



Dinner Menu

Starters

- Shrimp Cocktail** **6.95**
4 large Gulf Shrimp, Champagne poached with Mesclun Greens and zesty Cocktail Sauce
- Smoked Salmon** **7.95**
Pastrami Style Smoked Salmon from Maine, Cream Cheese, Toast Points and Traditional Garnish
- Mussels** **6.95**
Steamed Prince Edward Island Mussels, Garlic, White Wine, Chili Flakes and Lemon Grass with Crusty French Bread
- Tomato and Onion Salad** **4.95**
Tomatoes and Onion with Crumbled Blue Cheese, Balsamic Vinaigrette and Spicy Arugula

All Entrees include Soup or a House Salad

Add a Wedge or Caesar for \$1.50

Entrees

- Pan-Seared Atlantic Salmon Fillet** **17.95**
Roasted Atlantic Salmon, Pommery Mustard Beurre Blanc
- Maryland Crab Cakes** **17.95**
Twin Maryland Crab Cakes Pan-Sautéed, Red Pepper Coulis
- Shrimp & Scallops Scampi Style** **18.95**
Shrimp and Scallops Sautéed in a rich Garlic Butter served over Linguini
- Steak Frites** **17.95**
10 oz. N.Y. Strip Steak Char-Grilled, Garlic Aioli and Shoestring Potatoes
- Filet Mignon** **19.95**
6 oz. Filet Mignon Char-Grilled to your liking, Veal Glace and crispy Straw Onions
- Medallions of Boneless Chicken** **13.95**
Medallions of fresh Boneless Chicken Sautéed with Exotic Mushrooms, Shallots, Thyme and Veal Glace
- Veal Chop Parmesan** **18.95**
Veal Rib Chop pounded thin and Pan-Sautéed, fresh Tomato Basil Fondue and Three Cheeses
- New Zealand Rack of Lamb** **19.95**
Oven-roasted Rack of Lamb, Rosemary Lemon Glace
- Vegetarian Plate** **12.95**
A selection of Seasonal Vegetables expertly prepared and beautifully presented

All Entrees include Chef's Seasonal and Appropriate Accompaniments

With adequate notice many of our menu items can be tailored to fit most dietary requirements.
Please be aware, consuming raw or undercooked meats, or eggs with yolks less than well done, may pose an increased risk of food borne illness.