

# DINNER MENU

## APPETIZERS

OLD BAY JUMBO LUMP CRAB CAKE — \$12  
Three Crab Cakes, Mango Salsa, Garlic Aioli, Mixed Greens

BLACKENED GRILLED SHRIMP COCKTAIL — \$13  
Five Shrimp, Cocktail Sauce

CAMEMBERT CHEESE EN CROUTE — \$9  
Honeycomb, Fruit Preserve, Crostini

STEAK & HORSERADISH CROSTINI — \$11  
Beef Tenderloin, Horseradish Sauce, Pea Sprouts

BRAISED OCTOPUS — \$13  
Chimichurri, Potatoes

## SOUPS

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

SUMMER CORN CHOWDER  
Garnished with Crispy Bacon

POTATO LEEK  
Brioche Crouton, Creme Fraiche, Candied Bacon

SOUP DU JOUR  
Ask your server for our soup of the day

## SALADS

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

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

MIXED GREENS SALAD — \$5  
Homemade Pickled Radishes, Your Choice of Dressing

## SIGNATURE DISHES

Guaranteed to be one of your next favorites!

FRESH CATCH OF THE DAY — \$29  
Mushrooms, Boc Choy, Miso Black Garlic Broth  
— Pairs great with Maddalena Riesling, Monterey, CA —

PAN-SEARED SCALLOPS — \$32  
Braised Pork Belly, Sweat Pea Puree  
— Pairs great with Babich Sauvignon Blanc, New Zealand —

BRAISED VEAL CHEEKS — \$29  
Pea Risotto, Pea Sprouts, Radishes  
— 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 — \$32

— Pairs great with Joel Gott Cabernet, California —

14 OZ. BONE-IN RIBEYE — \$39

— Pairs great with Girard Cabernet, Napa —

### STEAK ADDITIONS

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

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

## POULTRY & PORK

HALF-ROASTED CHICKEN — \$19

Warm Quinoa Corn Succotash, Andean Chili Sauce

— Pairs great with Rascal Pinot Noir, Oregon —

10 OZ. FRENCHED PORK CHOP — \$26

White Jalapeño Cheddar Grits, Seasonal Vegetables, Pickled Raisin Sauce

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

## SEAFOOD

GRILLED SALMON — \$28

Parsnip Puree, Spring Vegetables

— Pairs great with Morse Code Shiraz, Australia —

SEARED TUNA — \$28

Coconut Curry Sauce, Seasonal Vegetables

— Pairs great with Brassfield Eruption, California —

## PASTA

SHRIMP CARBONARA — \$18

Spring Peas, Bacon, Sun-Dried Tomatoes, Creamy Lemon Sauce

— Pairs great with Mont Gravel 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, Tea

WATERS — \$4

Sparkling, San Pellegrino, Panana Still

JUICES — \$3

Cranberry, Orange, Pineapple, Grapefruit, Apple

TEAS & COFFEE — \$3

Tazo Teas, Allen's Private Roast

