



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with calypso sauce

Fresh Mozzarella and Prosciutto Crostinis - 15.00

Fresh mozzarella wrapped in prosciutto, pan seared over a roasted apple jam on grilled French bread crisp with aged balsamic

Manchurian Style Cauliflower - 14.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Sweet Chili Lime Crisp Calamari - 17.00

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

Smoked Chicken and Andouille Egg Rolls - 15.00

Smoked pepper cream sauce

Rich and Creamy Crab Fondue - 16.00

Rich crab fondue infused with sherry and gruyere cheese.
Served with warm baguette slices

Beef Tenderloin Carpaccio - 17.00

Shaven tenderloin of beef in its' natural state, atop crisp truffle potato croquettes, served with whole grain mustard aioli and shaved parmesan cheese

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

Blackberry Almond Salad - 9.00

Thinly sliced, toasted almonds, blackberries and pickled red onion, atop garden greens with Chambord vinaigrette

Bacon Bleu Salad - 9.00

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

Dinner Salads are non-sharable

Grilled Salmon Greek Salad - 18.00

Grilled marinated salmon, over a bed of greens, layered with Roma tomatoes, Greek olives, red onions, red peppers, cucumbers, carrots, pepperoncinis and feta cheese with zesty Greek dressing

Grilled Chicken Spinach Salad - 18.00

Grilled chicken breast atop fresh garden greens with goat cheese, hardboiled egg, celery, sun dried cranberries, apples and candied walnuts, dressed with sweet pepper vinaigrette

Roasted Beet and White Bean Ragout Salad - 17.00

Sweet, roasted beets, zesty cannellini bean ragout and baby arugula, dressed with fresh lemon and olive oil with goat cheese croutons and balsamic drizzle

Appetizers

Soups and Salads

Lemon Basil Grilled Salmon - 34.00

Atop saffron rice pilaf, pea tendrils and chive cream sauce

House Made Lobster Ravioli - 35.00

Chef's house made creamy lobster filled ravioli with roasted tomato and arugula sauté then finished with brandied lobster sauce

Pan Seared Halibut - 42.00

Accompanied by charred leek cauliflower mash, grilled cioppino sauce and sautéed broccolini

Jumbo Bacon Wrapped Sea Scallops - 44.00

Honey garlic glazed bacon wrapped scallops with a green onion sweet corn risotto and finished with smoked pepper cream sauce

Wild Mushroom Risotto - 25.00

Creamy risotto filled with a blend of wild mushrooms, sun dried tomatoes, grilled zucchini and topped with Gremolata and Parmesan cheese

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

Roasted Chicken Breast and Italian Sausage Linguini - 29.00

Tossed in roasted garlic cream with fire roasted red peppers, tomato and broccolini topped with asiago cheese

Tender Braised Pork Shank - 32.00

Slow cooked, fall off the bone pork shank, atop buttery mashed potatoes, brussels sprouts and finished with pan jus

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

Filet Mignon	8 oz. - 64.00
Prime Rib Eye Steak	14 oz. - 59.00
N Y Strip Steak	12 oz. - 55.00
Twin 5 OZ Lamb Loin Chops	10 oz. - 40.00

Sauces

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

Starches

- Three Cheese Au Gratin
- Buttery Mashed Potatoes
- Truffle Parmesan Fries
- Saffron Rice Pilaf

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

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 Pasta Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

Blackened Salmon BLT- 17.00

Chef's blackened salmon topped with applewood smoked bacon, zesty Pico de Gallo, grilled pineapple chili cilantro lime aoli

Hand Carved Reuben - 16.00

Tender Corned Beef hand carved and layered with freshly pickled red cabbage, Swiss cheese and Russian dressing grilled in buttered pumpernickel rye bread

Pub Style Burger -18.00

Grilled half pound burger layered with cheddar cheese, applewood smoked bacon, Shiner bock braised onions, cheese and fried jalapenos, finished with spiced 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

Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns (\$2.00). Turkey and "The Impossible Burger" (\$2.00) substitutes available. Cheddar and Provolone Vegan Cheeses Available

Sharable

Sides

Lighter

Fare

Entrees

Steaks