

DINNER MENU

SOUPS / APPETIZERS / SALADS

SOUPS

SWEET POTATO AND CRAB 7

SOUP DU JOUR 6

APPETIZERS

SEA SCALLOPS IN BACON BLANKETS WITH HONEY BARBECUE DIPPING SAUCE 9

CLASSIC BRUSHETTA OVER GRILLED TOAST POINTS 7

LUMP CRABMEAT STUFFED CRIMINI MUSHROOMS
IN SHERRY SAUCE WITH MONTEREY JACK CHEESE 9

PUFF PASTRY WRAPPED BRIE SERVED WITH CRISPY PITA WEDGES 8

PORTABELLA MUSHROOM, SLICED TOMATO AND FRESH MOZZARELLA STACK
WITH FRESH BASIL AND BALSAMIC VINAIGRETTE ON FRENCH BAGUETTE 7

GOURMET CHEESES WITH CRACKERS 8

SALADS

CLASSIC CAESAR SALAD 4

PEAR SALAD — FIELD GREENS, SPICED PECANS, GORGONZOLA CHEESE
WITH GRILLED PEAR VINAIGRETTE 6

ENTREES

BLACK ANGUS FILET MIGNON – MARKET PRICE

HICKORY MOLASSES BLACK ANGUS DELMONICO - MARKET PRICE

SALMON CAKES WITH CITRUS DILL REMOULADE 18

SAUTEED CHICKEN MADEIRA WITH WILD MUSHROOMS 18

JUMBO LUMP CRABCAKES SERVED WITH CHOICE OF
LIME REMOULADE OR FRESH COCKTAIL SAUCE 22

VEAL OSCAR 24

FILET OSCAR 34

CHILEAN SEA BASS WITH PESTO CREAM 30

MARINATED GRILLED CHICKEN AND CRIMINI MUSHROOM ALFREDO
OVER WILD MUSHROOM RAVIOLI 18

SHRIMP AND SEA SCALLOP PESTO PASTA
OVER ASIAGO AND SUN-DRIED TOMATO RAVIOLI 22

CRISPY SOUTHWESTERN CHICKEN WITH FRESH TOMATO SALSA 18

SHRIMP SCAMPI WITH ROASTED GARLIC OVER LINGUINI 22

SAUTEED VEAL WITH SHERRY AND WILD MUSHROOMS 21

LEMON, GARLIC, ROSEMARY PANKO TILAPIA 20

LOBSTER WITH TOMATO, GARLIC, AND BASIL OVER LOBSTER RAVIOLI 28

MARYLAND CHICKEN 21



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WARNING: CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.