



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with bay spiced horseradish dipping sauce

Burrata and Prosciutto Flatbread- 15.00

Burrata cheese, tomato basil compote and Italian prosciutto atop grilled flatbread with balsamic pearls, extra virgin olive oil and aged balsamic

Chili Lime Crisp Calamari - 17.00

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

Manchurian Style Cauliflower - 15.00

Chef's signature crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Sugarcane Roasted Peach and Goat Cheese Crostinis - 15.00

Crisp French bread crostinis topped with creamy goat cheese, sugarcane roasted peaches and basil, then finished with BBQ infused honey drizzle and a touch of black pepper

Steak Oscar Bites - 20.00

Grilled New York Strip bites atop crisp potato croquettes topped with crabmeat and zesty hollandaise sauce

Bourbon BBQ Pork Belly and Watermelon Lollipops- 16.00

Delicious slow cooked pork belly glazed with a bourbon BBQ sauce, fresh watermelon and finished with BBQ balsamic reduction

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

Rich and Creamy Duet of Vichyssoise -Cup 7.00 Bowl 9.00

A duet of chilled traditional potato and Peruvian purple potato soups

Three Cheese French Onion Soup - Cup 7.00 Bowl 9.00

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

Apple Hazelnut Salad - 9.00

A blend of crisp lettuces tossed in champagne white balsamic dressing with sliced Granny Smith apples, goat cheese, grape tomatoes, cucumbers, and toasted hazelnuts

Watermelon Feta Salad - 9.00

Fresh greens tossed in lemon mint vinaigrette topped with fresh watermelon, feta cheese, pickled red onions, drizzled with aged balsamic

Single Side Salads are non-sharable

Grilled Sirloin Bacon Bleu Salad - 19.00

Grilled sirloin of beef atop mixed greens tossed in red wine vinaigrette with red onions, red peppers, tomatoes, cucumbers, bacon, celery and crisp fried bleu cheese croutons

BBQ Chicken Salad - 16.00

BBQ glazed chicken breast atop fresh romaine and garden greens with roasted peaches, sweet grape tomatoes, bacon, pickled red onions and shredded cheddar cheese with BBQ ranch dressing

Grilled Salmon Greek Salad - 17.00

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

Appetizers

Soups & Side Salads

Entrée Salads

Espresso Spice Rubbed Grilled Filet of Salmon - 32.00
Atop saffron rice jardinière and smoked pepper cioppino coulis

Shrimp and Andouille Grits- 31.00
Spiced jumbo shrimp with Cajun andouille sausage, sauteed fresh corn, bell pepper and green onion, in a spiced broth, served over buttery grits

Pan Seared Raspberry BBQ Glazed Jumbo Sea Scallops - 45.00
Served with smoked pork belly risotto, sauteed pea shoots and Chef's zesty raspberry BBQ sauce

Grilled Chicken and Blackened Shrimp Mac-N-Cheese- 36.00
Grilled Chicken Breast and blackened jumbo shrimp over Cajun spiced mac-n-cheese with sauteed red peppers, green onions and Pico de Gallo

Blackened Mahi Mahi - 38.00
Served with warm black bean and corn relish, plantain crisp then finished with avocado crème

Summer Squash & Wild Mushroom Risotto - 26.00
Creamy risotto prepared with a blend of wild mushrooms, tomatoes, grilled zucchini, squash and pea tendrils, topped with pesto and parmesan cheese
Add Grilled Tofu -9 Chicken -9 Salmon -12 Shrimp -16

A Quartet of Rosemary Grilled Lamb Chops - 52.00
With roasted garlic Yukon mashed potatoes, brussels sprouts and a summer peach port wine demi

Chinese BBQ (Char Sui) Tender Braised Chicken - 28.00
Sweet and tangy Char Sui glazed chicken legs served with pork fried rice and sweet chili slaw

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

Filet Mignon	8 oz. - 69.00
Rib Eye Steak Prime Cut	14 oz. - 58.00
New York Strip	12 oz. - 60.00
Berkshire Pork Chop	12 oz. - 34.00

Sauces

Béarnaise
Au Poivre
Truffled Bordelaise
Shitake Mushroom Madeira

Starches

Goat Cheese and Green Onion Au Gratin
Buttery Mashed Potatoes
Truffle Parmesan Fries
Saffron Rice Jardinière

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

Blackened Mahi Mahi - 15.00
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, smothered with cheese sauce and provolone cheese on a buttered grilled hoagie roll

Fiesta Guacamole Burger - 18.00
Grilled half pound burger layered with Monterey jack cheese, creamy guacamole, Pico de Gallo and finished with smoked poblano mayo

Maryland Style Crab Burger - 19.00
Maryland style crab patty, pan seared, topped with shredded lettuce, red onion, tomato and finished with lemon dill 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