



**Pan Seared Crab Cake Bites - 18.00**

Maryland style lump crab cakes with spiced bay Dijon aioli

**Bacon Wrapped Roasted Butternut Squash Stuffed Dates- 17.00**

A blend of roasted butternut squash, mascarpone cheese and a touch of mint stuffed inside a date and wrapped in applewood smoked bacon finished in a smoked honey drizzle

**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

**Beef Tenderloin Carpaccio - 18.00**

Thinly sliced tenderloin of beef atop truffle potato croquettes and served with a whole grain mustard aioli and shaved parmesan cheese.

**Smoked Chicken Eggrolls - 16.00**

Tender Smoked Chicken with black beans, corn, queso fresco and pepperjack cheese in a crisp eggroll, finished with spiced chipotle aioli.

**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

**Blackberry Goat Cheese Salad - 9.00**

Crisp garden greens tossed with orange balsamic dressing topped with fresh blackberries, crumbled goats cheese and toasted pignoli nuts

**Steakhouse Wedge Salad - 9.00**

Wedge of Crisp lettuce topped with tomatoes, onions, bacon and bleu cheese served with a buttermilk blue dressing

Dinner Salads are non-sharable

**Sesame Ginger Grilled Shrimp Salad - 17.00**

Romaine lettuce tossed in sesame ginger dressing with shaved carrots, red cabbage, mandarin oranges, radishes finished with toasted sesame seeds and won ton crisp

**Grilled Salmon Greek Salad - 16.00**

Grilled marinated salmon, over a bed of green s layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, carrot, and feta cheese with a zesty Greek dressing

**Chimichurri Steak Salad - 18.00**

Grilled flank steak over a bed of greens dressed with parmesan herb vinaigrette topped with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with crisp fried onions

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

**Frutti Di Mare 36.00**

A delicious blend of clams, mussels, shrimp and scallop over bucatini paste With a light lemon white garlic butter

**Pan Seared Chilean Sea Bass – 48.00**

Served with Carrot Ginger Purree and a grilled leek risotto

**Pink Peppercorn Dusted Pan Seared Jumbo Sea Scallops – 47.00**

Served with Sweet Corn Rice Pilaf and finished with a cajun cream sauce

**Wild Mushroom Risotto – 25.00**

Creamy risotto filled with a blend of shiitake, cremini, and oyster mushrooms, roasted tomatoes, grilled asparagus, spinach and fresh basil and Parmesan cheese

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

**Italian Sausage Stuffed Roasted Chicken Breast – 32.00**

A blend of Italian sausage, fire roasted peppers, tomato and asiago cheese stuffed in a tender chicken breast. Served with pesto risotto, broccolini and a roasted garlic cream

**Herb Crusted Rack of Lamb Chops – 48.00**

Served with Buttery Mashed potatoes, sauteed Brussels sprouts and a minted port wine lamb demi

**Marsala Wine Braised Pork Osso Bucco – 38.00**

Fall off the bone pork osso bucco atop a potato mash, roasted vegetable medley 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>

**Sauces**

- Classic Béarnaise
- Au Poivre Sauce
- Roasted Shallot Bordelaise
- Cognac Mushroom Cream

**Starches**

- Sour Cream and Chive Au Gratin
- Buttery Mashed Potatoes
- Truffle Parmesan Fries
- Sweet Corn Rice Pilaf

- Buttered Asparagus/Hollandaise*
- Sautéed Blend of Mushrooms*
- Pancetta and Sweet Pea Gnocchi*
- Classis Creamed Spinach*
- 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 Garden Pasta Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

**Shiitake Mushroom Swiss Burger 18.00**

Our half pound burger grilled to perfection topped with crisp fried shiitake mushrooms, caramelized onion and melted swiss cheese

**Roast Beef Dip – 18.00**

Tender roast beef finished in chef’s herbed au jus topped with peppers and mushrooms, pepperoncini and provolone cheese on a hoagie roll fried onion stings and 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