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

Grilled Chicken, Spinach and Mushroom Quesadillas 12
Grilled 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

Lump Maryland Crabmeat Cocktail 15
Hearts of romaine, celery root, rémoulade and cocktail sauce

Shrimp Rouge 16
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 13 Sub Sautéed Shrimp 16

Chicken Pecan Salad 13
with baby greens and tomato

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 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

Harvest Apple Salad 15
Baby greens with dried cranberry, sliced apples, spiced walnuts, grilled chicken and pomegranate 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 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 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 17

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 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

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 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 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 portobellos, provolone 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 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 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

Fried Pork or Chicken Cutlet 13
Hand breaded cutlet topped with melted cheddar, lettuce and tomatoes with mayo and vinaigrette on toasted roll

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