



Pan Seared Crab Cake Bites - 18.00
Maryland style lump crab cakes with calypso sauce

Fresh Mozzarella and Prosciutto Caprese Crisp- 15.00
Fresh mozzarella wrapped in prosciutto, pan seared, atop grilled Italian bread with fresh tomato basil compote, drizzled with extra virgin olive oil and aged balsamic

Manchurian Style Cauliflower - 15.00
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Sweet Chili Lime Crisp Calamari - 17.00
Thin slices of calamari dusted in seasoned cornmeal, fried and finished with chili lime sauce, crisp lime pieces and serrano peppers

Steak Oscar Bites - 20.00
Grilled tender New York strip bites atop crisp potato cakes topped with crabmeat and zesty hollandaise sauce

Ahi Tuna Tartare - 16.00
Finely diced Sashimi grade Ahi, served with avocado, mango ginger sauce and a sesame crisp

Roasted Strawberry and Goat Cheese Bruschetta - 15.00
Crisp French bread crostini topped with creamy goat cheese, roasted strawberry and basil bruschetta, then finished with balsamic pearls and a touch of black pepper

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

Side 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

Lemon Champagne Salad - 9.00
A blend of tender lettuces tossed in lemon champagne vinaigrette with strawberries, goat cheese and toasted sliced almonds

Ruby Red Grapefruit Arugula Salad - 9.00
Fresh ruby red grapefruit with arugula, pickled red onion, toasted walnuts, parmesan cheese and finished with lemon maple vinaigrette

Single Side Salads are non-sharable

Almond Crusted Shrimp Salad - 16.00
Crisp fried almond crusted shrimp atop tender greens with mango salsa, jicama, grape tomato and crisp yucca root with zesty honey lime vinaigrette

Grilled Salmon Bruschetta Salad - 16.00
Grilled fresh salmon, over a bed of greens layered with tomato basil compote, Greek olives and feta cheese with white balsamic dressing

Strawberry Feta Salad - 14.00
Crisp romaine lettuce and arugula tossed in a strawberry balsamic vinaigrette topped with fresh strawberries, feta cheese, red onions, hard boiled egg, avocado, cucumber and crisp prosciutto bits drizzled with aged balsamic

Appetizers

Soups & Side Salads

Entrée Salads

Orange Ginger Teriyaki Glazed Grilled Salmon - 36.00
Atop jasmine rice pilaf, sauteed bok choy and pickled carrot

Lobster and Shrimp Mac -N- Cheese - 38.00
Fresh lobster and shrimp sautéed with a colorful blend of tomatoes, peppers and green onions finished with creamy white cheddar cheese sauce

Pan Seared Jumbo Sea Scallops - 45.00
Hearty scallops nestled on goat cheese sweet corn risotto, tomato and red onion chutney with spiced arugula pesto

Chipotle Spiced Pan Seared Chilean Sea Bass - 52.00
Served with cilantro lime rice pilaf, pea tendrils, papaya salsa and finished with chipotle spiced aioli

Wild Mushroom Risotto - 26.00
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 Parmesan and Rosemary Crusted Rack of Lamb - 54.00
Served with Spring pea puree, buttery mashed potatoes and plum red wine reduction

Tender Braised Chicken Osso Buco - 32.00
Slow cooked, fall off the bone Chicken, atop buttery mashed potatoes, mushroom bacon and tomato filled pan jus

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

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| Filet Mignon | 8 oz. - 66.00 |
| Rib Eye Steak Prime Cut | 14 oz. - 62.00 |
| N Y Strip Steak | 12 oz. - 58.00 |
| Berkshire Pork Chop | 12 oz. - 34.00 |

Sauces

Béarnaise
Au Poivre
Truffled Bordelaise
Shitake Mushroom Madeira

Starches

Three Cheese Au Gratin
Buttery Mashed Potatoes
Truffle Parmesan Fries
Cilantro Lime 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
Southern Style Potato Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

Blackened Mahi Mahi - 16.00
Louisiana blackened Mahi Mahi topped with grilled pineapple, Pico de Gallo and chipotle lime aoli on Ciabatta

Philly Cheesesteak Sandwich - 18.00
Thin sliced steak cooked with onions, peppers and mushrooms topped with cheese sauce and provolone Cheese on a buttered grilled hoagie roll

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 - 19.00
Maryland style crab patty, pan seared, topped with shredded lettuce, red onion, tomatoes and finished with lemon dill bay aioli on a kaiser bun

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