

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

Heirloom Tomatoes and Burrata Salad 16

Crispy Onions, Basil, Balsamic and EVOO Vinaigrette

Spring Jumbo Green Asparagus Gribiche 18

Egg, Capers, Shallot, Cornichons, Mustard, Lemon Juice, EVOO and Fresh Herbs

Bavarian Salad Plate 18

Herring Salad, Potato Salad, Pickled Red Cabbage and Pumpnickle

Springy Wedge Salad 18

Baby Iceberg Lettuce, Watermelon Radish, Corn, Pickled Onion, Heirloom Cherry Tomatoes,
Shredded Rotisserie Chicken, Caramelized Pecans and Ranch Dressing

Organic Red and Gold Beet Salad 18

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

Fresh and Crunchy Mechouia Salad 18

Bell Peppers, Tomatoes, Lemon Confit, Capers, Garlic, Coriander and Pumpkin Seeds
EVOO and Xeres Vinegar

Pascal's Smoked White Fish Mousse 18

Young Lettuces, Onion, Capers, Hard Boiled Eggs, Toasted French Baguette

Jumbo Shrimp Cocktail (3) 22

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, Sauteed 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

04/19/2024

Entrées

Entrée Salad 32

Mixed Greens or Caesar Salad

with Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

Bow Tie Pasta Primavera with Pesto Sauce 26

Heirloom Carrots, Spinach, English Peas, Pearl Onions, Blistered Cherry Tomatoes, Herbs and Parmesan
Add Grilled Shrimp 10

Cedar Plank Smoked Arctic Char Filet with a Pommery Dijon Mustard Crust 30 GF

Vegetable Medley, Garlic Mashed Potatoes, Lemon and fresh Herbs

Duo of Maryland Jumbo Lump Crab Cakes 40

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

Garlic and Fresh Herbs Scampi Linguini 32

Garlic, Shallots, White Wine, Butter, Heirloom Cherry Tomatoes, Spring Peas and Shaved Parmesan

Pan Seared Veal Scaloppini with a Caper Champagne Sauce 36 GF

Heirloom Cauliflower, Wild Mushrooms, Spring Asparagus and Potato Pancakes

Emincé of Duck Breast à l'Orange 32 GF

Heirloom Carrots, Braised Savoy Cabbage, Spring Asparagus and Potato Croquettes

7 oz Free Range Frenched Chicken Breast Marbella 26 GF

Prunes, Apricots, Olives, Capers, White Wine and Wild Rice Medley

Slow Roasted Lamb Top Round in Red Wine Reduction 30 GF

French Beans, Heirloom Carrots, Heirloom Cauliflowers and Roasted Garlic Mashed Potatoes

Black Angus Chateaubriand 40 GF

Sliced Chateaubriand with Side Salad
French Fries 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

British Colombia Halibut Filet (Canada) 34

Branzino Filet (Spain) 28

Diver Sea Scallops 42

Pan Seared Rainbow Trout Filet 26

Capers, Fresh Herbs and Lemon

Marinated Rotisserie Chicken 26

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

Grilled Australian Lamb Chops 42

Grilled 7 oz. Black Angus Beef Filet Mignon 40

SEASONAL SIDES

Spring Asparagus, French Beans, Steamed Broccoli, Heirloom Carrots, Grilled Vegetables,
English Peas Française, Heirloom Cauliflower, Creamed Spinach, Braised Savoy Cabbage
Artichokes, 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, Cremini Mushroom Cream Sauce,
Dijon Sauce, Demi-Glace, Cognac and Peppercorn Cream Sauce

All items in this box are Gluten Free