesan herb croutons

Add Anchovies 2.00

Strawberry Goat Cheese Salad - 9.00

Tender greens tossed in white balsamic vinaigrette topped with fresh strawberries, goat cheese, pickled red onions, and toasted almonds, drizzled with aged balsamic

Apple Arugula Salad - 9.00

Thin sliced Granny Smith apples, crisp prosciutto ham, diced feta cheese and sliced watermelon radish over parmesan herb dressed greens

Bacon Bleu Tomato Salad - 9.00

Crisp applewood smoked bacon, Roma tomatoes and bleu cheese atop romaine lettuce dressed in a light lemon maple dressing

Dinner Salads are non-sharable

Shrimp, Avocado and Roasted Corn Salad - 16.00

Southwestern seared shrimp with crisp bacon, roasted corn, red onion, red pepper, avocado and Queso Fresco atop mixed greens tossed in cilantro lime dressing and finished with crisp fried tortilla strips

Grilled Salmon Greek Salad - 16.00

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

Chimichurri Steak Salad - 18.00

Grilled flank steak over a bed of greens dressed with parmesan herb vinaigrette, topped with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with crisp fried onions

Appetizers

Soups and Salads

Raspberry Chipotle BBQ Glazed Grilled Salmon Filet – 30.00
With smoked pork belly risotto and lemon garlic sauteed broccolini

Lobster and Shrimp Mac -N- Cheese – 32.00
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

Honey Miso Glazed Chilean Sea Bass – 38.00
Pan seared, served atop sauteed Swiss chard, carrot ginger puree
and finished with pickled beet curls

Pan Seared Jumbo Sea Scallops – 36.00
Served over garlic parmesan rice with sun dried tomatoes and pancetta,
finished with lemon wine butter sauce

Grilled Rack of Lamb – 45.00
Accompanied by Peruvian purple potato mash, spring pea shoots and finished
with herb Malbec reduction

Mushroom and Sweet Pea Orecchiette Pasta – 22.00
A blend of mushrooms, sweet peas and roasted tomatoes tossed with
orecchiette pasta and truffle cream sauce, finished with shaved pecorino cheese
Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

Stuffed Chicken Florentine – 27.00
Roasted chicken breast filled with spinach, mushrooms and fresh mozzarella
over basil mashed potatoes and finished with roasted garlic cream sauce

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

Filet Mignon	8 oz. – 56.00
Bone In Cowboy Rib Eye Steak	18 oz. – 58.00
New York Strip Steak	12 oz. – 54.00
Bison Tournedos	Two 4 oz. – 52.00
Tender Bone In Pork Chop	12 oz. – 29.00

Sauces

Béarnaise
Au Poivre
Truffled Bordelaise
Shitake Mushroom Madeira

Starch

Parmesan Herb Au Gratin
Buttery Mashed Potatoes
Truffle Parmesan Fries
Garlic Parmesan Rice Pilaf with Pancetta

Sides

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

Complete any steak by adding
Tender Maryland Crab Crust 16.00
Four Jumbo Grilled Shrimp 16.00
Lobster Tail – Market Price
Broiled, Grilled or Steamed

**All Sandwiches and Burgers Served with your choice of Creamy Pasta Salad,
Side Salad, Side Caesar or Rosemary Parmesan Fries**

Hand Carved Reuben – 16.00
Hand carved tender corned beef with sauerkraut, Swiss cheese and thousand
island dressing grilled on buttered marble rye bread

Blackened Salmon Tacos – 16.00
Tender blackened salmon layered with red cabbage slaw, red onion, mango salsa
and avocado, drizzled with roasted tomatillo sauce

Truffle Butter Burger – 16.00
Grilled half pound burger atop sauteed mushrooms, caramelized onions and
Havarti cheese, topped with a rich truffle herb butter

Maryland Style Crab Burger - 16.00
Tender Maryland style crab patty, pan seared, topped with shredded lettuce, red
onion, tomatoes and finished with lemon dill bay aioli on a buttery brioche bun

Entrees

Steaks