


APPETIZERS

BAKED TRIPLE CREAM BRIE PUFF PASTRY WRAPPED, JALAPENO STRAWBERRY SAUCE, CROSTINIS	10
P. E. I. MUSSELS PREPARATION CHANGES DAILY.	12
GRILLED OCTOPUS OLIVE OIL CONFIT OF SUNDRIED TOMATO AND CELERY, CHICKPEA SALAD, LEMON JUICE	12
BLUE HILL CRAB DIP CARMELIZED BACON, BABY SPINACH, BLEND OF FIVE CHEESES, LEMON JUICE, HERBS, AND GARLIC CROSTINIS	14
CHEESE BOARD THREE ARTISANAL CHEESES, SPICED NUTS, FRESH FRUIT, GARLIC CROSTINIS	14
SEARED DIVER SCALLOPS ROASTED PEAR ROSEMARY SAUCE, ANDOUILLE SAUSAGE	16
DUCK CONFIT GNOCCHI BOURBON DEMI SAUCE, ROASTED PARSNIPS	12
FRIED CAULIFLOWER TEMPURA BATTERED, ROASTED GARLIC SAUCE	9
SOUP & SALAD	
BRAISED SPANISH BEEF AND CARROT SOUP	7
GRILLED CHEESE TOMATO SOUP ROASTED RED PEPPER TOMATO SOUP, BRIOCHE CROUTON, MELTED MOZZARELLA AND SWISS	10
CAESAR BABY ROMAINE, GARLIC CROUTON, SHAVED PARMESAN ROASTED GARLIC AND CAESAR DRESSING	8
CHOPPED HOUSE SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION, CUCUMBERS, FETA CHEESE, RED WINE VINAIGRETTE, GARLIC CROUTON	9
BUTTERMILK BLEU WEDGE APPLEWOOD SMOKED BACON, CANDIED WALNUTS, POINT REYES BLEU CHEESE DRESSING, SHERRY VINEGAR	9
ROASTED RED BEET SALAD BABY ARUGULA, GOAT CHEESE, CANDIED WALNUTS, AND HONEY VINAIGRETTE	11


CRISPY CALAMARI 12
 CORNMEAL CRUSTED, THAI CHILI-LIME VINAIGRETTE,
 CILANTRO, PEANUTS, LIME, MIXED GREENS

A LA CARTE

ALL STEAKS FINISHED WITH TRUFFLE BUTTER

SAUCES: BÉARNAISE • BHT STEAK SAUCE • CHILLED
HORSERADISH CREAM

MAINS

LUMP CRAB CAKE	SINGLE 18	DOUBLE 30
16 OZ NEW YORK STRIP		27
5 OZ PETIT FILET MIGNON		18
8 OZ FILET MIGNON		28
CRAB STUFFED SHRIMP		29
OSCAR STYLE-ASPARAGUS, LUMP CRAB, BÉARNAISE		+12

SIDES

SAUTEED GARLIC BUTTER SPINACH	6
GRILLED ASPARAGUS	8
ROASTED BRUSSELS SPROUTS	8
HARICOT VERT	5
RED PEPPER GARLIC BROCCOLINI	6
CORN HASH	6
MACARONI AND CHEESE	6


16 OZ CENTER CUT CHATEAUBRIAND FOR 2
 54

SOUS VIDE CENTER CUT FILET, MASHED POTATOES,
HARICOT VERT, TRUFFLE BUTTER,
AND BÉARNAISE SAUCE

SURF AND TURF
32

FIVE OUNCE FILET WITH HORSERADISH CREAM SAUCE,
FIVE OUNCE CRAB CAKE WITH CAJUN REMOULADE,
ROASTED CORN, CAPER, AND POTATO HASH

CLASSIC ENTREE

SEAFOOD BUCCATTINI DIVER SCALLOPS, JUMBO SHRIMP, MUSSELS, ARTICHOKE AND ASPARAGUS IN A ROASTED GARLIC, SUNDRIED TOMATO HERB SAUCE OVER BUCCATTINI PASTA	29
MUSHROOM WELLINGTON SHIITAKE AND PORTOBELLO MUSHROOMS, FETA CHEESE SPINACH EN CROUTE, FIVE ONION SAUCE	19
SOUS VIDE PORK TENDERLOIN CARMELIZED BRUSSEL SPROUT AND RED POTATO, CORIANDER LEMON HONEY SAUCE	32
SMOKED DUCK BREAST DUCK DEMI GLACE, BROWN BUTTER SPAETZLE, AND GRILLED ASPARAGUS	26
WAGYU BEEF TAVERN BURGER BRIOCHE ROLL, AGED TILLAMOOK CHEDDAR, CRISPY FRIED ONION, SPICED KETCHUP, FRENCH FRIES, APPLEWOOD SMOKED BACON ADD \$1	14
1/2 ROASTED CHICKEN CHEDDAR MAC AND CHEESE, GRILLED RED PEPPER BROCCOLINI, AND A DIJON MUSTARD HERB SAUCE	24
SEARED SALMON VEGETABLE PESTO RISOTTO, ASPARAGUS, VEGETABLE DEMI GLACE	24
DIVER SCALLOPS ORANGE TERIYAKI GLAZE, ROASTED CASHEWS, VEGETABLE FRIED COUS COUS	32
BRICK OVEN PIZZA	
WILD MUSHROOM TRUFFLE OIL, MOZZARELLA AND PARMESAN CHEESE	15
NERO D'AVALO ITALIAN SAUSAGE, GARLIC PESTO, RICOTTA AND MOZZARELLA CHEESE, MARINARA SAUCE	14
BBQ DUCK DUCK CONFIT, MANGO BBQ SAUCE, MOZZARELLA AND ARAGULA SALAD	16
DELMARVA PIZZA WHITE GARLIC SAUCE, LUMP CRAB, SHRIMP, GRILLED CORN, AND MONTERREY JACK CHEESE	16

