

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~

Maryland Style Crabcake

Watercress, Preserved Lemon Aioli

~16~

Chilled Tiger Shrimp

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~

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

Preserved Lemon-Glazed Salmon

Baby Artichokes, Asparagus, Tomato and Fingerling Potatoes
~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

Balsamic Tomato Compote, Roasted Fingerling Potatoes, Red Wine Reduction
~28~

Ribeye of Beef

Housemade Steak Sauce, Spicy Greens, Bacon Blue Cheese Fries
~26~

Lobster Rigatoni

Oven Cured Tomatoes, Asparagus, Grilled Artichokes, Ricotta Salata
~22~

Four Cheese Ravioli

Ratatouille, Roasted Pepper Couli, Gremolata
~14~

Egg Fettuccini

Braised Beef Shortrib, Red Wine, Tomatoes, Sage, Shaved Reggiano
~18~

ACCESSORIES

Roasted Fingerling 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~