

Entrees

Penne Puttanesca \$18

Ragù of Sweet Tomatoes, Anchovies and Capers Garnished with Kalamata Olives

Vegetarian Pasta \$20

Asparagus, Exotic Mushrooms, Broccoli Rabe,
Roasted Tomatoes in a Basil Crème Sauce

Chicken Paillard \$23

Lemon & Herb Crusted, Topped with Olive Tapenade
Whipped Potatoes & Asparagus

Honey Miso-Glazed Atlantic Salmon \$26

Sweet & Spicy Stir-fried Asian Vegetables

BBQ Pork Shank \$27

Baked Macaroni and Cheese & Asparagus

Pan Seared Diver Scallops \$29

Citrus Beurre Blanc, Mandarin Oranges, Toasted Pinenuts, Couscous

Ten-Ounce Char-Grilled New York Strip Steak \$30

Topped with Garlic-Scallion Compound Butter
Whipped Potatoes & Chef's Selection of Vegetable

Twelve-Ounce Oscar Style Rib Eye \$32

Jumbo Lump Crabmeat in a Puff Pastry
Herbed Hollandaise & Asparagus

Maryland Style Crab Cake Paire \$32

Garlic Wilted Spinach, Whipped Potatoes & Tartar Sauce

Grilled Lamb Chops (Two) \$26 (Three) \$34

Green Peppercorn Bourbon Demi Glace
Whipped Potatoes & Chef's Selection of Vegetable

Filet Mignon en Croûte

(Five-Ounce) \$28 (Twin Five-Ounce) \$38
Stuffed with Gorgonzola, Demi-Glace
Whipped Potatoes & Asparagus

Surf & Turf of Filet and Crab Cake \$36

Five-Ounce Filet with Garlic-Scallion Compound Butter
Maryland Style Crab Cake
Whipped Potatoes & Chef's Selection of Vegetable