

# Menu

## Appetizers

**Prosciutto Wrapped Mozzarella** Served warm with balsamic glaze 14

**Seared Sesame Ahi** Slice over a bed of greens 16

**Crab Dip** Served with toasted pita 18

**Cheese Plate** Smoked Gouda, Manchego, Havarti, Jarlsberg, Fig jam and Fresh Breads 22

## Soup & Salad

**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. 16

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

**Garden Salad** Mixed Arcadian greens, grape tomatoes, carrots, cucumbers, feta cheese, and croutons with a raspberry vinaigrette. 15 CHICKEN +4

## *Mains*

*Choice of two sides*

**Salmon** Choice of lemon caper butter or blackened 27

**Maryland Crabcakes** Jumbo Lump Crab meat with cocktail or tartar sauce 36

**Short Rib** 8 oz confit short with a cabernet espagnole 29

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

**Filet Mignon** 8 oz grilled to your preference with garlic butter 42

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

## *Specialties*

*No Sides*

**Balsamic Chicken Breast** Dijon Marinated served over basil pesto gnocchi with blistered tomatoes, burrata and a balsamic glaze 21

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

## *Dessert*

**Strudel Apple Bavarian** Served warm with caramel sauce and vanilla ice cream 12

**Double Chocolate Godiva Cheesecake** Served with raspberry drizzle 12