



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with a duet of calypso and harissa sauces

Maine Lobster Arancini Bites - 19.00

Tender lobster meat in parmesan cheese risotto bites, fried crisp with smoked roasted red pepper cream

Chili Lime Crisp Calamari - 17.00

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

Manchurian Style Cauliflower - 16.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Crisp Duck Confit Won Tons - 16.00

Tender duck confit infused with a hint of spice and finished with teriyaki blood orange honey sauce

Applewood Bacon Wrapped BBQ Shrimp - 18.00

Jumbo shrimp wrapped in applewood smoked bacon then glazed with chili mango BBQ sauce

Roasted Strawberry and Goat Cheese Crostinis - 17.00

Crisp French bread crostinis topped with roasted strawberry and lemon infused goat cheese finished with aged balsamic and a touch of black pepper

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

Roasted Carrot and Caramelized Onion Bisque - Cup 7.00 Bowl 9.00
Drizzled with an Arugula Puree

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

Strawberry Goat Cheese Salad - 9.00

Tender greens tossed in white balsamic vinaigrette topped with fresh strawberries, goat cheese, pickled red onions, and toasted almonds, drizzled with aged balsamic

Apple Arugula Salad - 9.00

Thin sliced Granny Smith apples, crisp prosciutto ham, diced feta cheese and sliced radishes over white balsamic dressed greens

Single Side Salads are non-sharable

Chesapeake Spiced Shrimp Salad - 18.00

Fresh greens tossed in lemon bay dressing topped with tomato, cucumber, corn, red pepper, red onion and bay spiced shrimp

Herb Grilled Sirloin Salad - 18.00

Herb grilled sirloin steak atop green salad with red onion, red pepper, tomato, cucumber and crumbled gorgonzola cheese in a garlic herb vinaigrette topped with crisp fried onions

Grilled Lemon Pepper Salmon Salad - 17.00

Fresh greens tossed in a citrus vinaigrette with diced tomato, cucumber, sliced radish, feta cheese and pickled red onion

Appetizers

Entrée Salads Soups & Side Salads

Blackened Grilled Salmon – 34.00

With jalapeno queso fresco polenta, grilled broccolini and blood orange espresso sauce

Pan Roasted Chilean Sea Bass – 48.00

Atop saffron crab risotto, Spring pea tendrils and chive cream sauce

Pan Seared Jumbo Sea Scallops – 44.00

Sweet bacon corn & green onion risotto, smoked pepper Romesco sauce

Shrimp and Andouille Grits- 32.00

Seasoned jumbo shrimp with Cajun andouille sausage, sauteed fresh corn, bell pepper and onion in a spiced broth served over buttery grits

Rosemary Garlic Grilled Lamb Chops – 48.00

Served with buttery mashed potatoes, roasted zucchini, pomegranate mint relish and a port wine balsamic reduction

Wild Mushroom Risotto – 25.00

Creamy risotto filled with a blend of wild mushrooms, roasted tomatoes, grilled asparagus and fresh herbs topped with parmesan cheese

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

Roasted Chicken Breast and Italian Sausage Linguini – 28.00

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

Tender Braised Pork Osso Buco – 34.00

Tender, fall off the bone pork shank atop buttery mashed potatoes, sauteed Brussels Sprouts finished with a rich apple calvados sauce

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

Filet Mignon 8 oz. – 69.00

Prime Cut Rib Eye Steak 14 oz. – 58.00

New York Strip Steak 12 oz. – 58.00

Center Cut Top Sirloin 10 oz. – 42.00

Sauces

Classic Béarnaise

Brandy Peppercorn Sauce

Roasted Shallot Merlot Demi

Shitake Mushroom Madeira Demi

Starches

Bacon and Smoked Gouda Au Gratin

Buttery Mashed Potatoes

Truffle Parmesan Fries

Jalapeno Queso Fresco Polenta

- Buttered Asparagus
- Sautéed Blend of Mushrooms
- Pancetta and Sweet Pea Gnocchi
- Bacon Brussels Hash
- 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 Potato Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

Bacon, Brown Sugar Bourbon Glaze Burger \$18.00

Topped with crisp bacon, cheddar and pepperjack cheeses, brown sugar bourbon glaze and crisp fried onion strings

Hand Carved Reuben – 17.00

Tender corned beef layered with sauerkraut, Swiss cheese and 1000 Island dressing, on grilled marble rye bread

A Pair of Shaved Prime Rib Sliders – 18.00

Tender shaved prime rib layered with sauteed mushrooms, onions and peppers, provolone and horseradish on grilled slider buns with a side of au jus

Maryland Style Crab Burger -19.00

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