



STARTERS

BLUE CRAB CAKE
sweet corn relish \$8

FLASH FRIED CALAMARI
fried spinach, tomato and horseradish cream \$8

STEAMED MUSSELS^{gf}
Spanish chorizo, roasted tomato broth
and garlic bread \$8

PULLED RABBIT
herb spaetle and parmesan broth \$8

VEGETABLE TERRINE^{gf}
eggplant, red pepper, artichoke, portabella,
spinach, sundried tomato vinaigrette
and ancho chili goat cheese \$7

BLUE CRAB AND SWEET CORN BISQUE
jumbo lump crab meat and herb oil
Cup \$6 Bowl \$8

BEEF AND BARLEY SOUP
cabernet braised steak tips, pearled barley
Cup \$6 Bowl \$8

SALADS

BUTTER LETTUCE^{gf}
housemade bacon, marinated tomatoes,
scallions, and lemon-parmesan dressing
Small \$6 Entree \$8

ROOT VEGETABLES^{gf}
radishes, beets, carrots, watercress, sunflower seeds,
goat cheese and cider-honey vinaigrette
Small \$6 Entree \$8

GREEN CAESAR^{gf}
romaine, sourdough croutons,
Parmigiano-Reggiano, green Caesar dressing
Small \$6 Entree \$8

PEAR & ALMOND^{gf}
shaved fennel, mixed greens, almonds, penta
crème cheese, and sherry-Dijon vinaigrette
Small \$6 Entree \$8

SALAD ENHANCEMENTS

Grilled Shrimp \$2 each

Grilled Salmon* \$10

Grilled Chicken Breast \$5

Seared Beef Striploin* \$12

Seared Diver Scallop* \$4 each

CHEFS

Matt Barnes, Isaac Perry & Kyle Kaker

*Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.



ENTRÉES

Seafood Salad

diver scallops, shrimp, carrot, bok choy, English cucumber, crispy wonton
and ginger-cilantro vinaigrette \$18

Cobb Salad^{gf}

iceberg, romaine, tomatoes, white cheddar, boiled egg, avocado, applewood-smoked bacon,
blackened chicken and ranch dressing \$14

Vegetable Gnocchi

seasonal squash, broccolini, grape tomatoes, parmesan and sweet pepper coulis \$12

Shellfish Brodetto^{gf}

diver scallops, shrimp, mussels, striped bass, roasted tomato broth with garlic bread \$18

Fish N' Chips

pale ale battered cod, rosemary kettle chips and tartar sauce \$12

Striped Bass^{gf}

herbed risotto, roasted grape tomatoes, Parmigiano-Reggiano and Sherry vinegar \$18

Rainbow Trout^{gf}

quinoa, Israeli cous cous, tomato, cucumber, Niçoise olives and smoked tomato vinaigrette \$16

Salmon^{gf*}

French red rice, Brussels sprouts, fresh orange, pine nuts and preserved lemon butter \$16

Lobster Mac N' Cheese

Parmesan-comté cream, applewood-smoked bacon and roasted red peppers \$18

Filet Mignon^{gf*}

5oz. cut with a choice of one side \$22

Kansas City Strip^{gf*}

10oz. cut with a choice of one side \$28

SAUCES AND CONDIMENTS

Dry Aged Maitre D' Butter^{gf} \$1.50

Steak Oscar^{gf} \$9

Blue Cheese Cream^{gf} \$3

Whiskey-Bacon Marmalade^{gf} \$4

House Steak Sauce \$1

Coffee & Ancho Chili Rub
with Grand Marnier Butter^{gf} \$5

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SANDWICHES

Blue Crab BLT

sweet corn relish, applewood-smoked bacon, fresh tomato and romaine lettuce on a sub roll \$16

Sweet and Spicy Chicken

red chili-Marsala glaze, Gruyère cheese, grilled tomato and pesto marinated artichokes on ciabatta \$8

Philly Cheese Steak

shaved steak, sautéed onions, sweet peppers and smoked Gouda mornay on a sub roll \$9

Barbeque Beef Short Ribs

cider-honey barbeque sauce, poblano coleslaw and fried pickles on a potato bun \$10

Roasted Eggplant Panini

aioli, pistachio pesto, goat cheese and pepperonata on Italian country loaf \$7

Taleggio Grilled Cheese

applewood-smoked bacon and sundried tomato pesto on sourdough \$10

Prime Steak Burger*

house ground USDA prime beef striploin, ribeye and tenderloin on brioche with lettuce, tomato, pickle and onion \$9

Dry Aged Steak Burger*

lettuce, tomato, onion and pickle on brioche \$12
(limited availability)

SANDWICH ADD ONS

Sharp Cheddar \$1

Gruyere \$1

Blue Cheese Cream \$3

Sautéed Onions \$1

Applewood-Smoked Bacon \$2

SIDE DISHES

Asparagus^{gf} \$6

Roasted Garlic Whipped Potatoes^{gf} \$4

Carnaroli Risotto^{gf} \$6

Steak Fries \$4

Rosemary Kettle Chips \$4

French Red Rice^{gf} \$6

Baby Green Beans^{gf} \$4

Mixed Mushroom Saute^{gf} \$6

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