



starters

SHRIMP COCKTAIL – \$18

Colossal Black Tiger Shrimp

Served with Homemade Cocktail Sauce

~ask your server to spice it up – tossed in Old Bay~

PEI MUSSELS – \$16

Bacon onion Apple Cider Broth

Grilled Baguette, Sage

ZUCCHINI FRITES - \$12

Chipotle Buttermilk Dressing

FRESH BURRATA CROSTINI'S – \$13

Burrata Cheese, Fresh Tomato, Basil

Balsamic Drizzle, Thinly Toasted Baguette

CRAB CROSTINI – \$19

Jumbo Lump Crab Meat, Extra Virgin Olive Oil

Lemon, Old Bay, Served on a Toasted Baguette

CRISPY BRUSSEL SPROUTS – \$12

Soy Reduction, Scallion Kimchee

Toasted Sesame Seeds

FRIED CALAMARI – \$16

Fried Peppercini, Fra Divolo Sauce

GRILLED BRIE – \$14

Pomegranate Chutney, Grilled Baguette

soups

SOUP OF THE DAY – \$8

Ask your Server for Daily Selection

FRENCH ONION – \$9

Served with Melted Provolone Cheese

House Roasted Garlic Crouton

salads

ADD PROTEIN TO ANY SALAD

Chicken Breast \$11 – Catch of Week \$20

Steak \$22

Scallops MKT Crab Cake MKT

CAESAR SALAD – \$13

Romain Lettuce, Brioche Croutons

Homemade Creamy Caesar Dressing

Served with Parmesan Crisp

BIBB SALAD – \$13

Baby Bibb Lettuce, Candied Walnuts

Shaved Red Onion Cello Radish

Raspberry Vinaigrette

COBB SALAD – \$16

Crumbled Applewood Smoked Bacon, Avocado

Bleu Cheese Crumbles, Cherry Tomatoes

Hard Boiled Egg, Homemade Blue Cheese Dressing

GREEN GODDESS WEDGE – \$14

Iceberg Wedge, Feta Cheese

English Cucumber, Cherry Tomatoes

Kalamata Olives with Balsamic Vinaigrette

HOMEMADE DRESSINGS

Caesar Dressing – Raspberry Vinaigrette – Homemade Bleu Cheese – Balsamic Vinaigrette



entrees

MARYLAND CRAB CAKE – MKT

2 4oz Crab Cakes, Herb Roasted Forest
Mushroom Risotto, Lemon Garlic Aioli

CHICKEN MILANESE – \$29

Free Range Breast of Chicken Lightly Breaded
& Pan Fried with Champagne Butter Sauce

GRILLED SEVEN HILLS FARMS

10oz BONE IN PORK CHOP – \$29

Butternut Squash Puree, Cherry Brandy Demi
Bacon Braised Brussel Sprouts

SEAFOOD RIGATONI – \$42

Shrimp, Scallops, & Lobster, Tossed with Rigatoni
Pasta & Served With a Choice of Spicy Homemade
Marinara or White Wine Scampi Sauce

CATCH OF THE WEEK – MKT

Ask your server for weekly preparation

VEGAN / VEGETARIAN – MKT

Ask your server for weekly preparation

16oz USDA CHOICE BONE IN RIBEYE – \$62

Pe Wee Roasted Potatoes, Sautéed Broccoli, Red Wine Demi

6oz USDA PRIME FILET – \$52

Topped with Homemade Béarnaise Sauce
Served with Potatoes Au Gratin and Seasonal Vegetables

GRILLED HALF RACK OF NZ LAMB – \$42

Served with Tamarind Glaze on a bed of Creamy Polenta

14oz NEW YORK STRIP STEAK – \$48

Served with Pe Wee Roasted Potatoes, Sautéed Broccoli, Red Wine Demi

ENHANCEMENTS

Chicken Breast \$11 – Catch of the week MKT
Scallops MKT – Crab Cake MKT – Lobster Tail MKT
Béarnaise \$5 – Lak Steak Sauce \$3
Lobster Tail \$24

shareable sides

\$9

Potatoes Au Gratin/ House French Fries
House Made Creamed Spinach / Seasonal Vegetables
Brussel Sprouts / Sauteed Broccoli
Cast Iron Crab Mac and Cheese **\$5 upcharge**

We take pride in preparing our food from scratch every day and care about each guest. All our meats are locally sourced.
If you have allergies, please alert us.

**Split checks and separate checks may be subject to automatic gratuity

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs
may increase your risk of foodborne illness**

