

## ■ SMALL PLATES

### **Fried Brie 6**

Almond Crusted and Served with Winter Fruit and Toasted Baguettes

### **Mediterranean Trio 9**

Olive Salad with Feta Cheese and Roasted Peppers, Hummus, and Olive-Basil Tapenade. All served with Pita and Baguette. GREAT FOR SHARING!

### **Blue Crab Mac and Cheese 8**

### **Petit Filet with Crab\* 12.5**

With a Cauliflower Puree and Asparagus Tips

### **Baked Oysters Jambalaya 13**

On the Half Shell

### **Tuna Tartar 13**

With Pine Nuts, Orange Segments, and Avocado. All tossed in Miso Dressing.

### **Crab Topped Scallops 14**

With Whipped Potatoes, topped with Balsamic Butter

### **Petit Filet BLT\* 13**

Pan Seared and Topped with Frisee, Oven-Dried Tomatoes and Bacon, and drizzled with a Sherry Truffle Vinaigrette.

### **Fried Calamari 8**

Flash Fried and tossed in a Peperoncini Cream Sauce.

### **Roasted Duck Breast & Seared Foie Gras\* 15**

Served over Fresh Waffles With Huckleberry Syrup

### **Filet and Scallop\* 14**

With Asparagus and Wild Mushrooms Marinated in an Asian Dressing

## ■ SOUPS

Soup du Jour 3.5

Cream of Crab 6

## ■ SALADS

House Salad 5

### **Grilled Caesar Salad 6**

With a Garlic Bread Ring

### **Baby Spinach Salad 6**

Baby Spinach, Fresh Pear, Dried Cranberries, Goat Cheese, and Toasted Hazelnuts with Stone-ground Mustard Vinaigrette

### **Golden and Red Beet Salad 6**

Served over Baby Lettuce with Orange Segments, Goat Cheese, Avocado, and a Honey Citrus Vinaigrette

## ■ LARGE PLATES

### **Crispy Ricotta Gnocchi 18**

Served with Butternut Squash, Roasted Pumpkin Seeds, and Rainbow Swiss Chard All Tossed in a Roasted Garlic Cream

### **Roasted Chicken Breast and Thigh 20**

Served with Whipped Potatoes and Spaghetti Squash, with Goat Cheese and Tomatoes Topped with Chicken Pan Gravy

### **New York Strip and Scallop\* 32**

10 oz NY Strip with Truffled Twice Baked Fingerling Potatoes and Roasted Root Vegetables

### **De-Constructed Crab Chowder 28**

Our Signature Jumbo Lump Crab Cake Served with Roasted Red Pee-Wee Potatoes, Sweet Corn, Pancetta, Leeks, and a Red Pepper Coulis On a Bed of Crab Cream Sauce

### **Grilled Filet Mignon\* 30**

With White Cheddar Whipped Potatoes, Rainbow Carrots, Broccolini, and Cauliflower Topped with Port Wine Syrup and Demi

### **Wild Mushroom Salmon 22**

Served with Scallion Whipped Potatoes, Haricot Vert, Hen in the Woods, and Parsnips All topped with a Carrot Ginger Cream

### **Pan Seared Scallops 26**

Served with Himalayan Red Rice and Sautéed Spinach With Papaya, Mango, and Roasted Red Pepper, All in an Avocado Butter Sauce

### **Grilled Pork\* 22**

Black Beluga Lentils and Brussel Sprout Leaves Served with Oven Dried Tomatoes, Grated Parmesan, and an Apple-Bacon Jam

### **Pan Seared Stripped Bass 28**

Rock Shrimp Whipped Potatoes, Glazed Baby Bok Choy, Heirloom Carrots, and Hen in the Wood Mushrooms Sauced with a Watercress Cream

### **Cast Iron Seared Beef Rib Eye Au Poivre 32**

14 oz cut Roasted Potatoes, Creamed Spinach Sauced with a Brandy and Dijon Cream

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Menu Prepared by Executive Chef Chip Conard  
and Sous Chef Daniel Slegel

Kenneth Painter – Director of Food and Beverage ext 629

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Pennsylvania Department of Health