

Starters

Foxhill Onion Soup Gratinée 12

Madeira, Brandy, French Baguette, Swiss Cheese and Provolone

Cream of Watercress and Chervil 10 GF

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 Winter Squash Salad 14 GF

Young Lettuces, 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

Winter Farmer's Salad, 18

Watercress, Frisée, Heirloom Cherry Tomatoes,
Smoked Duck Prosciutto, Goat Cheese,
Quail Eggs, Sweet Drop Peppers, Dijon Dressing

Jumbo Shrimp Cocktail (3) 22 GF

Poached and Peeled in House,
Homemade Vodka Cocktail Sauce

Nova Scotia Smoked Salmon Tartare 22

Fresh Herbs, Mayonnaise, Capers, Lemon,
Young Lettuces and Wonton Crisps

Belgian Endive Salad with Sauteed Shrimp à l'Italienne 20

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

Chicken and Truffle Mousse 16

Young Lettuces, Cornichons,
Caramelized Onions and Artisan Crackers

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

01/06/2023

Entrées

Entrée Salad 26

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

Ricotta Stuffed Manicotti 24

Marinara Sauce, Watercress and Basil Pesto, Petits Légumes
ADD Jumbo Lump Crab 34

Roasted Vegetable and Garlic Risotto 32 GF

Onions, Squash, Carrots, Beets, EVOO, Fresh Herbs and Shaved Parmesan

Pan Seared Chilean Seabass 38 GF

Baby Bok Choy, Shiitake Mushrooms, Roasted Tomato, Wild Rice Medley,
Ginger and Lemongrass Sauce, Fresh Lemon

Duo of Jumbo Lump Crab Cakes 38

Tangy Coleslaw, Heirloom Carrots, Asparagus, Garlic Mashed Potatoes and Tarragon-Shallot Sauce

Clams and Peruvian Bay Scallops Linguini 28

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

Emincé of Canadian Duck Breast à la Normande 30 GF

Almond French Beans, Wild Mushroom Medley, Heirloom Carrots, Potato Pancake
Caramelized Apple, Calvados Cream Sauce

Stuffed Quail with Pheasant and Foie Gras Mousse 26 GF

Heirloom Carrots, Almond French Beans, Quinoa and Truffle Demi-Glace

12 Oz Le Quebecois Pork Chop Bone In 28 GF

Peas and Carrots à la Française, Braised Red Cabbage, Potato Pancake, Truffle Demi-Glace

Grilled Australian Lamb Chops à la Provençale 34 GF

Almond French Beans, Ratatouille, Winter Squash and Wild Rice Medley, Red Wine Reduction

Slow Roasted 18 Oz Lamb Shank in Red Wine Reduction 34 GF

Almond French Beans, Heirloom Carrots, Pearl Onions and Roasted Garlic Mashed Potatoes

Chateaubriand 36 GF

Sliced Chateaubriand with Roasted Pee Wee Potatoes, French Beans,
Oven Roasted Tomato, Artichoke, Winter 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

Braised Red Cabbage GF, Almond French Beans, GF Steamed Broccoli GF, Heirloom Carrots GF,
Peas and Carrots à la Française GF, Chef's Wild Mushroom Medley, Garlic Spinach GF,
Oven Roasted Tomato GF, Vegetable Medley GF, Winter Squash GF, Ratatouille Niçoise GF

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

Bordelaise Sauce GF, Champagne Beurre Blanc GF, L'adolemono GF, Dijon Sauce GF,
Truffle Demi-Glace GF, Ginger and Lemongrass Sauce GF, Lobster and Cognac Sauce GF