

Appetizers

Trio of Goat Cheeses 12

Sun Dried Tomato – Walnut – Five Herb

All Sauced with a Cheese Fondue and served with Toast Points

Maryland Blue Crab Mac & Cheese 10

Colossal Blue Crab and Fontina Cheese with Orecchiette Pasta Baked to a Golden Brown

Baked Oysters 10

Bacon, Leeks, and Parmesan Cheese

Duck Confit and Poached Pear Stack 9

Crispy Duck Confit, Bartlett Poached Pears, Blue Cheese, Spinach and Frisee

Hazelnut Crusted Foie Gras & Scallop 20

Quince Puree and Bing Cherries

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Soups

Cream of White and Black Bean Soup 8

Finished with Cumin Sour Cream and Grilled Shrimp

French Onion Gratin 5

Crouton, Smoked Provolone Cheese

Baked Tomato Florentine 6

Roasted Tomatoes, Spinach and Cream, Topped with a crouton and Smoked Provolone Cheese

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Salads

House Salad 5

Spring Mix tossed with Fine Herbs, Cucumbers, Grape Tomatoes and Blue Cheese with your Choice of Dressing

Caesar Salad 8

Romaine Lettuce, Parmesan Cheese, Croutons and Anchovies

***Tenderloin Steak Salad 13**

Tenderloin Tips, Oven Dried Tomato, Calamata Olives, Green Beans, Hard-Cooked Eggs over Field Greens tossed in a Roasted Garlic Balsamic Dressing

Thai Cobb Salad 13

Thai Chicken Satay, Baby Greens, Cabbage, Green Onions, Water Chestnuts, Toasted Peanuts, Diced Tomatoes, Hard Cooked Egg, Sesame Peanut Dressing

Heritage Salad 9

Field Greens, Broccoli Florets, Cashews, Goat Cheese, Sun-dried Tomatoes, Warm Honey Poppy Seed Dressing

Add Grilled Salmon, Tuna, Shrimp or Chicken 5

Pear and Cranberry Salad 13

Fresh Baby Greens with Port Poached Bartlett Pears, Dried Cranberries and Goat Cheese. Dressed with a Raspberry Vinaigrette

Entrees

***Grilled Filet Mignon 22**

Filet Mignon with Whipped Sweet Potato and Sautéed Salsify and Asparagus, Roasted Garlic Demi

Dill and Fennel Rubbed Sockeye Salmon 27

Pan Seared Salmon Rubbed with Dill and Fennel Seed, served with Forbidden Black Rice and Ratatouille

***Grilled Pork Chop 24**

Grilled Pork Chop with Blue Cheese Whipped Potato and Grilled Asparagus sauced with a Maple Butter and Brown Sugared Glazed Apples

Seafood Linguine 23

Sea Scallops, Clams, Calamari, White Wine, Butter and Chervil

***Braised Beef Short Rib 18**

Braised Short Rib served with a Goat Cheese Polenta Cake, and Sweet and Sour Rainbow Chard

Bacon Wrapped Halibut 33

Pan Seared Bacon Wrapped Halibut with Crab Whipped Potato and Sautéed Brussels Sprout Leaves, Sauced with a Broccoli Cream

Pulled Chicken with Fontina Cheese and Spinach Ravioli Alfredo 18

Chicken Tortellini Alfredo with Roasted Yellow Peppers, Asparagus, and Cherry Tomatoes in a Rich Alfredo sauce

***Grilled NY Strip and Seared Sea Scallop 32**

Grilled Strip and Seared Scallops accompanied with Whipped Yukon Gold Potatoes and sautéed Brussels Sprout Leaves with Butternut Squash and Shitake Mushrooms. Sauced with a Rich Beef Demi

Crab Cake BLT 32

Jumbo Lump Crab Cake served with Toasted Brioche Bread, Oven-Dried Tomatoes, Crispy Pancetta and Watercress. Served with an Old Bay Cream Sauce

***Pan Seared Duck Breast 22**

Pan Seared Duck Breast served with Black Beluga Lentils, Bartlett Pear Puree and Buttered Broccolini. Sauced with a Lavender infused Duck Jus

Gratined Sweet Potato Gnocchi 15

Gratined Sweet Potato Gnocchi with Baby Spinach, Parmesan Cheese, and Thyme infused Cream

Sauteed Rockfish with Exotic Fruit 29

Crispy Skin Rockfish served with a Mango, Papaya, Blood Orange and Avocado Salad. Served with Lime and Cumin flavored Basmati Rice and Buttered Spinach

**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