**Dinner Menu Available 5pm**

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Appetizers

**Cold appetizers**

**\*Maryland Crabmeat a la Hoelzel**

Tarragon – Cracked Black Pepper vinaigrette $16.00

**\*Jumbo U-12 Shrimp Cocktail**

Traditional Cocktail Sauce & lemon (5 per) $15.50

**Pepper crusted beef Carpaccio** $12.00

Roasted red peppers and gorgonzola cheese Tian

Balsamic reduction and extra virgin oil

Parmesan cracker bread

**Chilled Charred Ahi Tuna** $14.50

Seared rare, daikon radish, Napa cabbage, pickled ginger slaw,

miso & sriracha honey sauces, sesame wonton

**Artisan Cheese & Charcuterie Sampler for Two** $18.00

Artisan cheeses & cured meats

Please ask your server for tonight's selection of cheeses

**Hot appetizers**

**Lamb Turnovers** $13.50

Braised lamb with tomatoes, mushrooms, Chèvre cheese and fine herd aioli

\***Crispy Duck leg confit** $13.75

Crispy Brussel sprouts, Applewood smoked bacon

Sweet onion confit, horseradish three grain mustard sauce

**Flash Fried Calamari** $12.50

Served with horseradish sauce, marinara sauce, lemon,

Parmesan cheese

**Soups**

**\*Black bean** cup $2.75 bowl $4.50 **French onion au gratin** cup $2.75 bowl $4.50

**Soup of the day** cup $2.50 bowl $4.00

Salads A la Carte

**Baby iceberg lettuce wedge** $7.50

Tomatoes, shaved red onion, chopped bacon

Campbells dressing

**Fattoush Salad** $6.00

Romaine Lettuce, tomatoes, cucumbers, red onion, feta cheese, pita croutons, mint,

Citrus dressing

**Traditional Caesar Salad** $6.00

Romaine Lettuce, seasoned croutons, tomatoes, black olives, hardboiled egg, anchovies

**\*Garden Greens Salad** $5.50

Mixed greens, tomatoes, cucumber, radishes & carrots, choice of dressing $5.50

Add: Grilled Chicken $ 4.00, Shrimp $8.00, Ahi Tuna $7.00, or Salmon $6.50

**Entrées**

**Sautéed fillets of Virginia spots** 30.00

Herb roasted fingerling potatoes, creamed cauliflower, sweet peas, and turnips

Sautéed almonds and grapes, Brown butter lemon sauce

**Grilled New York strip steak** 34.00

Roasted red pepper and gorgonzola brioche bread pudding

Roasted Brussel sprouts, baby carrots, asparagus, and oyster mushrooms

Crispy onions and pot roast butter

**Moro Miso glazed fillet of Atlantic salmon** 28.00

basmati rice with pickled red onions and fermented black beans

Charred baby bok Choy, butternut squash and red radishes

sriracha pepper and soy sauces

**Sauteed Campeche shrimp and cheese tortellini** 24.00

Prosciutto ham, spinach, mushrooms, peas, bacon

tossed in Parmesan cream sauce

**Duo of bronzed fillet of mahi mahi and shrimp** 32.00

Chorizo and sweet potato risotto, baby vegetable- gumbo ragout

Cilantro oil and crispy sweet potatoes

**Roasted** **Filet mignon** 34.00

Gold Potato and black truffle mousseline

Roasted Brussel sprouts, cauliflower, Parisian butternut squash, shallot confit

Red wine bordelaise sauce

**Sautéed Maryland jumbo lump crab cakes** 34.00

Horseradish creamed new potatoes

Sautéed spinach, asparagus, golden beets, and melted leeks

Cracked mustard Beurre blanc

**Grilled double cut pork chop** 30.00

\*Melted cabbage and fingerling potato mash

Roasted Brussel sprouts, fennel, granny smith apples and Vidalia onion confit

Apple jack brandy cream sauce

**\* Sautéed Gerber farms organic breast of chicken** 24.00

Creamed White and Wild rice and apple wood smoked bacon

Sautéed spinach and dried black mission figs, broccolini, balsamic roasted cipollini onions

Port wine reduction

**Asian stir- fry risotto** 23.00

Grilled shitake mushroom and scallion risotto, stir fried baby bok Choy

And oriental vegetables, crispy soba noodles, black vinegar mushroom broth

All entrees come with your choice of Fattoush, Caesar, or Garden Greens salad

\*gluten-free items

Consuming raw or undercooked meat poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.