

## Appetizers

- Warm Maryland Crab Dip - Served with avocado tortilla chips and our own salsa \$10.95
- Grilled & Chilled Shrimp Cocktail "Mojito" - Spiced rum and mint glazed, garnished with pineapple salsa \$11
- Baked Brie and Fruit with Crusty Bread \$9.50
- Jumbo Sea Scallops - Brown butter seared served on tomato slices with shoe peg corn and hook lima beans accented with coconut milk garnished with micro greens \$12.95
- Prince Edward Island Mussels - Pan roasted and simmered with Chef Jeff's homemade sausage, tomato, white wine and herb butter, crusty bread \$10.95
- Seared Tuna, Rare - Crusted with sesame seeds and coriander, with seaweed salad, crispy won tons, wasabi, pickled ginger, ponzu \$13.95
- Twain Kabobs of Filet Mignon - Marinated and grilled, mini salad of baby arugula and pickled red onion, grilled bread, horseradish \$11.50
- Crispy Calamari - With a trio of sauces: Thai chili, Hawaiian BBQ, and chef's choice \$10.95
- Ancho Dusted Wings - With chipotle aioli, bleu cheese, and celery sticks \$8.95

## Soup

- Classic Maryland Crab Soup - Regular \$6.95 Smaller \$4.95 Chef's Soup - Priced Daily

## Salads

- Classic Caesar - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing \$8.95
- The Wedge - Half a head of iceberg, bleu cheese dressing and crumbles, bacon and grape tomatoes \$8.50
- Baby Arugula Salad - Garnished with roasted red beets, pickled red onions, Humboldt Fog Goat's Milk cheese, truffle oil and balsamic glaze \$8.95
- Large House Garden Salad - With a full complement of the freshest vegetables \$6.95  
. ....add Bleu Cheese, \$1.00
- Fresh Spinach Salad - Baby spinach, apple, cashew nuts, golden raisins and sun-cured cranberries with a creamy honey and whole grain mustard dressing \$8.95

— Parties of seven or more may be charged a gratuity of 18%. —

# Entrees

All served with appropriate accompaniment. (Small House Salad \$4.50)

Pan Seared Crispy Wild Salmon Filet with lemon dill butter \$25

Twin Crab Cakes a la Maryland ... Island Tartar \$28

Fresh Fish 4 Ways \$26 Fish You Can Trust  
♦ Sautéed with a Lemon, Caper, and Sweet Onion Buerre Blanc  
♦ Grilled ♦ Blackened ♦ Broiled  
... topped with Crab Imperial Add \$7

Boneless Chicken Breasts a la Marsala \$22.50

Forest mushrooms, prosciutto, tomato, and Marsala wine with chef's choice of pasta

Organic Vegetable Pasta with Portabella in Cream Sauce \$17

Herbed Bleu Cheese Crusted All Natural New York Strip Steak \$28.95

Char-Broiled 12 oz. Aged Angus, with Sauce Bordelaise.

Twin Bone-in Pork Loin Chops \$22.50

Rubbed with garlic and fresh herbs then grilled to your liking  
and touched with demi glace

Petit Filet Mignon (6 oz) touched with hotel butter \$27

- ♦ with a Maryland Crab Cake \$36
- ♦ with BBQ Shrimp \$34
- ♦ with 3 Big Scallops \$34

Seafood Combo \$32

A Maryland Crab Cake, BBQ Shrimp, Broiled Tender Jumbo Scallops

Blackened Chicken Penne Pasta \$22.50

Pancetta, peas, tomato, white wine and cream, topped with Parmesan and herbs



Outstanding In House Desserts