

# Starters

## **Soup of the Day 8**

Prepared Daily, Ask your Server

## **Foxhill Onion Soup Gratinée 12**

Madeira, Brandy, Beef Stock, French Baguette, Swiss and Provolone

## **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

## **Scandinavian Smoked Fish Plate 20** GF

Smoked Salmon, Candied Salmon, Smoked Trout, Herring, Capers, Red Onion, Hard Boiled Egg  
Served with a shot of Aquavit, a Dollop of Sour Cream and Pumpernickle

## **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

## **Winter Salad 18** GF

Watercress, Roasted Delicata Squash, Asian Pear, Pistachio, Quail Egg  
Comte Cheese, Pomegranate Seeds and Citrus Vinaigrette

## **Pascal's Chicken Liver Mousse with Port Wine 18** 🍷

Young Lettuces, Onion, Hard Boiled Egg, Fig and Sultana crackers

## **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

## **Avocado and Sun-Dried Tomato Spring Rolls 18** 🍷

Cilantro, Tamarind-Cashew Dipping Sauce

## **Bay Scallops and Shrimp au Gratin 18**

White Wine, Sautéed Spinach, Fish Stock, Cream and Gruyère Cheese

**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

01/26/2024

# Entrées

## **Entrée Salad 32**

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

## **Three Cheese Tortellini Primavera 26**

Petite Vegetable Medley, Pesto, Parmesan Cheese, Fresh Herbs and EVOO  
Add Grilled Shrimp 8

## **Baked Stuffed Flounder Filet with Baby Spinach, Ricotta Cheese and Parmesan 28**

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

## **Duo of Maryland Jumbo Lump Crab Cakes 40**

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

## **Little Neck Clams Linguini 32**

Garlic, Shallots, White Wine, Butter, Saffron, Wild Oregano, Sweet Smoked Pepper Flakes  
Cream, Heirloom Cherry Tomatoes, Zucchini and Shaved Parmesan

## **Pan Seared Bistro Filet of New Zealand Cervena 36 GF**

Poached Forelle Pear in Wine, French Beans, Chestnuts, Potato Croquettes and Grand-Veneur Sauce

## **Leg of Duck Confit and Duck Fennel Sausage 32 GF**

Beluga Lentils Ragout, Heirloom Carrots, Pearl Onions, Garlic

## **7 oz Free Range Frenched Chicken Breast Normande 26 GF**

Braised Belgian Endive, Brussels Sprouts, Caramelized Apple, Potato Croquettes and Calvados Cream Sauce

## **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 40 GF**

Sliced Chateaubriand with Roasted Sunchoke, French Beans and Heirloom Cauliflower

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**

**Barramundi Filet (Australia) 28**

**Diver Sea Scallops 42**

**Pan Seared Rainbow 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 40** **GF**

**SEASONAL SIDES**

(All Sides are Gluten Free)

Brussels Sprouts, French Beans, Steamed Broccoli, Heirloom Carrots, Roasted Sunchokes,  
Braised Belgian Endive, Heirloom Cauliflower, Sautéed Spinach, Braised Red Cabbage  
Vegetable Medley, Ratatouille Niçoise, Wild Mushroom Medley

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

Red Wine Reduction Sauce, Champagne-Lemon Sauce, Tarragon Cream Sauce,  
Dijon Sauce, Black Truffle and Foie Gras Demi-Glace, Calvados Cream Sauce