



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with spiced bay Dijon aioli

Warm Cheese Trio - 15.00

Almond crusted Lemon Cranberry Goat Cheese, warm brie encrusted in puff pastry with an Autumn apple compote and warm pesto marinated mozzarella with spiced tomato jam on garlic herb crisp

Manchurian Style Cauliflower - 14.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Chili Lime Crisp Calamari- 17.00

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

Maple Bourbon Glazed Smoked Pork Belly - 15.00

Perfectly smoked maple bourbon glazed pork belly with butternut squash puree and sour cherry gastrique

Spiced Steak Empanadas - 16.00

Marinated skirt steak with onions, peppers, tomatillo and queso fresco in masa pockets with a spiced salsa coulis and cilantro lime crema

Chef's Soup of the Day - Cup 6.00 Bowl 8.00

Rich Creamy Lobster Bisque -Cup 7.00 Bowl 9.00

Topped with sherry crème fraiche

Three Cheese French Onion Soup - Cup 6.00 Bowl 8.00

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

Dinner 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

Hearts of Palm Citrus Salad - 9.00

Tender greens tossed in raspberry vinaigrette with mandarin oranges, hearts of palm and goat cheese with toasted pine nuts

Bacon Bleu Salad - 9.00

Romaine lettuce topped with tomatoes, onions, bacon and bleu cheese served with balsamic dressing

Dinner Salads are non-sharable

Lemon Maple Glazed Salmon BLT Salad - 17.00

Grilled salmon filet atop balsamic dressed greens with Roma tomato, bacon, avocado and pickled red onions

Marinated Steak Salad - 18.00

Grilled marinated skirt steak over crisp greens tossed in tomatillo vinaigrette with onion, pepper, corn, tomato and queso fresco finished with cilantro lime crema

Grilled Chicken Spinach Salad - 17.00

Grilled chicken breast atop fresh spinach with roasted apples, cranberries, celery, hardboiled eggs, and goat cheese.
Served with our warm bacon dressing

Appetizers

Soups and Salads

Lemon Maple Grilled Salmon – 34.00

With creamy garlic cauliflower puree sauté and roasted butternut squash

Creamy Shrimp and Lobster Linguine – 35.00

Sauteed jumbo shrimp with lobster, mushrooms, peas and asparagus tossed with a creamy lemon wine linguini

Pan Seared Chilean Sea Bass – 45.00

With creamy crab and corn risotto, sautéed asparagus and roasted red pepper cream

Honey Garlic Glazed Pan Seared Sea Scallops – 44.00

Atop bacon Brussels Sprouts and sweet potato sauté

Grilled Lamb Chops – 48.00

Served with creamy Yukon gold mashed potatoes, sauteed mini green beans and a plum red wine reduction

Creamy Mushroom Orecchiette Pasta – 26.00

A blend of mushrooms with Roma tomatoes, sweet onions, and kale tossed with orecchiette pasta and pecorino cream sauce

Add Grilled Tofu -9 Chicken -9 Salmon -12 Shrimp -16

Pan Roasted Chicken Chasseur – 30.00

Toasted chestnut and sage wild rice pilaf, sauteed broccolini, finished with a mushroom, tomato and herb chicken demi

Merlot Braised Beef Short Ribs – 32.00

Tender beef short ribs atop a parsnip and potato mash, sauteed Brussels Sprouts and tender carrots finished with a rich pan jus

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

Filet Mignon	8 oz. – 58.00
Prime Rib Eye Steak	14 oz. – 50.00
Top Sirloin Steak	10 oz. – 42.00
Thick Cut Bone In Pork Chop	12 oz. – 30.00

Sauces

- Béarnaise
- Au Poivre
- Truffled Bordelaise
- Shitake Mushroom Madeira

Starches

- Cheddar Bacon Au Gratin
- Buttery Mashed Potatoes
- Truffle Parmesan Fries
- Wild Rice Pilaf

- 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
Delicious Maryland Crab Crust 18.00
Four Jumbo Grilled Shrimp 18.00
Lobster Tail – Market Price
Broiled, Grilled or Steamed

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

Grilled Lemon Maple Salmon BLT– 17.00

Grilled salmon with a zesty lemon maple glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Blackened Chicken Sandwich – 15.00

Blackened grilled chicken breast with lettuce, onion, tomato, pepperjack cheese and Pico de Gallo with cilantro lime crema on brioche bun

Deluxe Truffle Burger –18.00

Grilled half pound burger layered with white truffle balsamic mushrooms, caramelized onions, arugula and Havarti cheese, topped with a rich truffle herb Aioli

Maryland Style Crab Burger - 18.00

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