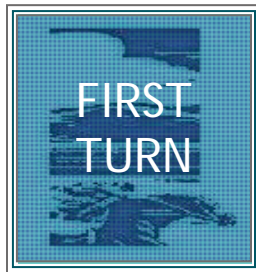




Bruschetta ~ vine-ripe tomatoes, smoked mozzarella cheese & fresh basil with roasted garlic & grilled crostinis	\$7.00
Beer Battered Mushrooms & Artichoke Hearts ~ deep fried with roasted garlic aioli dipping sauce	\$7.00
Seafood Cocktail ~ chilled jumbo shrimp and/or cilantro lime lump crab meat	\$11.00
Maryland Crab Cakes ~ delicate mixture of lump crab meat & spices pan fried with cognac dijon sauce	\$11.00
Grilled Sea Scallops ~ wrapped in smoked bacon with a tomato mango salsa	\$11.00
Crab & Corn Fritters ~fried lump crab meat, sweet corn and roasted jalapenos with dijon ranch dressing	\$9.00
Crispy Asian Ribs ~ with lime infused jicama slaw	\$9.00
Drunken Chicken Spring Rolls ~tequila chicken & pepper jack cheese with sweet chili sauce	\$7.00



Panzanella Salad ~ traditional bread salad with hearts of romaine, feta cheese, kalamata and green olives & creamy Italian dressing	\$6.00
Wedge Salad ~ ¼ wedge of iceberg with tomatoes, hard cooked egg, roasted beets & thousand island dressing	\$6.00
Terrace Salad ~ mixed baby greens, tomatoes, cucumber, red onion & herb croutons	\$5.00
Caesar Salad ~ hearts of romaine, romano cheese, herb croutons & caesar dressing	\$5.00
Creamy Tomato Basil ~ with asiago croutons	\$5.00
French Onion Soup	\$5.00

For parties of eight or more a 20% gratuity will be added to your check

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness



Entrees include seasonal vegetables and choice of baked potato, white parmigiano mashed potatoes, steak fries or four cheese risotto cakes

10oz. Filet	\$26.00	} Choice Of Sauce Au Poivre Bearnaise Bordelaise
14oz. New York Strip	\$24.00	
16oz. Bone in Rib Eye	\$26.00	
12oz. Citrus Marinated Flat Iron	\$22.00	
Mixed Grill ~ 4oz. filet, baby lamb chop, italian sausage, chicken breast, grilled tomato & sautéed mushrooms served with a trio of sauces		\$24.00
Filet Oscar ~ lump crab meat atop an 8oz. filet with grilled asparagus & béarnaise sauce		\$28.00
Chicken Parmesan ~ pan fried chicken breast stuffed with sundried tomato, fresh basil & mozzarella cheese in marinara sauce atop linguine		\$18.00
Australian Lobster Tail ~ 1lb. tail with drawn butter & lemon		\$42.00
Salmon Steak ~ grilled, blackened, pan seared or poached with hollandaise sauce		\$18.00
Maryland Crab Cakes ~ delicate mixture of lump crab meat & spices, pan fried with cognac dijon sauce		\$25.00
Gnocchi ~ shitaki mushrooms & sundried tomato cream sauce topped with toasted asiago cheese (add chicken 4 or shrimp 6)		\$16.00



Maryland Crab Cake	\$9.00	Sautéed Spinach	\$5.00
Gnocchi	\$5.00	Four Cheese Risotto Cake	\$5.00
Steak Fries	\$5.00	Grilled Asparagus	\$5.00

Chef de Cuisine Adam Artzer