

DINNER

APPETIZERS

Fried Green Tomatoes * 9

Served with herb cheese, onion jam, balsamic glaze & zesty sprouts.

Korean Style Tacos * 13

Flat Iron steak sautéed in Szechuan sauce, topped with mixed cabbage, cilantro & sweet chili sauce.

Crispy Calamari * 12

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

Italian Flatbread * 10

Grilled chicken, fresh mozzarella, sun-dried tomatoes & basil oil.

Lamb Chops * 14

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

Grilled Shrimp * 12

Served with mango-papaya relish.

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-cruste 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.

Pecan Chicken Salad * 10/14

Field greens, pear, red grapes & pecan-cruste chicken.

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.

Filet Mignon * 42

Eight-ounce filet mignon topped with garlic-rosemary butter. Served with demi-glaze.

Veal Chop * 45

Veal rib chop seared & topped with apple-pear compote.

Pork Schnitzel * 18/24

Breaded pork loin sautéed & served over warm German potato salad.

Stuffed Chicken Breast * 16/22

Grilled chicken breast filled with fontina cheese, spinach & roasted red peppers. Served with Marsala mushroom sauce.

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.

Paglia e Fieno * 25

Shrimp sautéed with capers, lemon, white wine & Parmesan over house-made spinach & egg fettuccine.

Slow Roasted Pork Belly * 19/24

Marinated with tamari & Mirin, roasted slowly. Served with bok choy & jasmine rice.

Ribeye Chimichurri * 32

Twelve-ounce ribeye coated with a mixture of herbs, garlic & EVOO. Seared in a cast iron skillet with cipollini onions.

Fresh Catch of the Day

*Market Price

