To Begin

Sea Scallops	Frizzled Sweet Potato, Spinach, Pernod Cream Sauce, Frizzled Sweet Potato	$13
Shrimp & Corn Fritters	Mango Vanilla Bean Sauce	$8
Duck Confit Ravioli	Honey Glazed Granny Smith Apples, Steamed Spinach	$12
Lobster Risotto	Prosecco, English Peas & Saffron Cream	$10
Spicy Calamari	Chili Fried Garlic	$8
Ahi Tuna Napoleon	Wonton Skin,Yuzu Honey Vinaigrette	$12
Tuna Carpaccio	Sesame Seared,Wakame Salad, Wasabi Vinaigrette	$12
Grilled Filet & Portobello	Field Greens, Roasted Red Pepper & Port Wine Reduction	$10
Basil Pesto Bruschetta	Basil Pesto, Roma Tomatoes & Fresh Buffalo Mozzarella	$9
Gorgonzola Hummus	Pine Nuts, Cajun & Grilled Pita Chips	$8
Mediterranean Tasting	Tabouleh, Mixed Olives, Hummus& Toasted Pita Chips	$7
Broiled Crab Cake	Arugula Salad, Capers & Shallot Aoli	$12
Lamb Lollipops	Truffle Scented Purple Potato &Chimichurri Sauce	$13

Soup

Chefs Creation	$7

From the Farm

Roasted Beets	Baby Arugula, Roasted Pecans, Grated Asiago,Cherve,Yuzu& Honey Vinaigrette	$8
Toasted Cambozola& Strawberry	Mixed Greens, Fresh Strawberries, Red Onion, Toasted Almonds & Pomegranate Vinaigrette	$8
Caprese	Roma Tomatoes, Fresh Basil, Shaved Red Onion, Fresh Mozzarella & Balsamic Fig Reduction	$7
Mixed Greens	Mixed Olives, Oven Roasted Tomatoes, Gorgonzola & Balsamic Vinaigrette	$7
Spinach & Arugula	Tartufo Cheese, Candied Walnuts, Fresh Pomegranate Vinaigrette	$7

Main

Grilled Filet Mignon Angus Tenderloin, Fingerling Au Gratin Potatoes,
Baby Vegetables & Cognac Demi-Glace $32

Double Cut Veal Chop Crate & Antibiotic Free Veal, Wild Mushrooms,
Truffled Purple Potatoes, Toasted Cambozola Cheese, Arugula Cream Sauce $31

Marinated Hanger Steak Chinese Long Beans, Jasmine Rice, Lotus Root & Sweet Soy $26

Eichner Farm Chicken All Natural Diet-Free Range Chicken, Lemon & Rosemary Marinated,
Fennel, Oyster Mushrooms, Truffle& Chive Whipped Potatoes $24

Grilled Rack of Lamb New Zealand Rack of Lamb, Steamed Asparagus,
Wild Mushroom Risotto & Cognac Demi-Glace $32

Lobster Linguini Fresh Asparagus, Roasted Red Pepper, Lobster,
Shaved Asiago, Cognac Cream Sauce $24

Maryland Crab Cakes Jumbo Lump Crab, Fresh Asparagus, Roasted Red Pepper,
Cherve&Three Grain Mustard Cream Sauce $24

Pan Seared Sea Scallops Wild Caught U.S.A. Scallops, English Peas, Pesto & Pine Nut Orzo,
Hand Turned Carrots & Truffle Cream $28

Macadamia Nut Crusted Alaskan Halibut Wild Caught Alaskan Halibut,
Purple Asian Sticky Rice, Snow Pea & Baby Carrot Slaw, Coconut Mango Coulis $28

Seared #1 Ahi Tuna Sushi Grade Ahi #1, Three Grain Mustard Fingerling Potatoes,
Granny Smith Apple & Fennel Slaw, Kalamata Olive Vinaigrette $28

Pasta a la Bolognese Featured Pasta Tossed with Andouille Sausage, Pancetta,
Roasted Red Pepper & Rich Tomato Basil Cream Sauce $19

General Tso's Tofu Tempura Fried Firm Tofu, Jasmine Rice, Grilled Scallions, Wild Mushrooms,
Chinese Long Beans & Dried Chili Peppers $18

A Modest $5 Split Charge Applies To All Split Entrees

***Notice:** Consuming Raw or Undercooked Meats, Poultry, Seafood and Shellfish
May Increase Your Risk of Food Born Illness