

## **APPETIZERS**

### **Goat Cheese Crostini**

Herb Crostini, Capriole Goat Cheese, Olives and Roasted Tomatoes

8

### **Shrimp Cocktail**

Jumbo Shrimp, Cognac and Smoked Paprika Cocktail Sauce

13

### **Foie Gras Ravioli**

Apple Butter, Lingonberry Preserves, Crispy Sage

16

### **Ahi Tuna Poke**

Sesame Crisps, Daikon Sprouts

12

### **Maryland Crab Cakes**

Pan Seared Jumbo Lump Crabmeat, Spicy Remoulade Sauce

12

## **SOUPS AND SALADS**

### **White Asparagus and Scallop Soup**

Sweet Corn, Edamame and Chive Oil

10

### **Lobster Bisque**

Sweet Basil and Sherry Cream

7

### **Rocket Salad**

Baby "Rocket" Arugula, Shaved Fennel, Kalamata Olives  
Pickled Red Onions, Blood Orange Vinaigrette

8

### **Grilled Caesar**

Romaine Hearts Lightly Grilled, White Anchovy, Shaved Parmesan

9

## Duck Confit and Pear Salad

Frisée, Fried Capers, Apple-Wood Bacon Vinaigrette

9

### **Please mention any food allergies to your server**

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially to the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## ENTRÉES

### Cowboy Steak

Grilled Fischer Farms Frenched Ribeye Steak  
Served with Truffle Butter

48

### Filet Mignon

Nine Ounces, Center Cut, Served with Our Chef's Selection of Vegetables,  
Sauces Béarnaise and Au Poivre

Filet 40    Bleu Cheese Topped 42    Crabmeat Topped 45

### Sliced Roasted Duck Breast

Mascarpone Polenta, Malvasia Grape Jus, Baby Roasted Vegetables

32

### Steak and Lobster Dinner

A Five Ounce Petite Filet paired with Roasted Lobster Tail  
Served with Sauces Béarnaise and Au Poivre

58

### Crab Crusted Halibut

Topped with Crabmeat, Baked and Served on Sautéed Spinach with Roasted  
Fingerling Potatoes and Lemon-Caper Velouté

38

### Braised Pork "Osso Bucco"

Locally Raised Fischer Farms Pork, Polenta, Sweet Ancho-Onion Relish

34

### Seared Salmon

Creamy Polenta, Preserved Lemon, Olive and Fennel Salad

30

### Smoked Chicken and Mushroom Tart

English Pea Puree and Crème Fraiche

24

### Grilled Artichoke Risotto

Folded with Basil, Toasted Almond and Parmesan

22

# SIDES

Dauphinoise Potatoes                      Sautéed Mushroom Blend  
Baby Roasted Vegetables                      Sautéed Spinach  
Basil and Parmesan Risotto

5 per side

A \$6.95 plate charge for all split entrées and \$1.50 for substitutions.

We request that all parties of eight or more be presented on one check.  
An automatic 18% service charge will also be added.