

DINNER MENU

Appetizers

Lobster Tacos * 16

Tempura battered lobster tail in flour tortilla with grilled avocado, Napa slaw & salsa verde.

Smoked Salmon * 10

With onion, capers & parsley, served with crisp bagel chips.

Porcini Pasta Purses * 8

Sautéed wild mushrooms, garlic & white wine, finished with butter.

Fallen Stars * 9

A unique blend of crabmeat, angel hair pasta & spices, lightly fried.
Served with key lime dipping sauce.

Lamb Chops * 13

Grilled New Zealand lamb chops, marinated with rosemary & garlic.

Vegetable Samosas * 7

Curried cauliflower, peas & potatoes.
Served with mango dipping sauce.

Soups

Soup of the Day * \$4.00 cup \$5.00 bowl

French Onion Soup with Gruyere * \$5.50 bowl

Salads

House Salad * 5

Crisp romaine, field greens, tomatoes, cucumbers & shredded carrots.

Caesar Salad * 7/10

Crisp hearts of romaine, croutons & parmesan cheese.
Tossed with Caesar dressing.

Goat Cheese Salad * 10/14

Panko-crusted goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & champagne vinaigrette.

Asian Chicken Cashew Salad * 9/13

Chicken breast cut into strips & sautéed in sesame oil with red pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

Black & Blue Shrimp Salad * 10/14

Spicy blackened grilled shrimp on a bed of mixed greens, bacon, crumbled bleu cheese, red onion, tomato & a side of bleu cheese dressing.

French Country Salad * 10/14

Mixed greens, grilled asparagus, fresh beets, goat cheese & candied pecans.

Additional Salad Enhancements

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7

Entrées

Cajun Flat Iron Steak & Sticky Shrimp * 22

Served over a mashed potato cake & finished with brandy-horseradish cream sauce.

Filet Mignon * 42

8 ounce filet mignon topped with garlic-rosemary butter.
Served with demi-glace.

Stuffed Chicken Breast * 19

Chicken breast stuffed with spinach & shrimp, over barley risotto & baby vegetables, with Roquefort cheese sauce.

Duck Breast * 24

Pan roasted duck breast over wasabi mashed potatoes, with baby bok choy & orange-teriyaki sauce.

Petite Lamb Shank * 22/32

Slow roasted lamb shank with fig couscous, olive tapenade, red wine, tomato & onion.

Veal Duo * 24

Veal sweetbreads and veal tenderloin sautéed & served with a sweet potato purée.

Maryland Crab Cakes * 24/30

Jumbo and super lump crabmeat in our special blend of seasonings. Served with sautéed spinach & drizzled with remoulade sauce.

Shrimp Scampi * 21/26

Shrimp sautéed in a lemon, garlic & white wine sauce & served over linguini.

Spinach Arugula Ravioli * 17/ 21

Served with a beurre noir, topped with baby arugula, crisp oyster mushrooms & shaved lemon.

Fresh Catch of the Day

*Market Price