



For the Table

Artisan Cheese Board	18
Chefs Choice of Cheeses & Charcuterie Nuts Pickled Veggie Seasonal Apples Fresh Fruit Honey Peach Jam Breads Stone Ground Mustard	
Seared Diver Scallops	15
Seared Diver *Scallops Lemon Butter Wine Caper Sauce	
Crab Cocktail	16
Crab Cocktail Celeriac Remoulade	
Escargot Marniere	14
Escargot Marniere Tomato Confit Pan Grilled Bread	
Crostini Trio	14
Garlic Rubbed Crostini Prime Rib Béarnaise Mozzarella Caprese Portabella Goat Cheese	
Parmesan Crusted Calamari Steak	13
Calamari Steak Parmesan Spicy Marinara Garlic Aioli	
Sesame Seared Ahi Tuna	15
*Ahi Tuna White Vinaigrette Dressed Greens Lemon Aioli Served Rare	
Grilled New Zealand Lamb Lollipops	18
New Zealand *Lamb Lollipops Sautéed Spinach Tomato Confit Niçoise Olives Red Wine Pan Jus	
Grilled Pita & Hummus	10
Pesto Hummus or Traditional Hummus with Grilled Pita	
Avocado Toast	10
Fresh Avocado Olive Oil Lemon Juice Garlic Cilantro Grape Tomato Arugula	
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Soups	Cup Bowl
French Onion	8
Onions Gruyere Cheese Olive Oil Garlic Cloves Thyme Fresh Ground Pepper Toasted Baguette	
Sour du Jour	6 8
Chef's Choice Our House Made Soup of the Day	
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Salads	
(Add Cup of Soup to any entree - 5)	
Salade Niçoise	16
Choice of Alaskan *Salmon or *Ahi Tuna Haricot Verts Baby Red Skin Potatoes Niçoise Olives Tomato Confit Shallot Vinaigrette	
Grilled Chicken Cobb	15
Grilled Chicken Cobb Avocado Hard Boiled Egg Crumbled Blue Cheese Bacon Tomato Confit Cucumber on Romaine Blue Cheese Dressing	
Mango Paradise Chicken	14
Grilled Chicken Fresh Strawberries Mandarin Oranges Cucumber Chopped Pecans Shredded Coconut Garlic Croutons Coconut Mango Dressing	
Mediterranean	15
Rosemary Grilled Chicken Olives Feta Tomato Cucumber Onion Peppers Romaine Croutons Shallot Vinaigrette	
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Flatbreads	
(Add Cup of Soup or Side Salad to any entree - 5)	
Margherita	12
Vine-ripe Tomatoes Mozzarella Basil EVOO Sea Salt	
BBQ Chicken	13
Grilled chicken BBQ Sauce Three Cheese Blend Red Onion Cilantro	
Grilled Chicken Pesto	13
Grilled Chicken Olive Oil Italian Seasoning Basil Pesto	
Spicy Shrimp & Bacon	16
Sautéed *Shrimp Bacon Onion Tomato Red Chilies Goat Cheese Avocado Garlic Aioli	

Cast Irons

Prince Edward Island Mussels **	15
Steamed Prince Edward Island Mussels Garlic Parsley Butter	
Jumbo Shrimp **	22
Fresh *Jumbo Shrimp and your Choice of Housemade Sauce	
Bouillabaisse **	28
*Prince Edward Island Mussels Jumbo *Shrimp *Maryland Lump Crabmeat *Calamari	
Beef Bourguignon	28
*Black Angus Teres Major Bacon Mushrooms Carrots Onion Red Wine	
<i>**Your Choice of Housemade Reduction: Marnière Rouge Provençal</i>	
<i>Add pomme frites - 5</i>	

Pasta

(Add Cup of Soup or Side Salad to any entree - 5)

Grilled Chicken Penne Pesto	18
Grilled Chicken Breast Penne Olive Oil Italian Seasoning Basil Pesto	
Shrimp Diablo	22
Spicy Sautéed *Shrimp Linguine Olive Oil Minced Garlic Parsley Red Pepper Flakes Lemon Butter Wine Sauce	
Spaghetti Duck Confit	22
Slow Roasted *Duck Breast Spaghetti Kalamata Olives Roasted Red Bell Peppers Red Onions Cherry Tomatoes Feta Cheese Arugula Basil	
Spaghetti alla Carbonara	18
Pancetta Bacon Spaghetti Two Large *Eggs EVOO Chopped Garlic Cloves Chopped Flat-Leaf Parsley	

Seafood

(Add Cup of Soup or Side Salad to any entree - 5)

Sesame Crusted Ahi Tuna Steak	16
Sesame Crusted *Ahi Tuna Steak Sautéed Spinach Soy Mirin Seared Rare	
Wild Alaskan Salmon	26
Wild Alaskan *Salmon *Maryland lump crab Diver *Scallop Lemon Butter Wine Sauce Avocado Risotto Balsamic Glaze	
Seafood Crepes	26
Seafood Crepes *Shrimp Maryland Lump *Crab Sautéed Asparagus Dressed Greens Coconut Mango Dressing	
Seared Diver Scallops	32
*Scallops Spring Vegetable Risotto Lemon Butter Wine Sauce Balsamic Reduction Arugula Tomato	

Land

(Add Cup of Soup or Side Salad to any entree - 5)

Chicken Paillard	20
Chicken Breast Potato Celeriac Haricot Verts White Wine Lemon Capers Sauce	
Chicken Cordon Bleu	26
Chicken Breast Ham Swiss Cheese Bread Crumbs	
Duck Two Ways	28
Roasted *Duck Breast *Duck confit Lavender Honey Drizzle Boysenberry Glaze Potato Leek Gratin Dressed Arugula	
Pork Chop	26
*Bone-in Center Cut 15oz Pork Chop Calvados Reduction Sautéed Asparagus Potato Celeriac	
Steak Frites	26
*Black Angus Teres Major Red Wine Pan Jus Shallot Vinaigrette Dressed Greens	
Petite Filet	44
Certified Black Angus 8oz *Filet Béarnaise Grilled Asparagus Potato Gratin	
Steak au Poivre	44
Black Angus *Filet Pepper Crusted Cognac Demi Glaze Potato Leek Gratin Shallot Butter Asparagus	
Filet Oscar	52
Black Angus *Filet Maryland Lump *Crabmeat Béarnaise Mashed Potato Celeriac Shallot Butter Glazed Asparagus	

Steak Sauces

Béarnaise	Cognac Demi Glaze
Peppercorn	Soy Mirin
Calvados Reduction	Lemon Butter Wine
Boysenberry Glaze	Balsamic Reduction
Red Wine Pan Jus	

Side Salads

Caesar Traditionale	5
Baby Field Greens	5
Bacon Wedge	5
Drunken Pear & Goat	5

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be added to groups of 6 or larger