



Dinner
Fall/Winter 2011

STARTERS

Crab Dip – 11
with house bread and crackers

Butter-poached Prawn Cocktail - 13
fennel salad, cocktail sauce

Flat Iron Steak - 10
sautéed asparagus and mushrooms,
espresso mustard

Mussels - 12
tomato, fennel, red pepper, garlic white wine
sauce, garlic bread

Seared Scallops - 11
with bacon and onion risotto,
balsamic reduction

Seared Ahi Tuna – 9.5
Asian slaw, wasabi soy vinaigrette

Fried Mozzarella – 8.5
roasted peppers and tomatoes, fresh
mozzarella, balsamic reduction

SALADS

Caesar - 7
romaine, house crouton, parmesan, anchovy

Wilted Spinach – 7.5
red onion, chopped egg, bleu cheese,
walnuts, warm bacon vinaigrette

House - 7
field greens, dried cranberry, goat cheese,
candied walnuts, balsamic vinaigrette

with Ahi Tuna - 8 ***Prawns*** - 8
Grilled Chicken Breast - 5

SOUPS

Maryland Crab Bisque - 8
cream base, sherry, lump blue-fin crab meat

Onion Soup Gratin - 7
vidalia onion, sherry, house crouton

Soup du jour - MP

MAINS

Seared Salmon - 22

wild-caught Atlantic salmon, sautéed asparagus and mushrooms, goat cheese mashed potatoes, espresso mustard

Eastern Shore - 26

rockfish, scallops, mussels, prawn, tomato, garlic, rice, white wine broth, garlic toast

Chicken Chesapeake - 25

sautéed asparagus, lump blue-fin crab, goat cheese mashed potatoes, béarnaise sauce

Filet Mignon, 8 oz - MP

center-cut certified angus beef tenderloin, creamed spinach, parsnip puree, compound butter

with Poached Lobster Tail - 12

with Broiled Crab Cake - 10

Maryland Crab Cakes - 28

fennel salad, roasted corn polenta, lemon garlic aioli

Butter-poached Lobster Tail - 25

fennel risotto, vanilla butter sauce

Roasted Pork Chop- 21

parsnip puree, sautéed spinach, caramelized apple, onion and bacon

Roasted Vegetable Risotto - 18

celery, parsnips, onions, mushrooms, parsleyed risotto, balsamic reduction, garlic toast

with Ahi Tuna - 8 Prawns - 8

Grilled Chicken Breast - 5

Crab-stuffed Prawns - 29

sautéed asparagus, roasted corn polenta, tomato butter

DESSERTS

Apple Pie a la Mode - 7

bourbon caramel

Louisiana Beignets - 7

fresh fried dough, peach compote

Bananas Foster - 8

served over warm crepes with vanilla ice cream

House Chocolate Mousse - 5