



Entrees

Jumbo Lump Maryland Style Crab Cakes

Our thick, succulent jumbo lump crab cakes are served over sweet corn puree with a delicate lemon chive aioli. \$36.50

Wild Salmon

Freshly caught wild salmon is delicately pan seared in an orange and soy glaze, served over wilted spinach and finished with a ginger butter sauce. \$35

Jumbo Diver Seared Sea Scallops

Our mouth-watering seared sea scallops are accented with spring pea puree, and accompanied with a fricassee of artichokes, sundried tomatoes, arugula, and saffron potatoes. \$36

Rack of Lamb

Our herb crusted New Zealand rack of lamb is roasted to perfection and served with aromatic rosemary polenta and a smooth cabernet reduction. \$42

Free Range Roast Duck

A semi-boneless free range half duck is drizzled with a semi-sweet bing cherry and port sauce and then complimented with wild rice and fresh seasonal vegetables. \$34

Certified Angus Beef Filet Mignon

Our finest quality Certified Angus Filet Mignon is grilled to perfection then served with wild mushroom risotto, seasonal vegetables and a rich red wine demi glaze. \$45

Squid Ink Fettuccini

Our fresh black pasta is covered with tender scallops, succulent shrimp, and assorted shellfish, then topped with a creamy butter sauce laced with chardonnay roasted garlic. \$36

Certified Angus Strip Steak

Our Certified Angus strip steak is sugar cured, served with a whiskey barbeque sauce and accompanied with roasted garlic whipped potatoes and savory vegetables. \$39

Penne Pasta

This vegetarian, vegan, and gluten free delight offers tender penne (or gluten free) pasta with a mix of fresh grilled portabella mushrooms, artichokes, and kalamata olives in a tomato ragout.

\$24

The Department of Agriculture has asked us to remind you: "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."