

■ SMALL PLATES

Fried Brie 6

Almond Crusted and Served with Winter Fruit and Toasted Baguettes

Asparagus and Parmesan Gratin 4

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 Pepperoncini Cream Sauce.

Braised Beef Short Rib 8

With Goat Cheese Polenta

Garlic Escargot 12

Served in a Honey Sweetened Pernod Cream with Warm Naan Bread

Fontina Cheese and Crab Topped Chicken 7

With Whipped Potatoes, topped with Demi

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

Grilled Cheese Trio 13

A perfect way to dress up a grilled cheese! Brie Topped with Pear and Prosciutto served on a toasted Baguette, St. Andre served with a Short Rib on top of Brioche, and Smoked Salmon with Dill Havarti on Pita.

Salmon 2-Ways 8

Topped with a Quail Egg and Asparagus Puree, and Served with a Frisee and Bacon Salad Tossed in Sherry Truffle Vinaigrette.

Fried Eggplant Chips 6.5

Cornmeal dusted, Flash fried, and served in a Fontina Cheese Cream Sauce.

■ SOUPS

Soup du Jour 3.5

Cream of Crab 6

White and Black Bean 6

With a Jumbo Shrimp



■ 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

Duck Confit Salad 7

Orange Segments, Shaved Fennel, Goat Cheese, Greens, and Citrus Dressing

■ 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 Sauteed 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

**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