

DESSERT

All our desserts are made to order.
Please make your selection ahead of time.

Frozen Lemon Yogurt Parfait

White Chocolate Sauce, Raspberries, Almond Crisp
~Eight~

Warm Chocolate Cake

Scharffen-berger Chocolate Molten Cake with
Double Churned Vanilla Bean Ice Cream
~Nine~

Apple Tarte Tatin

Upside Down Apple Tart served warm, topped with
Vanilla Ice Cream and Caramel Sauce
~Eight~

Chai Tea Crème Brulee

Vanilla Custard infused with Cardamom, Cinnamon and Ginger
topped with a Caramelized Sugar Crust
~Eight~

PLEASING PRELUDES

Roasted Chicken Tortilla Soup

Avocado and Pico de Gallo
~Nine~

Maryland Style Crab Cake

Watercress Lemon Aioli
~Fifteen~

Wild Mushroom Ravioli

Sautéed Jewel Box Mushrooms, Browned Truffle Butter Sauce,
Parmigiano Reggiano
~Eleven~

Lobster and Chorizo Flatbread

Fromage Blanc, Roma Tomato, Winchester Farms Gouda and Petite Arugula
~Fourteen~

Popcorn Shrimp

Popcorn Crusted Drawn Butter
~Twelve~

Award-Winning Artisanal Cheese Platter

Fiscalini Farms 18-Month Bandage Cheddar, Cypress Grove Bermuda Triangle,
Winchester Farms Gouda, Point Reyes Blue and Aged Vella Dry Jack,
Orange-Fig Marmalade, Dried Fruit,
Smoked Almonds and Assorted Crackers
Five Cheese/Full Tasting ~Eighteen~
Three Cheese/Small Tasting ~Twelve~

LEAVES AND LOAVES

Caesar Salad

Romaine Spears, Traditional Dressing, Fresh Parmesan,
White Anchovy and a Garlic Crouton

~Ten~

With Grilled Chicken Breast

~Fourteen~

With Grilled Salmon

~Sixteen~

Mediterranean Salad

Baby Cucumbers, Sweet Peppers, Vine Tomatoes, Sweet Onions, Kalamata Olives
With Feta and Basil Vinaigrette

~Ten~

With Grilled Chicken Breast

~Fourteen~

With Grilled Salmon

~Sixteen~

Signature Angus Burger

8 oz. Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion garnishes,
French Fries and Mustard Herb Dip

~Twelve~

Signature Chicken Sandwich

Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and
Herb Spread, served with a Cucumber Salad

~Fourteen~

MAIN OFFERINGS

Organic Chicken Breast

Wild Mushroom Hash, Shallot Thyme Jus

~Eighteen~

Miso Marinated Halibut

Baby Bok Choy and Soba Noodles

~Twenty Two~

Grilled Filet Mignon

Applewood Bacon Roast Potato, Balsamic Tomato Compote

~Thirty~

Sesame Crusted Scallops

Black Quinoa Tabbouleh, Preserved Lemon Emulsion

~Twenty Four~

Chili Rubbed Ribeye

Chimichurri Salad, Corn and Chorizo Fritters

~Twenty Six~

Lobster Rigatoni

Oven Cured Tomatoes, Asparagus, Grilled Artichokes, Ricotta Salata

~Twenty Two~

ACCESSORIES

Truffled Parmesan Fries

Herb Aioli

~Eight~

Pan Roasted Jewel Box Mushrooms

Garlic and Fine Herbs

~Eight~

Grilled Asparagus

Lemon Aioli

~Eight~

Corn and Chorizo Fritters

Chipotle Mayo

~Eight~

Applewood Bacon Roasted Potatoes

Caramelized Onion

~Eight~