

Menu



BYOB

FIRST COURSE

* DEVIL OF THE DAY \$14
Shrimp | Jalapeño | Lime

LOUISIANA GARLIC SHRIMP \$14
Shrimp in the Rough | Crostinis

* CHARRED OCTOPUS \$14
Arugula | Pickled Fennel
Heirloom Tomatoes | Red Onion
Lemon-Thyme Vinaigrette

* CAPRESE \$13
Jersey Tomatoes | Burrata
Grilled Summer Vegetables | Basil Pesto

FRENCH ONION SOUP DUMPLINGS \$11
Vidalia Onions
Baked with a Gratinée of Gruyere

MARYLAND CRAB SOUP \$11

SECOND COURSE

SEARED DIVER SCALLOPS \$32
Pea Puree | Shrimp Risotto
Grilled Asparagus
Roasted Red Pepper Remoulade

12oz CUT STRIP STEAK \$34
Gorgonzola Fondue | Asparagus
Rosemary Potatoes

CHICKEN BRUSCHETTA \$26
Flash Fried Cutlet | Sharp Provolone
Fire Roasted Tomato Bruschetta
Angel Hair | Balsamic Reduction

* SUNDRIED TOMATO COD \$28
Sundried Tomato Pesto Encrusted
Lemon Beurre Blanc | Roasted Asparagus
Roasted Rosemary Potatoes

PORK CHOP MILANESE \$30
Bone-In 10oz Chop | Flash Fried
Wild Mushroom Risotto | Roasted Asparagus

*Can Be Served Gluten Free

THIRD COURSE

WAFFLE & ICE CREAM SLIDER \$6
Chocolate Syrup | Whipped Cream | Caramel Glaze

ASK YOUR SERVER FOR TODAY'S ADDITIONAL DESSERT SELECTIONS

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.