

Beginnings

Parmesan Fondue 9

Warm Neufchatel and parmesan cheese fondue served with garlic bread cubes, mini pretzel bites

Charcuterie Cold Plate 16/28

Imported Italian artisan cured salumi, capicola, aged asiago, burrata mozzarella, marinated roasted peppers, sexy olives, prosciutto wrapped grissini bread sticks

Blistered Shositos & Romesco 12

Fire roasted shosito peppers, grilled baguette, romesco sauce, almonds, lemon zest ricotta cheese, Spanish olive oil

French Onion Stuffed Portabella 13

Marinated grilled portabella mushroom, caramelized onions, chopped ribeye steak, sharp provolone, beef au jus, toasted garlic crostini

Oysters Mignonette ½ Doz. 13 Doz. 24

Local east coast oysters shucked fresh to order, Washington apple and fennel frond mignonette, fresh lemon

Shrimp & Grits 14/24

Butter poached jumbo tiger shrimp, cheese grits, applewood bacon, bell pepper parmesan cream sauce

Spicy Mussels & Chorizo 16

PEI mussels, chorizo sausage, caramelized onions, roasted garlic, bell peppers, fish stock, lime, cilantro, garlic rubbed baguette

Soup & Composed Salads

Crock of French Onion 5

Trio of caramelized Spanish onions, shallots, red onions, beef stock, garlic crostini, gruyere cheese brulee

Soup Du Jour 4/6

“The” Gourmet Salad 8/14

Mixed greens, mandarin oranges, cucumbers, cranberries, candied walnuts, gorgonzola, raspberry vinaigrette

Caesar Salad 6/11

Romaine hearts, shaved parmesan, garlic croutons, house Caesar dressing, white anchovy filets

Stuffed Portabella & Baby Arugula Salad

12

Goat cheese and white truffle infused panko stuffed portabella, baby arugula, sundried tomatoes, pickled red onions, toasted almonds, roasted peppers, white balsamic vinaigrette

From The Grill Accessories for Your Salad or Entrée

Chicken Breast 6 Grilled Shrimp (4) 9 Crab Cake 10 ***Salmon Filet 8 Crab Scampi 8

Pasta / Risotto

Braised Beef Short Rib Pumpkin Ravioli

15 /24

Brown butter sage pumpkin raviolis, Guinness braised beef short ribs, stewed root vegetables, pulled sage

Cacio e Pepe Spaghetti

13/20

Cheese and pepper spaghetti, pasta water, pecorino romano, parmesan, black pepper, garlic rubbed baguette

Gnocchi

15/24

Chef's Daily Preparation

*****Day Boat Scallops & Risotto**

17/26

Pancetta sweet pea parmesan risotto, lemon zest pepper pan seared scallops, pancetta chips, shaved locatelli

*****Grilled Duck Breast & Mushroom Risotto**

16/25

Dry rubbed grilled duck breast, mushrooms, caramelized cipollini onions, marsala creamed risotto, pancetta chips

Main

Served with Sour Dough Boule and House or Caesar salad. All Main dishes are a complete meal

*****Pecan Maple Glazed Salmon**

26

Pecan maple glazed salmon over sweet potato puree, apple fennel salad, blackberry smash

Crab Cake **28**

Broiled jumbo lump crab cake, sweet corn, spinach, parmesan risotto, braised beet tops, Cajun remoulade

Crispy Skin Black Bass **30**

Pan seared crispy skin black sea bass, lemon caper butter sauce, potato puree, creamed spinach

Chilean Sea Bass **34**

Pan seared sea bass, parmesan white truffle crispy fingerling potatoes, braised beet tops, sauce beurre blanc

Scaloppini Dish **26/30**

Chef's seasonal daily preparation of your choice of chicken or veal scaloppini dish

*****Game of The Week** **Market Price**

Chef's weekly selection of wild game, seasonal daily preparation served complete with starch and vegetable

*****Kurobuta Bone-In Pork Chop** **27**

Grilled bone-in pork chop, mashed sweet potatoes, caramelized cipollini onions, caramel apple bacon sauce

*****Beef Wellington** **35**

8 oz. Filet mignon, mushroom duxelle, puffy pastry wrapped, sauce demi, pan seared foie gras

Beef Short Ribs & Polenta **28**

Braised beef short ribs, goat cheese polenta, braised spinach, root vegetables, burrata brulee, pan jus

*****Slow Roasted Prime Rib (Available Friday & Saturday Only)** **Queen Cut 29 King Cut 40**

Dry rub marinated slow roasted prime rib, served with mashed potatoes and vegetable of the day

FDA Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

Chef's accommodations, food allergies or dietary restrictions notify your Server and our Chef's will do their best to accommodate your needs!