Starters

Soup of the Day 10
Prepared Daily, Ask your Server

Foxhill Onion Soup Gratinée 14
Madeira, Brandy, Beef Stock, French Baguette, Gruyère and Provolone

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

On the Vine Tomato Stuffed with Baby Shrimp 20 GF
Artisan Lettuce, Johnnie Walker Black Louis Sauce

Ahi Tuna and Avocado Napoleon 22
Scallions, Sriracha, Sesame Oil, Yuzu Juice, Tamari Sauce, Ginger, Peanuts, Fresh Herbs and Wonton Crisps

Pascal's Smoked White Fish Mousse 20
Young Lettuces, Onion, Capers, Hard Boiled Eggs, Toasted French Baguette

Duck Rillettes with Toasted French Baguette 22
Fig Jam, Pickled Mustard Seeds, Cornichons and Walnuts

Belgian Endive Salad with Broiled Shrimp à l'Italienne 22 GF
Heirloom Tomatoes, Fennel Confit, Basil, Wild Oregano, Balsamic Reduction, EVOO and Shaved Parmesan

Autumn Wedge Salad 20 GF
Baby Iceberg Lettuce, Granny Smith Apple, Uncured Double Smoked Bacon, Gorgonzola Crumbles,
Jicama, Dried Cranberry, Crispy Onions and Ranch Dressing

Organic Red and Gold Beet Salad 20 GF
Baby Spinach, Blood Orange Wheels, Goat Cheese, Pickled Persian Cucumbers,
Caramelized Pecans, Citrus Dressing

Fresh Fall Salad with Pears and Goat Cheese 20 GF
Young Lettuces, Almonds, Pomegranate Seeds, Roasted Squash and Golden Italian Dressing

Jumbo Shrimp Cocktail (3) 24 GF
Poached and Peeled in House,
Homemade Vodka Cocktail Sauce

Stuffed Crêpes with Wild Mushrooms and Crab Meat 26
Maryland Lump Crab Meat, Gruyère Cheese and Champagne Lemon Beurre Blanc

Lightly Breaded Golden Fried Calamari 22
Chipotle Marinara Sauce and Fresh Lemon

*Dairy Free * Gluten Free GF

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
10/20/2026

Entrées

Entrée Salad

Mixed Greens or Caesar Salad with Choice of:

Grilled Chicken Breast 26 , Grilled Shrimp 28 , Grilled Salmon 30,
Beef Tenderloin 44 or Crab Cakes 42

Wild Mushroom Stuffed Ravioli 32

Roasted Squash, Wild Mushroom Medley, Pesto Cream Sauce
Parmesan Cheese, Pine Nuts and Fresh Herbs

Vegan Quinoa Stuffed Tomatoes 24 GF

On the Vine Tomato, Tricolor Organic Quinoa, Cashew, Baby Spinach
Onion, Garlic, Carrots, Celery, Fresh Herbs and Light Marinara Sauce

Pan Seared Icelandic Cod Loin with a Lemongrass and Ginger Cream Sauce 36

Oven Roasted Tomato, Baby Bok Choy, Shiitake Mushroom and Wild Rice medley

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

Vegetable Medley, Garlic Mashed Potatoes, Lemon and Fresh Herbs

Peruvian Bay Scallops Linguini 38

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

Pan Seared Duo of Veal Medallion 38

Roasted Squash, Baby Spinach, Heirloom Carrots, Spatzle, Green Peppercorn and Cognac Cream Sauce

Emincé of Canadian Duck Breast à l'Orange 36 GF

Heirloom Carrots, French Beans, Roasted Squash, Potato Pancakes
Sweet and Sour Orange and Grand Marnier Sauce

Chicken Marbella 30 GF

Olives, Apricots, Prunes, Sundried Tomato, White Wine, Capers, Heirloom Carrots and Wild Rice Medley

14 oz Slow Roasted Lamb Shank in Shiraz Red Wine Reduction 32 GF

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

Black Angus Chateaubriand 46

Sliced Chateaubriand with Oven Roasted Tomato, Grilled Vegetables
Potato Pancakes 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) 30

Red Snapper (Florida) 34

Bronzino Filet (Spain) 32

Jumbo Diver Sea Scallops 44

Duo of Maryland Jumbo Lump Crab Cakes 42
Tarragon Sauce

Pan Seared Red Ruby Red Trout Filet 30
Capers, Fresh Herbs and Lemon

The French Laundry Inspired Roasted Chicken 28
Grain-Fed Joyce Farms Heritage, Choice of White or Dark Meat

Grilled 7 oz. Black Angus Beef Filet Mignon 48

Grilled Australian Lamb Chops 46

SEASONAL SIDES

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

Sweet Potato/French Fries, Roasted Garlic Mashed Potatoes, Baked Potato,
Baked Sweet Potato, Wild Rice, Quinoa Pilaf, Spätzle (not gluten free), Potato Pancakes

Shiraz Wine Reduction Sauce, Champagne-Lemon Sauce, Pesto Cream Sauce,
Dijon Sauce, Demi-Glace Sauce, Cognac & Peppercorn Sauce

All Items in this Box are Gluten Free except Crab Cakes and Spätzle