

Dinner

Shared Plates

Charcuterie

Selection of Local Cheeses | Mustard | House Jam
Pickles | Locally Sourced Meats (gf)

17

Maryland Crab Cakes

Fried Maryland Crab Cakes | Fresh Herbs
House Remoulade | Sweet Peper Relish

14

Moules Frites

New Zealand Mussels | Crisp Frites
Tarragon Butter Sauce

14

Grilled Wings

Ten Wings | Choice of:
Caribbean | Charred Scallion BBQ | Buffalo (gf)

12

Baked Cheese Plate

Choice of : Local Blue Cheese or Local Brie
Aged Balsalmic Glaze | Accoutremont
Goat Horn Peppers | Scarlett Grapes
Le Quartier Baguette (v)

14

Brussels Sprouts

Bacon Crouton | Aged Balsalmic Glaze
Toasted Pistachio | Goat Horn Peppers (v)

11

Salads

Grilled Caesar Salad

Grilled Romaine Heart | White Anchovy
Caesar Dressing | Cracked Pepper
Hoise Croutons

10

Wedge Salad

Heirloom Cherry Tomato | Bleu Cheese Crumble
Balsamic Red Onion | Bacon Crouton (v)

11

Certified Angus Beef® Cobb

Beef Tips | Romaine | Applewood Bacon
Cherry Tomato | Bleu Cheese Crumble | Egg

16

Provence Salmon

Garden Greens | Lyonnaise Potatoes
Green Beans | Sauteed Onion
4oz Faroe Island Salmon Fillet (gf)

16

Add Chicken | Salmon | Beef

6

Entrees

5 oz Certified Angus Beef® Filet

Whipped Potatoes | Seasonal Vegetable
Choice of:

Oscar | Asparagus Crab Cake & Bernaise
Au Poivre | Cabernet Demi (gf)
Steak and Frites | Bernaise

30

Duck Au Poivre

Pepper Seared Duck Breast
Boursin Whipped Potatoes | Fresh Parsley
Asparagus | Worchetshire Cream Sauce

32

Chicken Parmesan

Lightly Fried Chicken Breast | Fresh Basil
Heirloom Pomodoro | Midwest Mozzarella
House Made Linguini

22

Proscuitto Wrapped Scallops

Seared Diver Scallops | Lemon Beurre Blanc
Roasted Asparagus | Bacon Crouton
Two Year Parmesan Reggiano Risotto

26

Pasta Bolognese

Ground Certified Angus Beef® Sausage & Veal
Tomato Ragout | Torn Basil
Two Year Aged Parmesan Reggiano

19

Faroe Salmon

Herb Grain Blend | Blistered Tomato
Smoked Dijon Mustard Veloute
Charred Green Onions
6oz Faroe Island Salmon Fillet (gf)

25

Forrest Mushroom Risotto

Wild Forest Mushroom | Asparagus
Aged Parmesan | Crisp Brussel Sprouts
Torn Basil | Port Wine Redux (v)

18

Bone In Feature

Chef's Choice Certified Angus Beef®
Bone In Steak
Loaded Baked Potato | Roasted Asparagus

Market Price

