

Soup du Jour

Pear and Gorgonzola baby greens, cranberries, candied pecans, cranberry vinaigrette

Market Salad

tomato, red onion, cucumber, baby greens

Caesar Salad

House dressing, croutons & pecorino Romano

Burrata tomato, shallots & arugula salad with basil oil & balsamic glaze

Baked Clams

top neck clams baked in herb butter & applewood bacon

Buffalo Chicken Spring Roll blue cheese dressing

Maryland Style Salmon Cake baby greens, horseradish mayo

Eggplant Rollatini Stuffed with spinach & ricotta

Faroe Island Salmon Mediterranean style with EVOO, fresh herbs & lemon sautéed spinach & roasted golden potato

Shrimp & Crab Risotto creamy mascarpone risotto with green peas & grape tomato

Organic Grilled Lemon Chicken extra virgin olive oil, fresh herbs & lemon roasted lemon potato & grilled vegetables

Pork Schnitzel sweet potato mash, roasted root vegetables & braised red cabbage. wild mushroom demi

Orecchiette with Burrata and Grilled Vegetables

extra virgin olive oil, fresh herbs & garlic with a balsamic & basil oil

Chicken Marsala Risotto

sautéed scallopini style in a mushroom marsala demi served over caramelized butternut squash risotto

Pecan Crusted Chicken Milanese

Baby arugula, sliced apple, tomato, roasted potato & crumbled goat cheese white balsamic citrus vinaigrette

Sautéed spinach and lemon roasted potato

Boneless Beef Short Ribs add \$8

Slow braised in cabernet with mashed potato Roasted root vegetable & crispy onion

Pan Roasted East Coast Halibut add \$10

lemon herb garlic butter, sautéed spinach & mashed potato

New York Strip (12 oz) add \$12 garlic herb butter, sauteed spinach & mashed potato

Waffle Sundae

with vanilla ice cream, berries & Chantilly cream

Double Chocolate Fudge Brownie vanilla ice cream, drizzled with caramel

Apple Cobbler with Chantilly cream

Fresh Fruit Parfait

melon, cantaloupe, Blueberries, pineapple raspberry coulis

Rice Pudding Chantilly cream & cinnamon

Menu Subject to Change