

# Specials

## Soup and Salads

### **Foxhill Onion Soup Gratinée 12**

Madeira, Brandy, French Baguette, Swiss Cheese and Provolone

### **Summer Andalusian Gaspacho 10 GF**

Pickled Persian Cucumber, Fresh Herbs and EVOO

### **Classic Caesar Salad 12**

Fresh Romaine, Croutons, Parmesan Crisp  
White Anchovies, House Caesar Dressing

### **Heirloom Tomatoes and Buratta Salad 16 GF**

Rainbow Heirloom Tomatoes, Organic Buratta, Arugula,  
Onion Crisp, Fresh Basil, Balsamic Reduction and White Truffle Oil

### **Summer Solstice Salad 14 GF**

Belgian Edives, Radiccio, Watercress, Asparagus, Organic Strawberries, Toasted Almonds  
Pickled Watermelon Rind, Fresh Herbs and Strawberry Rhubarb Vinaigrette

### **Entrée Salad 24**

Mixed Greens or Caesar Salad  
with Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

## **BE THE CHEF!**

**Compose your own Entrée with 2 Sides OR a Side Salad**

### **Grilled or Pan Seared Fish (Choose One) GF**

**Atlantic Salmon (Norway) 26**

**Rockfish (Maryland) 28**

**Royal Seabass (Mediterranean) 24**

### **Pan Seared Rainbow Trout Filet 24 GF**

Capers, Fresh Herbs and Lemon

### **Marinated Rotisserie Chicken 24 GF**

Grain-Fed Joyce Farms Heritage, Choice of White or Dark Meat

### **West African Spice Rub Australian Rack of Lamb 34 GF**

Seared and Roasted, Grass-Fed Prime Australian Lamb

### **Grilled 7 oz. Black Angus Beef Filet Mignon 38 GF**

## **SEASONAL SIDES**

Asparagus GF, Sautéed French Beans GF, Steamed Broccoli GF, Heirloom Carrots GF,  
Summer Succotash GF, Chef's Wild Mushroom Medley GF, Garlic Spinach GF  
Oven Roasted Tomato GF, Vegetable Medley GF, Roasted Squash GF, Ratatouille Niçoise GF

Sweet Potato/French Fries GF, Red Bliss Mashed Potatoes GF, Baked Potato GF,  
Baked Sweet Potato GF, Wild Rice Medley GF, Quinoa Pilaf GF, Potato Pancake GF

Bordelaise Sauce GF, Lemon and Poppy seeds Sauce GF, Dijon Sauce GF, Demi-Glace GF  
Chimichurri GF, Mushroom Cognac Sauce GF

## Small Things

**Belgian Endive Salad with Sauteed Shrimp à l'Italienne 20** GF  
Heirloom Tomatoes, Lemon, Fennel EVOO, Basil, Wild Oregano and Shaved Parmesan

**Peach, Serrano Ham and Organic Italian Sheep Ricotta Bruschetta 16**  
Grilled Focaccia, Pickled Homestead Farm Peach, 36 Month Aged Serrano Ham  
EVOO and Pomegranate Glaze

**Jumbo Shrimp Cocktail (3) 22** GF  
Poached and Peeled in House, Homemade Vodka Cocktail Sauce

**Green Asparagus Gribiche 14** GF  
Fresh Organic Hard-Boiled Egg, EVOO, Lemon Juice, Capers, Fresh Herbs

**Pascal's Homemade Nova Scotia Smoked Salmon Mousse 18**  
Young Greens, Crème Fraîche, Chives, Salmon eggs, Lime

**Salt and Pepper Fried Calamari 18**  
Chipotle and Lime Aioli

**Ahi Tuna and Avocado Tartare 22**  
Scallions, Sriracha, Sesame Oil, Yuzu Juice, Ginger, Peanuts and Fresh Herbs

**Crispy Stuffed Zucchini Flower Fritters with Ricotta Cheese 21**  
Beer battered, Pickled yellow Squash, Pipian Salsa Verde

## Larger Things

**Vegan Pesto Quinoa Stuffed Tomatoes 24** GF  
On the Vine Tomato, Tricolor Organic Quinoa, Cashew, Baby Spinach  
Onion, Garlic, Carrots, Fresh Herbs and Light Marinara Sauce

**Summer Vegetarian Lasagna 24**  
Fresh Egg Noodles, Carrots, Spinach, Onions, Bell Peppers, Ricotta, Cottage Cheese,  
Mascarpone, Tomatoes, Parmesan, Mozzarella and Provolone

**Wild Copper River Alaskan Sockeye Salmon 28** GF  
Pan Seared, Beluga Lentil Ragout, Heirloom Carrots,  
Olives, Capers, Lemon and Artichoke Tapenade, Fresh Lemon

**Duo of Jumbo Lump Crab Cakes 38**  
Tangy Coleslaw, Heirloom Carrots, Asparagus  
Chives Mashed Potatoes and Tarragon-Shallot sauce

**Linguini a la Vongole 28**  
Little Neck Clams, Garlic, White Wine, Butter, Wild Greek Oregano, Cream,  
Heirloom Cherry Tomatoes, Fennel Confit, Asparagus and Shaved Parmesan

**Emincé of Canadian Duck Breast Montmorency 30** GF  
French Beans, Summer Succotash, Heirloom Carrots, Potato Pancake  
Sweet and Sour Morello and Cherry Heering Liquor Sauce

**Free Range Honey and Chocolate Infused Frenched Chicken Breast 26** GF  
Asparagus, Summer Succotash, Wild Mushroom Medley  
Red Bliss Mashed Potatoes, Cacao Nibs, Bordelaise Sauce

**Le Quebecois Pork Tenderloin Roast Saltimbocca Style 28** GF  
French Beans, Heirloom Carrots, Parsley, Sage, Thyme, Rosemary and Prosciutto  
Wild Rice Medley and Demi-Glace

**Chateaubriand 34** GF  
Sliced Chateaubriand with Roasted Pee Wee Potatoes, Young Lettuces,  
Heirloom Cherry Tomatoes, Artichoke, Asparagus, Your Choice of Sauce