



DINNER

APPETIZERS

Maryland Style Crab Cakes - with citrus greens and cajun mustard . . . 12

Goat Cheese & Shallot Tarts - caramelized shallots & goat cheese baked in puff pastry and topped with clover honey . . . 8

Tuna Tartare - with capers, shallots, chives, ginger oil and grilled baguette . . . 10

Pan Seared Sea Scallops - served with sweet corn puree and sauteed julienne vegetable . . . 12

SOUP & SALAD

Artichoke Puree - with fresh chives & garlic croutons. . . 4 cup/ 5 crock

Roasted Red Pepper Bisque - with fresh basil. . . 4 cup/ 5 crock

Gazpacho - with scallions, cilantro & cucumber . . . 4 cup/ 5 crock

French Onion Soup - 4 cup/ 5 crock

House Salad - 4.50 . . . w/ Chicken. . . 9

Caesar Salad - 5.50 . . . w/Chicken. . . 10

Organic Beet Salad - with mixed field greens, goat cheese, candied nuts & balsamic reduction. . . 9

ENTRÉES

Beef Tenderloin - 8oz. grilled, served with garlic mashed potatoes, mushroom ragu and rosemary demi glace . . . 29 **with stuffed shrimp** . . . 34

Skirt & Shrimp - grilled skirt steak & stuffed shrimp, garlic mashed potatoes & fresh vegetable . . . 30

Braised Pork Shank - brushed with Asian bbq sauce, served with garlic mashed potatoes & fresh vegetable . . . 21

Mandarin Salmon - grilled Atlantic Salmon with a Mandarin orange glaze, wild rice and fresh vegetable. . . 22

Penne Pasta - tossed in a saffron cream sauce with pancetta, zucchini, cherry tomatoes and squash flowers . . . 21 **with grilled chicken** . . . 23

Gnocchi - Parisienne Gnocchi with spring chives and scallion sauteed in butter with grape tomatoes, portobella mushroom, fresh lemon and truffle oil . . . 23

TASTING . . . 40

1ST COURSE

Gazpacho - or - Artichoke Puree

2ND COURSE

Roasted Beet & Goat Cheese Salad
- or -
Crab Cake

3RD COURSE

Skirt Steak - or - Pork Shank

DESSERT

Chef's Duo of Desserts

*Lunch Thursday - Saturday, from 11:30 AM - 2 PM.
Dinner and live music Thursday nights only.*