

today

starter ♥ chilled supreme of fresh fruit

chicken tenders marinated in thai spices
boston lettuce, carrots and sweet chili sauce

lobster bisque
hearty lobster soup with cream and oak wood aged brandy

corn chowder maryland
creamy corn soup with bacon, potatoes and vegetables

chilled creamy bing cherry soup

♥ green bean and roma tomatoes
garnished with tender greens, tossed in vinaigrette dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

frogs legs with provencale herb butter
served with warm garlic bread

main

penne siciliana
durum wheat pasta, tossed with a sauce of eggplant, zucchini,
plum tomatoes, cream, pecorino cheese and italian herbs. (also available as a starter)

beer batter fried fish fillet and panko crusted jumbo shrimp
curley fries and breaded onion rings, remoulade sauce

♥ blackened supreme of spring chicken
marinated with cajun spices and herbs

* chateaubriand with sauce béarnaise
sliced, grilled beef tenderloin

black bean and vegetable enchiladas
vegetarian entrée; served with sour cream, guacamole and mild salsa

from our comfort kitchen

bacon mac n' cheese (b.m.c.)
apple wood smoked bacon, with aged cheddar cheese
topped with a grilled, marinated chicken breast

♥ denotes healthy options which are low in fat, cholesterol and sodium

after dinner

desserts grand marnier soufflé
served with orange vanilla sauce

cappuccino pie
coffee ice cream with whipped cream

♥ poached williams pear
slowly cooked in red burgundy wine

warm chocolate melting cake
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages freshly brewed coffee, regular or decaffeinated
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee
cappuccino \$2.95 latte \$2.95 espresso \$1.95

* liqueurs
sambuca • kahlúa • grand marnier • disaronno amaretto
baileys irish cream • frangelico

* cognacs and brandies
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

* dessert wines and ports
croft distinction • graham's six grapes
washington hills, late harvest sweet riesling

* regular bar prices apply