

# DINNER

## APPETIZERS

### Shrimp Tacos \* 11

Grilled shrimp, shredded lettuce, chopped tomato, cotija cheese with spicy pink mayonnaise.

### Crispy Calamari \* 12

Served with English mustard-lemon aioli, scallions, cilantro & black sesame seeds.

### Buffalo Chicken Flatbread \* 10

Grilled chicken, mozzarella, bleu cheese crumbles, buffalo sauce, celery & matchstick carrots.

### Lamb Chops \* 15

Grilled New Zealand lamb chops, marinated with rosemary & garlic. Served with lightly fried brussel sprouts.

## SOUPS

Soup of the Day \* 4 cup \* 5 bowl

French Onion Soup with Swiss & Provolone \* 5.5

## 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 & a 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.

### Citrus Salad \* 9/13

Field greens with grapefruit, avocado, bleu cheese crumbles with a citrus vinaigrette.

### Steakhouse Salad \* 12/16

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans.

#### ADDITIONAL SALAD ENHANCEMENTS

Grilled Chicken \* 4

Steak, Shrimp, or Salmon \* 7

## ENTRÉES

### Twin Beef Medallions \* 28

Grilled beef medallions, one topped with brandied wild mushrooms & one topped with grilled shrimp.

### Vegetable Potstickers \* 19

Pan-seared in sesame oil with vegetable threads, red pepper strips & spinach over jasmine rice with sesame ginger sauce.

### Veal Oscar \* 26

Pan-seared scaloppini of veal with asparagus, jumbo lump crabmeat & herb hollandaise.

### Smoked Duck Breast \* 24

Served with oyster mushrooms, corn, shallots, cream & fresh chives over angel hair pasta.

### Chicken Parmesan \* 18/22

Lightly breaded & fried chicken breast topped with marinara, fresh mozzarella & basil over linguini.

### Maryland Crab Cakes \* 24/30

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

### Beef Short Ribs \* 20/28

Boneless short ribs served over cheddar mashed potatoes.

### Shrimp & Grits \* 25

Pan-roasted shrimp with Andouille sausage, tomato & green onion over a cheddar grit cake with Cajun cream.

### Fresh Catch of the Day

\* Market Price

