



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with bay spiced horseradish dipping sauce

Maine Lobster Corn Dogs- 19.00

Chef's homemade lobster sausage corn dogs served with a zesty tarragon mustard aioli

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

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Apple Brie and Fig Bruschetta - 15.00

Crisp French bread crostini topped with fig spread, creamy brie cheese, thin sliced apples and toasted walnuts finished with honey balsamic drizzle

Blackened Steak Lollipop Bites - 20.00

Seared tenderloin bites with caramelized onions, bleu cheese and creole orange marmalade aioli

Cherry Maple Glazed Pork Belly Toast- 16.00

Tender slow cooked pork belly with a cherry maple glaze atop sweet potato mash on French toast crostinis finished with toasted pepitas crumble

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

Rich and Creamy Lobster Bisque -Cup 7.00 Bowl 9.00

Sherry Crème Fraiche

Three Cheese French Onion Soup - Cup 6.00 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

Brie and Cranberry Salad - 9.00

A blend of greens tossed in orange cranberry vinaigrette topped with brie cheese, cranberries and toasted pistachios

Bacon Bleu Salad - 9.00

Tender greens tossed in an herb vinaigrette with tomato, chopped bacon and bleu cheese crumbles

Single Side Salads are non-sharable

Herb Marinated Shrimp Greek Salad - 16.00

Grilled marinated shrimp, 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

Herb Grilled Sirloin Salad - 17.00

Herb grilled sirloin of beef over a green salad with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with a roasted shallot vinaigrette and topped with crisp fried onions

Crisp Brussels Sprouts and Roasted Apple Salad - 15.00

With greens and arugula tossed in honey mustard dressing topped with fresh red onion, cucumber, tomato, crumbled goat cheese, toasted walnuts and pepitas

Appetizers

Soups & Side Salads

Entrée Salads

Brown Sugar Terriyaki Glazed Grilled Salmon – 34.00

With sauteed broccolini, jasmine rice, finished with grilled pineapple salsa and sweet Asian chili sauce

Chipotle Marinated Pan Seared Chilean Sea Bass – 45.00

With wilted arugula, grilled tomato salsa and smoked red pepper cream sauce

Maple Bourbon Glazed Pan Seared Sea Scallops – 44.00

Atop butternut squash puree, pork belly risotto and pistachio crumble

Trio of Meatloaf Cupcakes – 32.00

Trio of Chef’s meatloaf cupcakes topped with buttery mashed potatoes, three pepper confetti, sauteed green beans and finished with mushroom pan gravy

Herb Marinated Grilled Lamb Chops – 48.00

Served with buttery mashed potatoes, sauteed pearl onion and brussels sprouts and a plum red wine reduction

Creamy Mushroom Orecchiette Pasta – 28.00

A blend of mushrooms with Roma tomatoes, sweet onions, and arugula tossed with orecchiette pasta and truffle parmesan cream sauce

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

Chestnut and Sage Stuffed Chicken Breast - 30.00

Sauteed broccolini, Sweet Potato Mash and a Boursin cream sauce

Tender Red Wine Braised Beef Short Rib – 38.00

16 oz beef short rib atop herb roasted potatoes and sauteed Brussels Sprouts finished with rich pan jus

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

Filet Mignon 8 oz. – 69.00

Prime Rib Eye Steak 14 oz. – 58.00

New York Strip Steak 12 oz. – 58.00

Thick Cut Bone In Pork Chop 12 oz. – 34.00

Sauces

Béarnaise

Au Poivre

Truffled Bordelaise

Shitake Mushroom

Starches

Scalloped Potatoes

Buttery Mashed Potatoes

Truffle Parmesan Fries

Rosemary Garlic Roasted Potatoes

- 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 Ranch Potato Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

Grilled Guinness Glazed Salmon BLT– 17.00

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

Shaved Prime Rib Sandwich – 18.00

Tender shaved prime rib layered with sauteed mushroom, onions and peppers, provolone and horseradish on grilled sub roll with a side of au jus

Mushroom Swiss Truffle Burger - 18.00

Grilled half pound burger layered with sautéed portabella mushrooms, Swiss cheese and finished with a truffle aioli

Maryland Style Crab Burger -19.00

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