

DINNER

APPETIZERS

Shrimp Tacos * 12

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

Gnocchi * 9

Served with winter vegetables.

Lamb Chops * 17

Rosemary garlic marinated New Zealand lamb chops served over apple chutney & finished with an apple cider glaze.

Fallen Stars * 10

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

Roast Cauliflower Steak * 8

Cauliflower "steaks", with smoked paprika & lemon tahini (vegetarian).

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.

Asian Chicken Cashew Salad * 9/13

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

Pear William Salad * 9/13

Baby greens with warm sliced pears, toasted walnuts & Montrachet cheese. Served with a pear vinaigrette.

Classic Cobb Salad * 9/13

Diced chicken, tomato, hard-boiled egg, chopped bacon, crumbled bleu cheese & avocado, atop a bed of field greens.

Chopped Apple Salad * 10/14

Field greens, chopped Granny Smith apples, toasted walnuts & moody bleu cheese.

Strawberry Shrimp Spinach Salad * 11/15

Fresh spinach with sliced strawberries, toasted almonds & Gulf shrimp.

ADDITIONAL SALAD ENHANCEMENTS

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7

ENTRÉES

Sea Scallops * 26

Jumbo sea scallops sautéed & served over a spinach risotto.

Portobello Ravioli * 20

Served with mushroom jus, frizzled leeks & sliced Portobello mushrooms.

Maryland Crab Cakes * 24/30

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

Lamb Shank Provencale * 29

Slow cooked lamb shank in a red wine sauce. Served over Yukon gold smashed potatoes.

Pork Chop * 24

Grilled bone in pork chop. Served over creamy polenta with a bacon jam.

Chicken Parmesan * 18/22

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

N.Y. Sirloin Steak * 30

Twelve ounce New York sirloin rubbed with fennel pepper then seared in a cast-iron skillet. Topped with moody blue cheese.

Duck Breast * 28

Fig balsamic glazed duck breast. Served with a pear onion hash.

Filet Mignon * 42

Eight ounce filet over heirloom tomato & goat cheese, topped with Portobello fries on a pool of demi-glaze.

Fresh Catch of the Day * Market Price

