

## Appetizers

### **Chips and Dos Salsas 3**

Fresh fried tortilla chips with handmade salsas verde and rojas

### **Roasted Garlic Hummus 8**

rosemary black olives, pita bread

### **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

### **Grilled Chicken, Spinach and Mushroom Quesadillas 12**

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

### **Fried Calamari with marinara sauce 12**

### **Lump Maryland Crabmeat Cocktail 15**

Hearts of romaine, celery root, rémoulade and cocktail sauce

### **Potato and Goat Cheese Croquettes 8**

panko crusted, deep fried, dijon honey drizzle

### **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 13 Sub Sautéed Shrimp 16**

### **Chicken Pecan Salad 13 with baby greens and tomato and crackers**

### **Pear and Goat Cheese 9 with Grilled Chicken 14**

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 15**

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

### **Mega Antioxidant Blueberry Spinach Salad 14**

baby spinach, fresh blueberries and strawberries, house spiced toasted walnuts, feta cheese, grilled chicken and blueberry vinaigrette

### **Southern Fried Chicken Salad 13**

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

## Combos

Bowl of Soup and Half Sandwich 14      Bowl of Soup and Petite Salad 14  
Half Sandwich and Petite Caesar, Baby Green or Pear Salad 15  
\$3 upcharge for seafood options

## Entrees

**Chicken , Mushroom and Spinach Crepes 16**  
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 17**  
chicken breast sauteed with wine, lemon, butter, capers and cream, celeriac mashed potatoes, haricots verts in shallot butter

**Sole Grenobloise 18    add lump crabmeat 25**  
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 16**  
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 17**  
sesame spice crust, sauteed spinach, soy mirin reduction with pickled ginger

**Pork Forestiere 17**  
breaded pork cutlet over mashed potatoes with sauteed spinach, mushroom and red wine demi glace

**Chicken Milanese 16**  
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

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

**Steak Frites 25**  
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 13

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

### Fettuccine Alfredo 13

fettuccine with traditional parmesan cream sauce. With grilled chicken 17 With sauteed shrimp 20

### Penne Niçoise 15 (Vegetarian)

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

### Grilled Chicken Penne Pesto 15

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, Bacon and Cheddar 13

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

### Chicken Pesto 13

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 portobellos, provolone cheese, tomatoes, baby lettuce & avocado 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 14

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

### French Dip 14

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

### Fried Pork or Chicken Cutlet 13

Hand breaded cutlet topped with melted cheddar, lettuce and tomatoes with mayo and vinaigrette on toasted roll