

Dinner Menu

Soups

French Onion Gratin

d \$6.5

Delaware Bay Cream of Crab

d \$7

Chef's Soup Du Jour

priced daily

Salads

Washington Salad

Mixed greens, French beans, goat cheese, candied walnuts, burgundy poached pear, champagne vinaigrette

\$9

d

Boston Wedge Salad

Boston lettuce, bacon, hard boiled egg, tomatoes, bleu cheese, and crispy red onions with choice of bleu cheese vinaigrette or roasted garlic ranch dressing

\$10

Warm Spinach Salad

Bacon, red bliss potatoes, spiced pecans, red onions, warm sherry ~ bacon vinaigrette

\$9

d

Caesar Salad

Romaine, grape tomatoes, shaved grana padano

\$8

Starters

Seafood Tower

An extravagant tier with East coast oysters, West coast oysters, shrimp, littleneck clams on a half shell, stone crab claws and marinated mussels all served over crushed ice with a trio of dipping sauces

\$29

d

Toasted Coriander Crusted Calamari

With tomato garlic sauce

\$11

d

Lollipop Lambs Chops

Rosemary ~ garlic jus

\$15

d

Asparagus Rollantini

Wrapped in prosciutto and baked with fontina cheese with crunchy bread crumb topping

\$10

Special Bread

Baked with parmesan cheese & olive oil, served with kalamata olives, roasted hot peppers, and roasted garlic

½ loaf \$4 . full loaf \$7

d

Jumbo Shrimp Cocktail

With lemon and spicy cocktail sauce

\$16

d

Lobster "Pot Pie"

Fresh lump lobster, wild mushrooms, French beans, rich lobster américaine sauce in puff pastry

\$17

d

Kobe Beef Spring Roll

With spicy ketchup

\$12

Dinner Menu

Seafood

Sesame Encrusted Ahi Tuna

With tempura sushi roll, carrot slaw, chili ~ garlic sauce
d \$29

Pan Seared Scallops

Wild mushroom risotto, grilled asparagus,
aged sherry glaze
d \$27.5

Pecan Crusted Salmon

Toasted sesame risotto, julienne carrot & asparagus
sauté, ginger soy vinaigrette
d \$26.5

Horseradish Crusted Halibut

Grilled polenta, asparagus, honey dijon glaze
d \$28

Jumbo Lump Crab Cakes

Whipped potatoes, baby vegetables,
cilantro ~ lime aioli
d \$27

2 Lb. Whole Main Lobster

Stuffed with crabmeat & served with drawn butter, and
vegetable du jour
market price

Vegetarian

Homemade Potato Gnocchi

Spinach, toasted pine nuts,
in a sundried tomato pesto sauce
d \$23

Meats and Poultry

Grilled Veal Chop

Sage ~ parmesan polenta, asparagus, topped with
roasted portobello mushrooms & borsin cheese,
pancetta demi glaze
d \$32

Coffee Bean Crusted Pork Tenderloin

Porcini mushrooms, vanilla ~ bourbon cream sauce,
truffled rice pilaf, sautéed broccolini
d \$27

Rack of Lamb

Grilled with minted spaghetti squash, sautéed spinach,
sour cherry glaze
d \$33

Braised Beef Short Ribs

Root vegetable ragout, caramelized pearl onions,
jasmine rice, Merlot and herb reduction
d \$25

Roasted Chicken

Yukon Gold whipped potatoes, diced haricot verte,
shiitake mushroom & thyme gravy
d \$25

10 oz. Center Cut Filet Mignon

Caramelized pearl onion & port reduction,
whipped Yukon gold potatoes, baby zucchini
d \$37

Grilled 16oz Black Angus Kansas City Strip

Black truffle mashed potatoes, Hon Shimeji mushrooms,
broccolini, crispy shallots, brandy peppercorn reduction
d \$42

*Pasta Du Jour

Inquire about our daily pasta special
d

Black Angus Prime Rib

d \$29
Served Friday, Saturday and Sunday

Sharing charge 25%

20% gratuity will be added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.