



**Pan Seared Crab Cake Bites - 18.00**

Maryland style lump crab cakes with spiced bay Dijon aioli

**Warm Brie Cheese Fondue - 18.00**

Warm and creamy brie cheese fondue accompanied by fresh Granny Smith apples, figs and served with crisp French Bread Crostinis

**Manchurian Style Cauliflower - 16.00**

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Chili Lime Crisp Calamari- 17.00**

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

**Jumbo Shrimp Cocktail - 17.00**

Poached, seasoned jumbo shrimp cocktail with lemon dill aioli, cocktail sauce and fresh lemon

**Smoked Chicken Eggrolls - 16.00**

Tender Smoked Chicken with black beans, corn, queso fresco and pepperjack cheese in a crisp eggroll, finished with spiced guava honey glaze

**Chef's Soup of the Day - Cup 7.00 Bowl 9.00**

**Creamy Lobster Bisque -Cup 7.00 Bowl 9.00**

Topped with sherry crème fraiche

**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

**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

**Pear Pecan Salad - 9.00**

Crisp greens tossed with maple vinaigrette with sliced fresh pear, candied pecans and crumbled goat cheese

**Bacon Bleu Salad - 9.00**

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

Dinner Salads are non-sharable

**Cajun Shrimp Cobb Salad - 17.00**

Fresh greens layered with tomato, avocado, corn, black beans, red onion, sweet peppers and pepper jack cheese with chipotle ranch dressing

**Herb Grilled Sirloin Salad - 18.00**

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

**Grilled Chicken Harvest Salad - 16.00**

Grilled chicken breast atop fresh greens, poached pears, sun dried cranberries, celery, red onion, carrot curls and toasted pecans finished with lemon maple dressing

Appetizers

Soups and Salads

**Firecracker Salmon Filet – 35.00**

With jasmine rice pilaf, sauteed bok choy, crisp carrot curls brushed with sweet and spicy Asian chili sauce

**Shrimp and Lobster Mac -N- Cheese – 36.00**

Sautéed shrimp, tender lobster, applewood bacon, a colorful blend of peppers and onions in white cheddar cheese sauce

**Cajun Spiced Pan Seared Chilean Sea Bass – 48.00**

Served with jambalaya rice pilaf and a duet of red pepper and black bean sauces

**Applewood Smoked Bacon Jumbo Sea Scallops – 47.00**

Served with roasted pepper parmesan risotto, arugula sauté and Chardonnay sage cream

**Gnocchi with White Beans – 26.00**

A rich and creamy blend of seasoned potato gnocchi, roasted tomato, butternut squash, cannellini beans, spinach and a blend of fresh mozzarella and parmesan cheeses

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

**Garlic and Herb Grilled Lamb Chops – 48.00**

Served with roasted Yukon fingerling potatoes, sauteed mini green beans and a plum red wine reduction

**Pan Roasted Chicken Chasseur – 30.00**

With toasted almond, cranberry and sage wild rice pilaf, sauteed broccolini, finished with mushrooms, tomatoes and herb chicken demi glas

**Merlot Braised Beef Short Ribs – 38.00**

Fall off the bone beef short ribs atop a parsnip and potato mash, sauteed Brussels Sprouts and tender carrots finished with a rich pan jus

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

<b>Filet Mignon</b>	<b>8 oz. – 70.00</b>
<b>Cowboy Bone-In Rib Eye Steak</b>	<b>18 oz. – 74.00</b>
<b>New York Strip Steak</b>	<b>12 oz. – 58.00</b>
<b>Center Cut Top Sirloin</b>	<b>10 oz. – 38.00</b>
<b>Tender Bone In Pork Chop</b>	<b>12 oz. – 30.00</b>

**Sauces**

- Classic Béarnaise
- Brandy Peppercorn Sauce
- Truffle Bordelaise
- Shitake Mushroom Madeira Demi

**Starches**

- Three Cheese Au Gratin
- Buttery Mashed Potatoes
- Truffle Parmesan Fries
- Cilantro Lime Rice

- Buttered Asparagus/Hollandaise*
- 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

**Blackened Mahi Mahi – 18.00**

Delicious blackened mahi mahi on a ciabatta roll with lettuce, tomato, mango salsa and cilantro lime aioli

**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