

Menu

Appetizers

Cheese Plate Assorted artisan cheeses, fig jam, fresh breads 22

Prosciutto Wrapped Mozzarella Served warm with balsamic glaze 15

Seared Sesame Ahi Slice over a bed of greens 17

Crab Dip Served with toasted pita 18

Soup & Salad

Soup of the Day Todays Chef Special MP

Caesar Crisp romaine with shaved parmesan cheese, caesar dressing and herb croutons 13 CHICKEN +4

Cobb Salad Crisp Romaine with chicken breast, hard-boiled eggs, chopped applewood smoked bacon, diced tomato and avocado.

Salmon Salad Crisp Romaine, mixed greens, goat cheese crumbles, strawberries and blackened salmon with a balsamic glaze dressing 19

Pasta

Chef's choice of Homemade Pasta 17

Sauces Arrabiatta, Rose, alfredo

Additions CHICKEN 4 SHRIMP 9 PRIMAVERA 5

Portabello Ravioli w/ andouille sausage, green peas, red onions, and sage. In a smoked gouda cream sauce 23

Mains

Salmon Choice of lemon caper butter or blackened 26

Maryland Crabcakes Jumbo Lump Crab meat 34

Short Rib 8 oz confit short with a cabernet espagnole 29

Balsamic Chicken Breast Dijon Marinated, blistered tomato burrata and balsamic glaze 21

Chicken Marsala Breasts topped with Marsala wine sauce and a blend of mushrooms 21

N.Y. Strip 12 oz New York Strip grilled to your preference with garlic butter 34

Sides Caesar Salad, House Salad, Asparagus, Green Beans, Garlic Mashed