DINNER

STARTERS
SMOKED TOMATO SOUP
crème fraîche, garlic, tomatoes, chives, basil

GOAT CHEESE & TOMATO TART
tomato, cucumbers, thyme, chives

MARYLAND STYLE CRAB CAKE
crab cakes, avocado, cucumbers, remoulade

CREAMY SALMON MILLESIME
cucumber, capers, salmon, spicy

CLASICs
BAKED FRENCH ONION SOUP
gruyère, cheese, herb crust

“CAESAR” SALAD
hearts of romaine, focaccia croutons, parmesan cheese

GARDEN SALAD
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL
garlic, cocktail sauce, remoulade

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE
tarragon, garlic, herbs, butter

ENTREES
YUKON GOLD POTATO Gnocchi
browned beef ravioli, pimiento cheese, Italian parsley

PAN SEARED HALIBUT
pan-fried potato, haricots verts, black truffle emulsion

BROILED LOBSTER TAIL
lemon, drawn butter, drawn sauce

CHICKEN CORDOY BLEU
ham, cheese filling, buttermilk dressing, chicken jus

ROASTED PRIME RIB*
mashed potatoes, seasonal vegetables, horseradish au jus

RICOTTA AND SPINACH QUICHE
arugula, asparagus, marinated cherry tomatoes

CLASSICS
FISH OF THE DAY*
chef’s choice of vegetables

ROASTED CHICKEN BREAST
thyme jus

NEW YORK STRIP LOIN*
lamb, black pepper or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragout, tomato sauce, marinara sauce, pecorino romano, basil

CHEF’S RECOMMENDATION
STUFFED GOAT CHEESE & TOMATO TART
ricotta, basil, balsamic reduction

ENTREE
ROASTED PRIME RIB*
mashed potatoes, seasonal vegetables, horseradish au jus

SELEcTS
WHOLE MAINE LOBSTER
1.25 lbs. - 1.5 lbs.
broiled, grilled or steamed, served with drawn butter or fresh garlic herb butter $29.95

CHOPS GRILLE FILET MIGNON*
8 ounces of roasted beef tenderloin, with your choice of sauce $16.95

SURF AND TURF*
6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce $34.95

Includes choice of baked potato, mashed potato, and seasonal vegetable. An 18% gratuity will be added.

DESSERTS

KEY LIME PIE
brown butter graham cracker crust

CHOCOLATE SOUFFLE
vanilla crème anglaise sauce

PEACH SHORTCAKE
vanilla ice cream

CLASSICS
CREME BRULEE
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

NEW YORK CHEESECAKE
vanilla crème fraîche crumb crust, strawberry compote

ROYAL CHOCOLATE CAKE
chocolate mousse cake, chocolate fudge, hand-cut selection of fruits

ARTISAN CHEESE PLATE
fly agaric compote, jam, fruit bread

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ICE CREAM
vanilla, strawberry, chocolate

NO SUGAR ADDED ICE CREAM
vanilla, strawberry, chocolate

gluten-free, dairy-free, no sugar added