

APPETIZERS

FRIED PICKLES & CHIPOTLE BANANA PEPPERS 8

TRUFFLED PARMESAN POPCORN 5

P. E. I. MUSSELS 12
PREPARATION CHANGES DAILY.

GRILLED OCTOPUS 12
LYONNAISE POTATO, AND MEDITERRANEAN SALSA

BLUE HILL CRAB DIP 14
CARAMELIZED ONION, ROASTED GARLIC, BLEND OF FIVE CHEESE, LEMON JUICE, HERBS, AND GARLIC CROSTINIS

CHEESE BOARD 14
THREE ARTISANAL CHEESES, SPICED NUTS, FRESH FRUIT, GARLIC CROSTINIS

SEARED DIVER SCALLOPS 16
PROSCIUTTO WRAPPED SCALLOPS, ROASTED BEET HUMMUS, PICKLED ONION

DUCK CONFIT GNOCCHI 12
BOURBON DEMI SAUCE, ROASTED PARSNIPS

FRIED CAULIFLOWER 9
TEMPURA BATTERED, ROASTED GARLIC SAUCE

SOUP & SALAD

BRAISED SPANISH BEEF AND CARROT SOUP 7

BUTTERNUT SQUASH BISQUE 6

CAESAR 8
BABY ROMAINE, GARLIC CROUTON, SHAVED PARMESAN ROASTED GARLIC AND CAESAR DRESSING

CHOPPED HOUSE 10
SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION, CUCUMBERS, FETA CHEESE, RED WINE VINAIGRETTE, GARLIC CROUTON

BUTTERMILK BLEU WEDGE 9
APPLEWOOD SMOKED BACON, CANDIED WALNUTS, POINT REYES BLEU CHEESE DRESSING, SHERRY VINEGAR

HARVEST SALAD 11
ARCADIAN MIXED GREENS, CRANBERRIES, BUTTERNUT SQUASH, CANDIED WALNUTS, GOAT CHEESE, AND HONEY VINAIGRETTE

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
OSCAR STYLE-ASPARAGUS, LUMP CRAB, +12
BÉARNAISE

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 29
DIVER SCALLOPS, JUMBO SHRIMP, MUSSELS, ARTICHOKE AND ASPARAGUS IN A ROASTED GARLIC, SUNDRIED TOMATO HERB SAUCE OVER BUCCATTINI PASTA

MUSHROOM WELLINGTON 20
SHIITAKE AND PORTOBELLO MUSHROOMS, FETA CHEESE SPINACH EN CROUTE, FIVE ONION SAUCE

BRAISED PORK SHANK 25
SAFFRON RISOTTO, ROOT VEGETABLE DEMI GLACE, GARLIC LEMON ZEST

SMOKED DUCK BREAST 27
DUCK DEMI GLACE, BROWN BUTTER SPAETZLE, AND GRILLED ASPARAGUS

WAGYU BEEF TAVERN BURGER 14
BRIOCHE ROLL, AGED TILLAMOOK CHEDDAR, CRISPY FRIED ONION, SPICED KETCHUP, FRENCH FRIES, APPLEWOOD SMOKED BACON ADD \$1

1/2 ROASTED CHICKEN 24
CHEDDAR MAC AND CHEESE, GRILLED RED PEPPER BROCCOLINI, AND A DIJON MUSTARD HERB SAUCE

SEARED SALMON 25
MUSHROOM RISOTTO, ASPARAGUS, ROASTED GARLIC JUS

BRONZINO 29
GRILLED SHRIMP, LEMON BUTTER COUS COUS, ASPARAGUS, SHRIMP SCAMPI SAUCE

BRICK OVEN PIZZA

WILD MUSHROOM 15
TRUFFLE OIL, MOZZARELLA AND PARMESAN CHEESE

NERO D'AVALO 14
ITALIAN SAUSAGE, GARLIC PESTO, RICOTTA AND MOZZARELLA CHEESE, MARINARA SAUCE

DUCK AND APPLE PIZZA 16
GOAT CHEESE, CARAMELIZED ONION, JALAPEÑO

DELMARVA PIZZA 16
WHITE GARLIC SAUCE, LUMP CRAB, SHRIMP, GRILLED CORN, AND MONTERREY JACK CHEESE

