

Appetizers

Chips and Dos Salsas 3

tortilla chips with handmade salsas verde and rojas

Roasted Garlic Hummus 8

rosemary black olives, pita bread

Fried Calamari 12

with marinara sauce

Potato and Goat Cheese Croquettes 8

panko crusted, deep fried, honey Dijon drizzle

Chicken Pecan Salad 8

Scoop of our handmade chicken pecan salad with cracker and crostini

Seared Ahi Tuna 14

House made sesame spice crust, dressed greens, soy sauce, pickled ginger, served rare

Cast Iron Skillet PEI Mussels 15

Lemon, garlic, butter, wine sauce or spicy red sauce. Served with garlic bread

Spinach and Mushroom Quesadillas 12 Add Grilled chicken 3

Fresh sautéed spinach, onions, bell pepper and mushroom with melted white cheese inside crispy griddled flour tortillas with sour cream and pico de gallo

Lump Maryland Crabmeat Cocktail 15

Hearts of romaine, celery root, rémoulade and cocktail sauce

Shrimp Rouge 18

Cast iron skillet shrimp with spicy red sauce and garlic bread

Assiette de Fromage 15

Selection of cheese with crostini, crackers, Beaujolais poached pears, grapes, strawberries and spiced walnuts

Petite Salad 8

Classic Caesar, Baby Greens, Pear and Goat Cheese

Soup du Jour or Onion Soup Gratinee Cup 5 Bowl 8

Salads

Classic Caesar with Grilled Chicken 14 Sub Sautéed Shrimp 17

Chicken Pecan Salad 14

with baby greens and tomato

Pear and Goat Cheese 11 with Grilled Chicken 16

Beaujolais poached pears with goat cheese, pecans, baby greens and lavender honey vinaigrette. Add grilled chicken 14

Brown Derby Cobb 15

grilled chicken, avocado, egg, blue cheese, bacon, baby tomato romaine and white balsamic shallot vinaigrette

Tuna Niçoise 16

seared ahi (rare), spinach and romaine, haricot vert, rosemary olives, green pepper, red onion, grape tomatoes, white balsamic vinaigrette

Southern Fried Chicken Salad 14

romaine, fried chicken breast, tomato, bacon, cheddar, boiled egg, croutons green onions and ranch or honey Dijon

Shaved Sirloin Salad 15

House roasted sirloin shaved thin with tomato wedges, boiled egg, green pepper, black olive, red onion, blue cheese and shallot vinaigrette

Grilled Salmon and Asparagus Salad 16

grilled Atlantic salmon, romaine, grilled asparagus, grape tomatoes, capers, boiled egg and white balsamic shallot vinaigrette

Antioxidant Berry and Spinach Salad 15

Baby Spinach, blueberries, strawberries, spiced walnuts, feta cheese and blueberry vinaigrette with marinated grilled chicken

Salade a Trois

Chicken Pecan Salad, Pear and Goat Cheese Salad and Caesar Salad

Combos 15

Bowl of Soup and Half Sandwich Bowl of Soup and Petite Salad
Half Sandwich and Petite Caesar, Baby Green or Pear Salad
\$3 upcharge for seafood options

Entrees

Chicken , Mushroom and Spinach Crepes 17
served with petite pear, baby green or Caesar salad

Shrimp and Lump Crabmeat Crepes 26
béchamel, sautéed spinach, baby tomato. Served with petite pear, baby green or Caesar salad

Chicken Paillard 18
chicken breast sauteed with wine, lemon, butter, capers and cream, celeriac mashed potatoes, haricots verts in shallot butter

Sole Grenobloise 19 add lump crabmeat 26
filet of sole, butter wine caper cream sauce, crispy fried garlic fingerling potatoes, haricot verts with shallot

Chicken Parmigiana 16
Breaded chicken cutlet with marinara and melted mozzarella. Served with fettucine alfredo or spaghetti marinara

Chicken or Pork Saltimbocca 18
sautéed chicken or pork cutlet with prosciutto in garlic, marsala wine and mushroom sauce. Served with mashed potatoes and sautéed spinach

Seared Ahi Tuna Steak 18
sesame spice crust, sauteed spinach, soy mirin reduction with pickled ginger

Pork Forestiere 19
breaded pork cutlet over mashed potatoes with sauteed spinach, mushroom and red wine demi glace

Chicken Milanese 17
thinly pounded chicken breast, handmade parmesan breadcrumb, sauteed in olive oil with lemon, wine, caper sauce with mashed potatoes and haricot verts in shallot butter

Mahi Yvette 24
Blackened mahi filet with crabmeat sauce yvette served with mashed potatoes and sautee garlic spinach

Salmon Dijonnaise 26
grilled Norwegian salmon with warm dijon vinaigrette. Served with celeriac mashed potatoes and sauteed asparagus

Steak Frites 26
Angus steak medallions, red wine demi glace, pommes frites and baby green salad with grape tomatoes, goat cheese and crostini

Center Cut Pork Loin Chops 24 One Chop 18
pan roasted chops, Calvados apple brandy reduction, celeriac mashed potatoes, sautéed asparagus

Filet with Bearnaise 47
8 oz Black Angus filet, bearnaise sauce, mashed potatoes, garlic spinach and tomato

Filet Oscar 52
8 oz Black Angus filet, lump crabmeat and béarnaise over mashed potatoes with shallot butter asparagus

Pasta

Spaghetti Bolognese 14

Rich italian meat sauce tossed with spaghetti topped with parmaesan cheese. Served with garlic toast

Fettuccine Alfredo 15

fettuccine with traditional parmesan cream sauce. with grilled chicken 19 with sauteed shrimp 21

Penne Niçoise 16 (Vegetarian)

creamy tomato goat cheese sauce, portobella mushroom, green pepper, sauteed onion, black olive, spinach

Grilled Chicken Penne Pesto 17

house made pesto, grilled chicken, balsamic tomatoes, parmigiano-reggiano

Spaghetti with Walnuts 16

Toasted walnuts, bacon, garlic and parsley in cream sauce with parmigiano-reggiano. Top with sauteed shrimp 22

Sandwiches

Served with pommes frites. Sub Caesar salad, no charge

Chicken Pecan Salad Sandwich 13

Handmade chicken pecan salad on wheat with baby lettuce and tomato

Chicken, Bacon and Cheddar 13

grilled marinated chicken, Vermont cheddar, bacon, baby greens, tomato, avocado and aioli on a French roll

Chicken Pesto 14

grilled marinated chicken, basil pesto, tomato, baby greens, mozzarella and house vinaigrette on a French roll

Croque Monsieur 15 or Madam 16

Handmade country bread toasted and topped with smoked ham, gruyere cheese and bechamel sauce. Served open faced. Served with fries, petite Caesar or petite baby green salad. Madam is topped with two eggs over easy

Vegetarian Sandwich 13

pesto, sautéed onions, green peppers and mushroom with mozzarella cheese, tomatoes, baby lettuce & avocado on a French roll

Hot Ham and Cheddar 13

Virginia ham, cheddar, aioli, lettuce, tomato and vinaigrette on a French roll

Seared Ahi Tuna Sandwich 15

with tomato, red onion, baby lettuce, aioli and pickled ginger on a French roll (served rare)

Boardwalk Style Philly 15

Shaved house roasted Angus sirloin, sautéed green peppers, onions and mushrooms with melted white cheese, on toasted garlic French roll. Served with a side of house made marinara.

French Dip 15

Shaved house roasted Angus sirloin with sautéed mushroom and melted gruyere on toasted garlic French roll with side of caramelized onion jus for dipping

Shrimp Po Boy 16

Hand breaded fried gulf shrimp, lettuce, tomato, remoulade sauce on a toasted garlic French roll with cocktail sauce served on the side

½ Pound Angus Burger 13

with sharp cheddar, lettuce, tomato, red onion and kosher pickle on the side. Dijon mustard or mayonnaise on brioche bun. add bacon 1.50 add avocado 2