

Starters

Foxhill Onion Soup Gratinée 12

Madeira, Brandy, French Baguette, Swiss Cheese and Provolone

Pumpkin, Butternut Squash and Green Apple Velouté 10 GF

Crème Fleurette and Wild Onion Seeds

Classic Caesar Salad 12

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

Chicory Medley, Roquefort Cheese and Walnut Salad 16 GF

Organic Baby Spinach, Pomegranate Seeds,
Walnut and Raspberry Vinaigrette

Warm Roasted Autumn Squash Salad 14

Radicchio, Beets, Brussels Sprouts,
Dried Cranberries, Sunflower Seeds
Champagne Vinaigrette

Pascal's Wedge Salad 16 GF

Baby Iceberg Lettuce, Crispy Prosciutto, Gorgonzola Dolce,
Sweet Peppers, Heirloom Cherry Tomatoes
Ranch Dressing

Organic Red and Gold Beet Salad 16 GF

Baby Spinach, Blood Orange Wheels, Goat Cheese,
Caramelized Pecans, Citrus Dressing

Jumbo Shrimp Cocktail (3) 22 GF

Poached and Peeled in House,
Homemade Vodka Cocktail Sauce

Maryland Crab, Avocado and Mandarin Orange Napoléon 24 GF

Scallions, Sriracha, Yuzu Juice,
Fresh Herbs and Wonton Crisps

Belgian Endive Salad with Sauteed Shrimp à l'Italienne 20

Heirloom Tomatoes, Lemon, Fennel EVOO,
Basil, Wild Oregano and Shaved Parmesan

Country Chicken Terrine with Pistachios 16

Young Lettuces, Cornichons, Caramelized Onions and Artisan Crackers

Smoked Fish Plate 18

Salmon, Trout, Blue Fish and White Fish Mousse
Young Greens, Fresh Farm Egg, Artisan Crackers,
Fresh Herbs, Lemon

Salt and Pepper Fried Calamari 18

Chipotle and Lime Aioli

WE DO NOT GUARANTEE ANY MEAT "MEDIUM WELL" OR ABOVE

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

10/14/2022

Entrées

Entrée Salad 26

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

Fall Vegetarian Pastaless Lasagna 24 **GF**

Autumn Squashes, Organic Spinach, Pumpkin Purée, Onion, Marinara Sauce
Ricotta, Parmesan, Mozzarella and Provolone

Pan Seared West Coast Halibut Filet 32 **GF**

Baby Bok Choy, Shiitake Mushrooms, Heirloom Carrots, Quinoa Pilaf,
Ginger and Lemongrass Sauce, Fresh Lemon

Duo of Jumbo Lump Crab Cakes 38

Tangy Coleslaw, Heirloom Carrots, Asparagus, Mash of the Week and Tarragon-Shallot Sauce

Clams and Peruvian Bay scallops Linguini 28

Little Neck Clams, Peruvian Bay Scallops, Garlic, White Wine, Butter, Wild Greek Oregano,
Cream, Heirloom Cherry Tomatoes, Asparagus and Shaved Parmesan

Emincé of Canadian Duck Breast à l' Orange 30 **GF**

French Beans, Wild Mushroom Medley, Heirloom Carrots, Potato Pancakes
Orange and Grand-Marnier Liquor Sauce, Orange Zest

Free Range Chicken Breast Marbella on a Bed of Wild Rice 26 **GF**

Prunes, Sundried Tomatoes, Capers, Heirloom Carrots, French Beans

12 oz Le Quebécois Pork Chop, Bone In 28 **GF**

French Beans, Heirloom Carrots, Spaghetti Squash, Potato Pancakes, Green Peppercorn and Cognac Sauce

Grilled Australian Lamb Chops à la Provençale 34 **GF**

French Beans, Ratatouille, Fall Squash and Wild Rice Medley

Chateaubriand 36 **GF**

Sliced Chateaubriand with Roasted Pee Wee Potatoes, French Beans,
Oven Roasted Tomato, Artichoke, Fall Squash, Your Choice of Sauce

BE THE CHEF!

Compose your own Entrée with 2 Sides OR a Side Salad

Grilled or Pan Seared Fish (Choose One)

Atlantic Salmon (Norway) 26

Branzino Filet (Spain) 26

Chesapeake Bay Rockfish Filet (MD, VA) 28

Pan Seared Ruby Red 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

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

SEASONAL SIDES

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

Sweet Potato/French Fries **GF**, Mash of the Week (ask your Server) **GF**, Baked Potato **GF**,
Baked Sweet Potato **GF**, Wild Rice Medley **GF**, Quinoa Pilaf **GF**, Potato Pancake **GF**

Bordelaise Sauce **GF**, Caper Beurre Blanc **GF**, Ladolemono **GF**, Dijon Sauce **GF**, Demi-Glace **GF**,
Ginger and Lemongrass Sauce **GF**, Green Peppercorn and Cognac Sauce **GF**