

SOUPS AND STARTERS

Field green salad, red wine vinaigrette	8
Caesar salad with roasted garlic and fresh croutons	10
Roasted butternut squash soup	10
Crispy calamari, sweet and sour chili sauce	12
Selection of three or five artisan cheeses with fruit chutney and jams	15/20
Jumbo lump crab cake with tarragon mayonnaise	16
Oysters on the half shell – daily selection of six or twelve	17/32
Littleneck clams on the half shell	11
Seafood platter per person	20
Oysters on the half shell, mussels, clams, crab salad, poached shrimp, poached scallops, red wine shallot vinaigrette	

SANDWICHES

Smoked salmon platter and freshly baked bagel	16
Club sandwich, smoked turkey and bacon	14
Maine lobster club sandwich	18
Rueben sandwich, corned beef, Swiss cheese and sauerkraut	16
10oz ground sirloin burger and aged white cheddar cheese	18

PASTA

Bucatini pasta, peeketoe crab, peppers, garlic, pecorino cheese	21
Steamed clams with hand cut linguini, garlic white wine sauce, parsley, grated parmesan	20
Roasted blue hubbard squash ravioli, truffled celeriac puree, parsley pesto, pine nuts, aged gruyere	22

ENTREES

Crab salad, Bibb lettuce, avocado and Champagne cream dressing	17
Smoked chicken salad, tart apples, walnuts and cider dressing	15
Caesar salad with chicken	15
Caesar salad with shrimp or crab	18
Seafood hot pot, coconut lemongrass broth, bamboo shoots, jasmine rice	22
Fish and chips, beer battered cod and spicy caper dill mayonnaise	19
Wild king salmon, roasted vidalia onion, fennel puree, chanterelles, caped gooseberry	22
Grilled prime strip steak, garlic herb butter and shoestring potatoes	23
Lancaster county free range chicken, mushrooms, white beans, chicken garlic sausage	21

SPARKLING WINE	GLASS	BOTTLE
Vin Mousseux Brut Collection Privee NV- Marquis de La Tour Loire France	9	36
Brut Prestigue Cuvee Chef de Caves Napa Valley Mumm California	13	57
Rosa Regale Brachetto d'Acqui DOC 2005- Castello Banfi Piemont Italy	17	75
"J" Sonoma County AVA 2000- J Wine Company California	20	92
Brut Yellow Label Champagne AOC NV- Veuve Clicquot Ponsardin France	23	105

WHITE WINES

Pinot Grigio Colli Orientali del Friuli DOC 2005- Volpe Pasini Friuli Italy	13	57
Riesling Mosel Saar Ruwer QBA 2005- Weinguter St Urbans Hof Germany	10	46
Sauvignon Blanc Marlborough CO 2005- The Crossings New Zealand	12	52
Chardonnay Monterey AVA 2005- Chalone California	10	46
Gewurztraminer Alsace AOC 2004- Domaine Trimbach Alsace France	13	57

RED WINES

Pinot Noir Bourgogne Rouge AOC 1999- Thierry Mortet Burgundy France	14	62
Merlot Stellenbosch WO 2004- Zonnebloem Cellars South Africa	10	46
Cabernet Sauvignon Napa Valley AVA 2004- Avalon California	10	46
Malbec El Felino Mendoza 2004- Paul Hobbs Mendoza Argentina	14	62
Shiraz South Australia 2004- The Wishing Tree Australia	9	40

LOOSE LEAF TEA SELECTIONS

Bellevue Blend, English Breakfast, Imperial Earl Grey, Jasmine Green Oolong	
Vanilla Oolong, Chamomile, Harmony Herbal, Mad Hatters Tea Party	
Decaf Earl Grey, Decaf English Breakfast	4