

Starters

Organic Butternut Squash Velouté 10 GF
Crème Fraîche, Pumpkin Seeds and Fresh Herbs

Classic Caesar Salad 14
Fresh Romaine, Croutons, Parmesan Crisp
White Anchovies, House Caesar Dressing

On the Vine Tomato Stuffed with Baby Shrimp 18 GF
Artisan Lettuce, Johnnie Walker Black Louis Sauce

Norwegian Smoked Salmon, Beluga Lentils and Celeriac Napoleon 20 GF
Fresh Herbs, Capers, Wild Salmon Roe, EVOO, Pomegranate Molasses

Melon de Cavaillon 20 GF
From the South of France
Your Choice of 24 Months Aged Serrano Ham or Dry Beef Bresaola
Served with a Glass of Port Wine

Apple, Gorgonzola and Lardons Wedge Salad 18 GF
Baby Iceberg Lettuce, Granny Smith Apple, Uncured Double Smoked Bacon, Gorgonzola Dolce,
Sweet Tear Drop Peppers, Red Onion and Ranch Dressing

Organic Red and Gold Beet Salad 18 GF
Baby Spinach, Blood Orange Wheels, Goat Cheese, , Pickled Persian Cucumbers,
Caramelized Pecans, Citrus Dressing

Fresh Fall Salad with Pears and Goat Cheese 18 GF
Young Lettuces, Almonds, Pomegranate Seeds, Roasted Squash and Citrus Dressing

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

Maryland Jumbo Lump Crab and Avocado Napoléon 22
Scallions, Sriracha, Sesame Oil, Yuzu Juice, Ginger, Peanuts, Krupuk and Fresh Herbs

Marinated Poke Ahi Tuna 22
Wonton Crisps, Soy Ginger Sauce, Sriracha Aioli, Avocado, Green Onion, Cilantro,
Sesame Seeds, Nori Furikake

Stuffed Crêpes with Asparagus and Mushrooms 16
Gruyère Cheese and Madeira Sauce

Roasted Autumn Vegetable Ravioli 18
Wild Mushrooms, Organic EVOO, Shaved Parmesan and Basil Pesto

Baked Bangs Island Mussels on The Half Shell (9) 14
Garlic Butter, Breadcrumbs, Parmesan Cheese, Ricard Liquor

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
09/08/2023

Entrées

Entrée Salad 32

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

Cheese Manicotti Primavera 26

Petite Vegetable Medley, Feta Cheese, Marinara Sauce, Parmesan Cheese,
Olives, Pine Nuts, Fresh Herbs and EVOO

Pristine North Sea Danish Plaice Filet 28

Crusted and Gently Fried, Vegetable Medley, Parsley Pee-Wee Potatoes and Remoulade Sauce

Duo of Maryland Jumbo Lump Crab Cakes 38

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

Jumbo Diver Sea Scallops Linguini 42

Garlic, White Wine, Butter, English Peas, Fennel Seeds, Ricard
Cream, Heirloom Cherry Tomatoes, Green Asparagus and Shaved Parmesan

Baked Stuffed Flounder Filet with Baby Spinach, Ricotta Cheese and Parmesan 27

Roasted Squash, French Beans, Garlic Mashed Potatoes, Pink Peppercorn, Lemon Zest,
Champagne-Lemon Sauce

Pan Seared Trio of Veal Medaillions 30

Roasted Grapes, Baby Spinach, Heirloom Carrots, Coconut Basmati Rice and Red Wine Reduction

Emincé of Canadian Duck Breast Montmorency 32 GF

Heirloom Carrots, French Beans, Roasted Squash, Potato Pancakes
Sweet and Sour Morello Cherry Sauce with Heering Cherry Liqueur

7 oz Free Range Frenched Chicken Breast Marbella Style 26 GF

Apricots, Prunes, Capers, Olives, Heirloom Carrots and Wild Rice

Grilled Australian Lamb Chops à la Provençale 42 GF

French Beans, Ratatouille, Heirloom Cauliflower and Wild Rice, Red Wine Reduction

Slow Roasted 16 Oz Lamb Shank in Red Wine Reduction 30 GF

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

Black Angus Chateaubriand 38 GF

Sliced Chateaubriand with Roasted Squash, French Beans and Root Vegetables
Potato Croquettes and your Choice of Sauce

BE THE CHEF!

Compose your own Entrée with 2 Sides OR a Side Salad

Grilled, Blackened or Pan Seared Fish (Choose One)

Faroe Island Salmon Filet (Denmark) 26

West Coast Halibut (Alaska) 30

Bronzino Filet (Spain) 28

Pan Seared Ruby Red Trout Filet 26 GF

Capers, Fresh Herbs and Lemon

Marinated Rotisserie Chicken 26 GF

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

Grilled 7 oz. Black Angus Beef Filet Mignon 38 GF

Pan Seared 12 oz. Black Angus Center Cut New York Strip 62 GF

SEASONAL SIDES

Green Asparagus GF, French Beans GF, Steamed Broccoli GF, Heirloom Carrots GF, Roasted Squash GF,
Root Vegetable Medley GF, Heirloom Cauliflower GF, Sauteed Spinach GF, Oven Roasted Tomato GF
Vegetable Medley GF, Ratatouille Niçoise GF, Wild Mushroom Medley GF

Sweet Potato/French Fries GF, Garlic Mashed Potatoes GF, Baked Potato GF, Baked Sweet Potato GF,
Wild Rice GF, Quinoa Pilaf GF, Potato Croquettes GF, Potato Pancakes GF

Red Wine Reduction Sauce GF, Champagne-Lemon Sauce GF, Green Peppercorn and Cognac Sauce GF,
Dijon Sauce GF, Demi-Glace GF, Ginger and Lemongrass Sauce GF