

# DINNER MENU

## Appetizers

### **Shrimp Tacos \* 11**

Grilled shrimp over jicama-cilantro slaw in a soft taco, drizzled with chili mayonnaise.

### **Venison Sausage \* 11**

Canadian red deer sausage with blueberry merlot reduction over stir-fried Napa cabbage.

### **Roasted Soy Beans \* 6**

With smoked sea salt & cracked black pepper.

### **Fallen Stars \* 9**

A unique blend of crabmeat, angel hair pasta & spices, lightly fried.

Served with key lime dipping sauce.

### **Dukkah-Crusted Lamb Chops \* 15**

Pan seared with pomegranate molasses.

### **Vegetable Samosas \* 7**

Curried cauliflower, peas & potatoes.

Served with mango dipping sauce.

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## Soups

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

**French Onion Soup with Gruyere \* \$5.50 bowl**

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## 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 \* 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.

### **Blackened Steak Waldorf \* 10/14**

Cajun-seasoned steak over field greens, diced apples, grapes, sugar-coated walnuts & honey-Dijon apple vinaigrette.

### **Warm Rum Glazed Pineapple & Crab \* 10/14**

Pineapple rings marinated in rum, molasses, & orange juice, then grilled. Topped with warm calypso crab salad.

## 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.

### **Chicken Breast Pistachio \* 19/24**

Chicken breast coated with pistachio, sautéed with apples & onions.  
Served with Frangelico cream sauce.

### **Osso Bucco \* 30**

Veal shank in a red wine sauce served over queso-corn mashed potatoes.

### **Tortelloni \* 18/23**

Cheese-filled jumbo tortellini with asparagus, sun-dried tomatoes & shiitake mushrooms. Tossed with basil pesto (nut-free).

### **Teriyaki Shrimp \* 21/26**

Sautéed jumbo shrimp & stir-fried vegetables over jasmine rice.  
Drizzled with teriyaki reduction.

### **Maryland Crab Cakes \* 24/30**

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

### **Tomahawk Pork Chop \* 25**

Served with honey braised apples, sultanas, almonds & apple gastrique.

### **Veal Oscar \* 30**

Veal tenderloin pan-seared with asparagus & jumbo lump crabmeat.  
Topped with herb-infused hollandaise.

### **Fresh Catch of the Day**

\*Market Price