



Amuse

Antipasti Plate

cured meats, imported cheeses, marinated artichokes, olives and crostini

14

Meze Plate

tabbouleh, hummus, grape leaves, feta, labne, roasted beet

13

Steak Cut Calamari Fritto

baby spinach, artichoke, grape tomato, lemon caper buerre blanc

12

Maryland Jumbo Lump Crab Cake

arugula, shaved fennel, citrus, herb caper remoulade

13

Savory Lentil Pancakes

sherried forest mushrooms, madeira glaze, vegetable chips

11

Steamed Prince Edward Island Mussels

pancetta, garlic, basil, anisette, cream

12

Pizza Bianca

caramelized onion, ricotta béchamel, fontina, herbs

11

Pear Pizza

red onion, arugula, toasted walnut, cambazola, sherry gastrique

12

Roasted Beet Carpaccio

arugula, green apple, roquefort, candied walnuts, sherry vinaigrette

11

House Salad of Mixed Greens

chickpea, tomato, cucumber, balsamic vinaigrette

5

Almond Crusted Brie Salad

mixed greens, red wine poached pear, fennel, cherry shallot dressing

12

Classic Caesar Salad

romaine, garlic butter croutons, parmesan

9

House Roasted Tomato and Basil Soup

herbed polenta crouton, crème fraiche

6

Innovations

Blackened Scottish Salmon

soft polenta, haricots verts, maple mustard sauce

26

*Grilled Certified Angus Prime Flatiron Steak **

herbed pomme frites, roquefort butter, red wine mustard

27

Twice Cooked Moroccan Duck Legs

wehani red rice, currants, brussels sprouts, pomegranate barbecue sauce

25

Porcini Seared Day Boat Scallops

wild mushroom risotto, creamed spinach and leek, truffle jus

28

Almond Crusted Rainbow Trout

cauliflower risotto, haricots verts, buerre noisette

23

*Herb Grilled Lamb Chops **

celery root gratin, creamed spinach, red wine reduction

3/27 or 5/35

Hand Rolled Pasta Bolognese

ragu of veal, pork, pancetta and san marzano tomato, parmesan

19

Parmesan Crusted Chicken Francese

orecchiette pasta, eggplant, mushroom, grape tomato, lemon buerre blanc

25

Veal Scallopine

potato gnocchi, artichoke, tomato, spinach, lemon caper white wine sauce

28