

# APPETIZERS AND SOUPS

## CHARCUTERIE AND FROMAGE PLATTER

Salami, Soppressata, Danish Blue, Aged Cheddar, Smoked Gouda, Fresh Fruit, Grain Mustard, Grilled Bread, and Crackers

## SAUTÉED MARYLAND CRAB CAKE

Crispy Crab Cake served with Chipotle Remoulade and Jicama Slaw

## FRENCH ONION SOUP

Savory Onion Soup with Crostini and Gruyere Cheese

## LOBSTER BISQUE

## SOUP DU JOUR

# SALADS

## HEIRLOOM TOMATO CAPRESE

Heirloom Grape Tomatoes, Pesto, Burrata, and Balsamic Vinaigrette with Baguette Crisp

## BABY ICEBERG WEDGE GF

Crunchy Baby Iceberg, Pickled Vegetables, Heirloom Tomatoes, Bacon, Green Onions, and Blue Cheese Dressing

## CALIFORNIA SALAD GF

Belgian Endive and Romaine, Walnuts, Raspberry Vinaigrette, Goat Cheese, Topped with Avocado

## CRAB CAKE SALAD

Maryland Crab Cake atop Dressed Mixed Greens with Grape Tomatoes, Pickled Red Onions, and Cucumber Slices, served with a side of Chipotle Remoulade

## ROASTED BEET AND WILD ARUGULA SALAD GF

Baby Arugula, Danish Blue Cheese, Pickled Beets, and Candied Pecans with Poppy Seed Vinaigrette

## CAESAR SALAD

Hearts of Romaine with Lemony Caesar Dressing, Croutons, and Asiago Cheese  
*Add Flame-Grilled Salmon, Chicken or Shrimp  
Caesar Salad for Two, Prepared Tableside*

# TABLESIDE ENTREES

## STEAK DIANE GF

Two Beef Tournedos Flambéed Tableside and served with Mashed Potatoes, Vegetable Du Jour, and Classic Brandied Mushroom Sauce

## DOVER SOLE MEUNIERE

Sautéed Dover Sole, Brown Butter Sauce, Chopped Parsley, and Lemon

# ENTREES

## ATLANTIC SALMON MEDALLIONS GF

Pan-Seared Salmon served with Mashed Yukon Gold Potatoes, Flash-Fried Spinach, Drizzled with Beurre Blanc, Red Pepper Coulis and Basil Aioli

## GRILLED FILLET MIGNON GF

8 oz. Beef Tenderloin with Mashed Yukon Gold Potatoes and Vegetable Du Jour

*Sauce Additions:*

*Béarnaise, Hollandaise, Brandied Mushrooms, Cognac Peppercorn* **GF**

*Oscar Sauce*

## PAN-SEARED SEA BASS

Pan-Seared Sea Bass over Saffron Couscous with Roasted Vegetables and Heirloom Tomato Olive Relish

## DUO CRAB CAKE AND GRILLED BEEF TENDERLOIN

Crispy Crab Cake with Chipotle Remoulade paired with Grilled Beef Medallion and Bordelaise, served with Yukon Gold Mashed Potatoes and Vegetable Du Jour

## DIJON AND HERB LAMB CHOPS

Dijon- and Herb-Glazed Double Chop covered in Breadcrumbs and Baked Served with Roasted Vegetables and Mashed Potatoes

## GRILLED HANGER STEAK GF

8oz Hanger Steak with Bordelaise Sauce accompanied by Garlic Mashed Potatoes with Haricot Verts, Tomato, and Sautéed Mushrooms

## CHICKEN KATSU

Crispy Panko Chicken Breast over Sushi Rice with Japanese Pickled Vegetables, Katsu Sauce, and Sweet Chili Aioli

## LEMON THYME CHICKEN BREAST GF

Sautéed Airline Chicken Breast over Mushroom Risotto, Pan-Jus, and Vegetable Du Jour

## CAULIFLOWER PICCATA OVER LENTIL SPINACH RAGOUT GF

Sautéed Cauliflower Steaks on Lentil Spinach Ragout and Tomato Caper Sauce

## PASTA CREATION

*Select*

Pappardelle or Tortellini

Portobello Cream, Marinara, Alfredo Sauce

Meatball Shrimp Chicken Salmon

## HOUSE-GROUND ANGUS BURGER

Grilled 8 oz. Burger with choice of Cheese, Lettuce, Tomato, and Red Onion on Pretzel Bun with Bistro Sauce, served with Fries or Fruit and Pickle Spear

## GRILLED STEAK SALAD GF

Grilled Beef Tenderloin, Dried Cherries, Roasted Pears, Goat Cheese, over Mixed Greens  
Topped with Dijon Horseradish Vinaigrette

## ASIAN CHICKEN SALAD

Fresh Napa Cabbage, Green Onion, Mango, and Cashews tossed with a Sweet Chili Vinaigrette.  
Topped with Grilled Tender Chicken Breast and Crispy Wontons

## GRILLED CHICKEN CHOP SALAD GF

Grilled Chicken, Baby Iceberg, Kalamata Olives, Heirloom Tomatoes, Cucumbers, and Diced Avocados topped with Creamy Burrata  
Served with a side of Herb Balsamic Vinaigrette

# SIDES

BOURBON CREAMED CORN GF

GARLIC SPINACH GF

TRUFFLE MACARONI AND CHEESE

SOY BOURBON-GLAZED BRUSSELS SPROUTS GF

HAND-CUT FRENCH FRIES GF

GREEN BEANS WITH TOMATOES AND MUSHROOMS GF

# TABLESIDE INDULGENCE

(PLEASE ORDER WITH ENTREE)

## BANANAS FOSTER GF

Bananas, Flambéed Tableside, with Brown Sugar, Rum, Cinnamon, and Nutmeg  
Served over Vanilla Ice Cream.

## CHERRIES JUBILEE GF

Cherries, Flambéed Tableside, with Brandy, Brown Sugar, and Nutmeg  
Served over Vanilla Ice Cream

## VANILLA SOUFFLE

Light and Airy infused with Vanilla, baked to perfection  
Accompanied with Powdered Sugar and Whipped Cream

## GRAND MARNIER SOUFFLE

Traditional Souffle infused with Grand Marnier and baked to perfection  
Accompanied with Powdered Sugar and Whipped Cream

GF GLUTEN-FREE

WE ARE ALWAYS HAPPY TO ACCOMMODATE DIETARY RESTRICTIONS WITH PRIOR NOTICE

# WINES BY THE GLASS

## SPARKLING

Novecento Brut, Mendoza.....  
Zonin Prosecco, Italy.....  
Cafe de Paris Sparkling Rose, France.....

## WHITE

Monte Campo Pinot Grigio, Italy.....  
Chloe Sauvignon Blanc, New Zealand.....  
Rothschild Bordeaux Blanc, France.....  
Starmont Sauvignon Blanc, Napa.....  
Le Coeur de le Reine Sauvignon, Loire.....  
Sterling Vintners Chardonnay, California.....  
Kendall Jackson Chardonnay, California.....  
Mer Soliel Chardonnay, California.....  
Ch de Jacques Chardonnay, Burgundy.....  
Rombauer Chardonnay, Carneros.....  
Sonoma Cutrer Chardonnay, California.....  
Beringer White Zinfandel, California.....  
Dr. Loosen "L" Riesling, Mosel.....  
Angels & Cowboys Rose, Sonoma.....  
Canyon Road Moscato, California.....  
Fillaboa Albarino, Ria Baixas.....  
Twin Vines Vihno Verde, Portugal.....  
La Fete du Rose, Provence.....

## RED

Sterling Vintners Pinot Noir, California.....  
Pike Road Pinot Noir, Willamette.....  
Sterling Vintners Merlot, California.....  
Opolo Merlot, Paso Robles.....  
Spinsanti Malbec, Mendoza.....  
Alto Cedro Ano Cero Malbec, Mendoza.....  
Sterling Vintners Cabernet, California.....  
Bonanza Cabernet, California.....  
Fortnight Cabernet, Napa.....  
Alexander Valley Cabernet, California.....  
Daou Reserve Cabernet, Paso Robles.....  
Stags Leap Winery Cabernet, Napa.....  
Playtime Red Blend, California.....  
Angels & Cowboys Red Blend, California.....  
Ch Caronne Ste. Gemme, Bordeaux.....  
Rombauer Zinfandel, California.....  
Caymus Cabernet, Napa Valley.....

FULL WINE LIST AVAILABLE UPON REQUEST