

PLEASING PRELUDES

Chef's Soup of the Day

Inspired by the Season

~6~

Roasted Chicken Tortilla Soup

Avocado and Pico de Gallo

~8~

Simple Green Salad

Persian Cucumbers, Vine-Ripened Tomatoes, Shaved Carrot & Radish,

Balsamic Vinaigrette

~6~

Truffled Parmesan Fries

Herb Aioli

~8~

Hummus, Feta & Mixed Olives

Grilled Pita

~10~

Prosciutto, Salami & Cheese

Brie, Gouda, Roasted Garlic Ciabatta & Pickled Vegetables

~14~

Steamed Pork Dumplings

Soy-Ginger Sauce

~8~

Grilled Tiger Shrimp Cocktail

Cocktail Sauce, Horseradish Snow, Avocado

~16~

A Selection of Artisan Cheeses

Fiscalini Farm's 18-Month Bandage Cheddar, Cypress Grove Bermuda Triangle,
"Old Amsterdam" Aged Gouda, Point Reyes Blue, St. Andre Triple Crème Brie with Orange-Fig
Marmalade, Dried Fruit, Smoked Almonds and Assorted Crackers

Five Cheese/Full Tasting ~18~

Three Cheese/Small Tasting ~12~

LEAVES AND LOAVES

Caesar Salad

Romaine, Traditional Dressing, French Parmesan, White Anchovy and a Garlic Crouton

~8~

With Grilled Chicken Breast

~14~

Mediterranean Salad

Baby Cucumbers, Sweet Peppers, Vine Tomatoes, Sweet Onions, Kalamata Olives with

Feta and Basil Vinaigrette

~8~

With Grilled Chicken Breast

~14~

Grilled Salmon "Nicoise"

Mixed Greens, Salmon Bacon, Egg, Tomatoes, Corn, French Beans and Nicoise Olives,

Champagne-Dill Vinaigrette

~18~

Signature Angus Burger

8 oz. Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion garnishes,

French Fries and Mustard Herb Dip

~12~

Kobe Beef Sliders

Toasted Brioche Buns, Caramelized Onions, BBQ Sauce, Aged White Cheddar with

Truffle-Scented Fries

~12~

Signature Chicken Sandwich

Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread served
with a Cucumber Salad

~14~

MAIN OFFERINGS

Maryland-Style Crab Cakes

Citrus-Mustard Emulsion, Fennel-Cress Salad

~24~

Grilled Atlantic Salmon

Asparagus, Tomato & Preserved Lemon, Arroz Verde

~19~

Grilled Fish Tacos

Shaved Cabbage, Pico de Gallo, Chipotle Mayo, Arroz Verde and Guacamole

~14~

Oven Roasted Chicken Breast

Wild Mushroom Hash, Shallot-Thyme Jus

~16~

Filet Mignon

Yukon-Gold Mashed Potatoes, Fall Mushrooms, Red Wine Sauce

~28~

Beef Ribeye

Béarnaise Sauce, Spicy Greens, French Fries

~26~

Lobster Rigatoni

Oven Cured Tomatoes, Asparagus, Grilled Artichokes, Ricotta Salata

~22~

Four Cheese Ravioli

Ratatouille, Roasted Pepper Couli, Gremolata

~14~

Tagliatelli

Braised Beef Shortrib, Red Wine, Tomatoes, Sage, Shaved Reggiano

~18~

ACCESSORIES

Yukon Gold Mashed Potatoes

~6~

Sautéed Mushrooms

Garlic, Hazelnuts, Fine Herbs

~8~

Grilled Asparagus

Lemon Aioli

~8~

Sautéed Spinach

~6~

DESSERT

All our desserts are made to order.

Save room for dessert!

Frozen Lemon Yogurt Parfait

White Chocolate Sauce, Raspberries, Almond Crisp

~8~

Warm Chocolate Cake

Scharffen-berger Chocolate Molten Cake with

Double Churned Vanilla Bean Ice Cream

~8~

Apple Tarte Tatin

Upside Down Apple Tart served warm, topped with

Vanilla Ice Cream and Caramel Sauce

~8~

“Madagascar Bourbon” Vanilla Bean Crème Brulee

Topped with Caramelized Raw Sugar

~6~