

Appetizers

Almond Crusted Shrimp

*With roasted
garlic chili sauce*

\$9.95

Maryland Crabcakes

*With roasted red
pepper remoulade*

\$9.95

Devils on Horseback

*Bacon wrapped filet
tossed in chili sauce*

\$9.95

Cornmeal Dusted Fried Oysters

With buttermilk blue cheese and chili oil

\$9.95

Spinach & Black Bean Eggrolls

With avocado ranch puree

\$7.95

Soups

Italian Wedding

With accini de pepe

Cup \$3.95

Bowl \$4.95

Baked French Onion

*With provolone, baby
Swiss and herbed croutons*

\$5.75

White Bean & Kale

With roasted vegetables

Cup \$3.95

Bowl \$4.95

Entrees

All entrees are served with cup of soup or house salad, with your choice of dressing.

Szechuan Langostinos

*With stir-fry vegetables, soba
noodles and crispy wontons*

\$19.50

Basil Pesto Linguini

*With roasted tomato, asparagus,
toasted pine nuts and shaved asiago*

\$19.50

Pan Seared Gulf Shrimp

With roasted garlic parmesan broth, sundried tomatoes and baby spinach over linguini

\$21.50

Notice: Consuming raw or undercooked beef, steak or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

Entrees

*Served with Chef's choice vegetable and your choice of starch.
All entrees are served with a cup of soup or house salad, with your choice of dressing.*

Open Grilled Filet Mignon

*With peppered goat
cheese and pinot demi glace*

\$29.50

Fire Grilled Mahi Mahi

*With pineapple mustard
glaze and cilantro chimchurri*

\$20.50

Faroe Island Salmon

With lemon caper compound butter

\$20.50

Pepper Crusted Strip Steak

With portabella Bruschetta and bourbon demi

\$24.50

Berkshire Pork Chop

With rosemary apple slaw and natural jus

\$22.50

Entrees

*All served on a bed of linguini with baby spinach, roasted tomatoes, garlic and ricotta
cheese with your choice of poultry or veal All entrees are served with a cup
of soup or house salad, with your choice of dressing.*

\$21.50

Tuscan

*Herb crusted, fried then topped with
provolone and house marinara. Finished
with roasted garlic herb oil*

Francaise

*Egg battered with roasted
garlic and langostino finished
with cream sherry and gremolata*

Muniere

*Sautéed with parsley, lemon,
capers and tomato concasse*

Diane

*Sautéed with garlic, scallion, wild
mushroom and brandy infused demi galce*