

# DINNER MENU

## APPETIZERS

OLD BAY JUMBO LUMP CRAB CAKE — \$14  
Three Crab Cakes, Mango Salsa, Garlic Aioli, and Mixed Greens

BLACKENED GRILLED SHRIMP COCKTAIL — \$14  
Five Shrimp, Cocktail Sauce

CAMEMBERT CHEESE EN CROUTE — \$12  
Honeycomb, Fruit Preserve, Crostini

STEAK & HORSERADISH CROSTINI — \$13  
Beef Tenderloin, Horseradish Sauce, Pea Sprouts

BRAISED OCTOPUS — \$13  
Chimichurri, Potatoes, Andouija Spread

## SOUPS

Cup of Soup — \$3.50 // Bowl of Soup — \$6

★ ARTICHOKE CHICKEN CREAM SOUP

★ ACORN SQUASH BISQUE

### SOUP DU JOUR

Ask your server for our soup of the day

## SALADS

CAESAR SALAD — \$6  
SarVecchio Cheese, Brioche Croutons, Anchovies, and Caesar Dressing

CLASSIC WEDGE SALAD — \$6  
Bourbon-Glazed Bacon, Billy Blue Cheese, Sun-Dried Tomatoes, and Green Onion

MIXED GREENS SALAD — \$5  
Homemade Pickled Radishes, Ground Mustard Dressing

## SIGNATURE DISHES

Guaranteed to be one of your next favorites!

FRESH CATCH OF THE DAY — \$34  
Mushrooms, Boc Choy, Miso Black Garlic Broth  
— Pairs great with Maddalena Riesling, Monterey, CA —

★ PAN-SEARED SCALLOPS — \$33  
Braised Pork Belly, Butternut Squash Puree, and Seasonal Vegetables  
— Pairs great with Babich Sauvignon Blanc, New Zealand —

★ PAN-SEARED PEKIN DUCK — \$29  
Sweet Potato Puree, Roasted Baby Turnips, Blood Orange Reduction  
— Pairs great with Wente Morning Fog Chardonnay, California —  
— Pairs great with Gascon Malbec, Argentina —



# DINNER MENU

## STEAKS

Served with Mashed Potatoes, Seasonal Vegetables, and a Demi-Glace Sauce.

8 OZ. GRILLED TENDERLOIN FILET — \$39

— Pairs great with Joel Gott Cabernet, California —

14 OZ. BONE-IN RIBEYE — \$42

— Pairs great with Girard Cabernet, Napa —

### STEAK ADDITIONS

OSCAR: Crab Meat, Asparagus, and Bernaise Sauce — \$6

BUTTER: Black Truffle, Garlic Herbs, and Blue Cheese — \$3

## POULTRY & PORK

HALF-ROASTED CHICKEN — \$19

Mashed Potatoes, Seasonal Vegetables, Thyme Reduction

— Pairs great with Rascal Pinot Noir, Oregon —

10 OZ. FRENCHED PORK CHOP — \$29

White Jalapeño Cheddar Grits, Seasonal Vegetables, Pickled Cherry Glaze

— Pairs great with Haraszthy Old Vine Red Zinfandel, Lodi —

## SEAFOOD

GRILLED SALMON — \$31

Parsnip Puree, Seasonal Vegetables

— Pairs great with Morse Code Shiraz, Australia —

★ SEARED TUNA — \$34

Smoked Chicken Pea Puree, Boc Choy, Turnips, Eel Sauce

— Pairs great with Brassfield Eruption, California —

## PASTA

★ SQUID INK LINQUINI — \$21

Shrimp, Sweet Peppers, Tomato, and Yellow Curry Sauce

— Pairs great with Mont Gravet Rose, France —

MUSHROOM & ARTICHOKE LASAGNA — \$16

Roasted Mushrooms, Artichoke, Mozzarella, Rich Bechamel

— Pairs great with Sassoregale Sangiovese, Tuscany, Italy —

## BEVERAGES

SOFT DRINKS — \$2.5

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, and Tea

WATERS — \$4

Sparkling, San Pellegrino, and Panana Still

JUICES — \$3

Cranberry, Orange, Pineapple, Grapefruit, and Apple

TEAS & COFFEE — \$3

Tazo Teas and Allen's Private Roast

