

Dinner Menu

Appetizers

Cheese Board

Trio of Artisan Cheeses,
House made Jam, Toast

Market Price

Charcuterie Board

Trio of Cured Meats,
Pickle, Mustard, Bread

Market Price

Duck Rillettes

\$ 8

Baguette, Cornichons

Crab Cake

\$ 8

Maryland Style, Celery Root Remoulade

Breads and Spreads

\$ 7

Hazelnut Romesco, Edamame Hummus, Tapenade
Toast Points, Crostini, Pita Chips

Spinach Artichoke Dip

\$ 8

Spinach, Artichokes, Cream Cheese Sauce,
Pita Chips

Seared Tuna

\$ 12

Avocado Smear, Cucumber Grapefruit Salad

Shrimp Cocktail

\$ 12

Poached Shrimp, Cocktail Sauce, Lemon

Soups

French Onion Gratin

Veal Stock, Caramelized Onions, Crouton,
Gruyere Cheese

Cup \$ 4 Bowl \$ 5

Soup D'Jour

Rotating Soup of the Day

Cup \$ 4 Bowl \$ 5

Salads

House

\$ 4

Artisan Lettuce, Carrots, Grape Tomatoes,
Cucumbers, Red Onion Croutons,
Choice of Dressing

Tossed Caesar

\$ 5

Romaine Lettuce, Croutons,
Parmesan Crisp,
Caesar Dressing

Charley Creek Bibb

\$ 6

Bibb Lettuce, Strawberries, Dried Cranberries
White Cheddar, Candied Pecans
Apple Walnut Dressing

Stilton Endive

\$ 6

Artisan Lettuce, Belgian Endives, Stilton
Cheese, Walnuts, Grape tomatoes,
Bleu Cheese Dressing

Dressings: Ranch, French, Thousand Island, Bleu Cheese, Apple Walnut, Raspberry Vinaigrette, House Vinaigrette, Caesar,
Green Goddess

Entrees

All Entrees come with your choice of Soup or Side Salad

Filet Mignon \$ 25

Six Ounce Beef Tenderloin, Potato Puree
Brussel sprouts, Bacon, Bordelaise Sauce

Pork Tenderloin \$16

Grilled Pork Tenderloin, Braised Apples and
Cabbage, Roasted Fingerlings,
Mustard Vinaigrette

Roasted Half Chicken \$15

Roasted Chicken, Potato Puree, Green Beans,
Chicken Jue Lis

Grilled Salmon \$21

Grilled Salmon, Celery Root Puree, Broccolini
Shaved Fennel Salad

N.Y. Strip \$26

Twelve Ounce Strip Steak, Bubble and Squeak
Grilled Tomatoes, Port Stilton Butter

Lamb Shank \$21

Braised Lamb Shank, Orzo,
Feta Cheese, Tomato, Tomato Demi-Glace

Seared Duck Breast \$19

Seared Duck Breast, French Lentils,
Braised Cabbage, Bacon, Cranberry Gastrique

Cheeseburger \$12

Grilled Eight Ounce Ground Beef Patty,
Choice of Cheese, Lettuce, Tomato, Onion,
Pickle, on a House-Made Bun, French Fries

Handmade Pastas

All Pastas are made fresh in house and come with choice of soup or salad

Lobster Mac N' Cheese \$19

Farfelle, Shitake Mushrooms
Lanigonisto Lobster, Mornay Sauce, Panko

Duxelle Ravioli \$ 17

Duxelle ravioli, braised short rib,
Sour Cream Sauce, Broccolini

Pappardelle Bolognese \$16

Pappardelle, Bolognese Sauce,
Parmesan Cheese, Basil

Shrimp Scampi Linguine \$18

Sautéed Shrimp, Linguine,
Garlic Butter Sauce, Tomatoes

Entree Salads

Salmon Nicoise \$ 14

Seared Salmon, Bibb Lettuce, Grape Tomatoes
Red Potatoes, Green Beans, Hard Boiled Egg
Kalamata Olives, House Vinaigrette

Bacon and Spinach Salad \$ 11

Baby Spinach, Grape Tomatoes, Red Onion
Dried Cranberries, Hard Boiled Egg, Bacon
Fontanilla Cheese, Croutons,
Warm Bacon Vinaigrette

Steakhouse Wedge \$ 14

Grilled Top Sirloin, Iceberg Lettuce
Grape Tomatoes, Red Onion, Bacon
Bleu Cheese Dressing

Chicken Cobb Salad \$ 12

Chopped Romaine, Bibb, Endive,
Avocado, Bacon, Stilton Cheese, Chives
Cucumber, Hard Boiled Egg, Tomato,
Green Goddess Dressing

