

DINNER MENU

SEASONAL CHOICES

SEASONAL APPETIZERS

- CRAB GUMBO** 8.-
- ROASTED CORN GAZPACHO** 8.-
- CALAMARI FRITO MISTO** RHODE ISLAND CALAMARI DREDGED IN A SWEET FLOUR AND DEEP FRIED, LEMON AIOLI 11.-
- PAN-ROASTED MUSSELS** PRINCE EDWARD ISLAND MUSSELS IN A TOMATO-VODKA SAUCE SERVED WITH CRISPY BREAD 12.-
- WATERMELON AND FETA SALAD** KALAMATA OLIVES, CHOPPED ITALIAN PARSLEY, RED ONION, LEMON AND TABASCO DRESSING 10.-
- SPRING SALAD** BIBB LETTUCE, ASPARAGUS, SHAVED FENNEL, RADISHES, PEAS, HEIRLOOM CHERRY TOMATOES, BUTTERMILK RANCH DRESSING 10.-
- SPINACH SALAD** FRIED APPLES, SPICY PECANS, BUTTON MUSHROOMS, BRIE CHEESE, WARM-BACON VINAIGRETTE 10.-
- GREEK SALAD** BIBB LETTUCE, SLICED "UGLY" TOMATOES, FETA CHEESE, KALAMATA OLIVES, RED ONIONS, AND PEPPERONCINIS IN A GARLIC-PARMESAN VINAIGRETTE 12.-

SEASONAL ENTRÉES

- CORNMEAL CRUSTED TUNA** FRESH TUNA STEAK, CORNMEAL CRUSTED AND PAN-SEARED SERVED OVER ROASTED CORN GAZPACHO WITH AVOCADO MOUSSE AND CRISPY TORTILLA GARNISH 24.-
- PAN-ROASTED CHILEAN SEA BASS** OVER WHIPPED POTATOES WITH BABY ARTICHOKE AND CHARRED TOMATO EMULSION 25.-
- SHRIMP AND RISOTTO** LOBSTER RISOTTO, COLOSSAL SHRIMP, ENGLISH PEAS, PARMESAN CRISP 25.-
- NEW YORK STRIP STEAK** 12 OUNCE CREEKSTONE FARMS NATURAL BLACK ANGUS STRIP STEAK, HOUSEMADE STEAK SAUCE, ROASTED YUKON GOLD POTATOES 28.-
- DOUBLE CUT PORK LOIN CHOP** SMOTHERED IN OUR OWN MAKER'S MARK BARBECUE SAUCE GRILLED AND SERVED WITH A CAULIFLOWER GRATIN 21.-
- PENNE PASTA** WITH PULLED CHICKEN, FRESH SPINACH, AND CRANBERRY STILTON CHEESE 17.-

SEASONAL SANDWICHES AND PIZZAS

- SMOKED SALMON CLUB SANDWICH** SLICED SMOKED SALMON, BACON, LETTUCE, TOMATO, SHAVED RED ONION, AND LEMON AIOLI ON TOASTED RYE BREAD WITH FRIES 15.-
- WHITE VEGGIE PIZZA** ROASTED GARLIC RICOTTA SPREAD, ARTICHOKE HEARTS, BROCCOLINI, KALAMATA OLIVES, JULIENNE TOMATOES AND FETA CHEESE 13.-
- HOT SAUSAGE PIZZA** RED SAUCE, PARMESAN CHEESE, HOT ITALIAN SAUSAGE, GRILLED PEPPERS, CARAMELIZED ONIONS 13.-
- ASPARAGUS AND PROSCIUTTO PIZZA** WITH TRUFFLE OIL, PROSCIUTTO HAM, FRESH ASPARAGUS, SHAVED GARLIC, FRESH MOZZARELLA AND FRIED QUAIL EGGS 14.-
- PANCETTA PIZZA** TOMATO SAUCE, MOZZARELLA, SMOKED BACON, WILD MUSHROOMS 15.-

EATING RAW OR UNDER COOKED MEATS AND SEAFOOD MAY BE HARMFUL

•PLEASE NO CELL PHONE USE IN THE DINING ROOMS •
PARTIES OF 7 OR MORE WILL HAVE AN 18% GRATUITY ADDED



"HOUSE" FAVORITES

APPETIZER

- GRILLED ARTICHOKE** WITH EVOO, LEMON AIOLI 8.-
- CLAMS CASINO** TOPNECK CLAMS, GARLIC BUTTER, BACON, PARMESAN CHEESE, BAKED AND SERVED WITH LEMON 10.-
- TUNA TARTAR**, DIJON-TARRAGON VINAIGRETTE, AVOCADO-CUCUMBER RELISH, CRISPY WONTONS SMALL 10.- LARGE 14.-
- CHICKEN QUESADILLA** OF BRONZED CHICKEN, BLACK BEANS, CORN, BELL PEPPERS, SHREDDED CHEESE, PINEAPPLE SALSA 9.-
- HOT CRAB DIP** OF LUMP CRABMEAT, OLD BAY, CREAM CHEESE, GRILLED PITA BREAD SMALL 9.- LARGE 12.-
- "KNIFE AND FORK" CAESAR SALAD** HEARTS OF ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, GARLIC CROUTONS, SHAVED PARMESAN 9.25
- BEET SALAD** OF RED AND YELLOW BEETS, HERB VINAIGRETTE, GOAT CHEESE CRUMBLES, TOASTED PISTACHIOS 10.25

ENTRÉES

- ROASTED SALMON** WITH A TRUFFLE-HONEY GLAZE, SAUTÉED SPINACH WITH SCALLIONS AND ENGLISH PEAS 19.-
- MARYLAND CRAB CAKES** BROILED AND SERVED WITH CORN BREAD AND AN HEIRLOOM TOMATO SALAD 25.-
- ROASTED CHICKEN BREAST** SEMI-BONELESS BREAST SERVED WITH A GARLIC AND PARSLEY JUS AND LEMON-PARMESAN RISOTTO 19.-
- GRILLED RAINBOW TROUT** WHOLE GRAIN MUSTARD SAUCE, SAUTÉED BRUSSEL SPROUTS, PANCETTA, AND ONION 18.-
- LOBSTER RAVIOLIS** RICOTTA AND LOBSTER STUFFED RAVIOLIS SERVED WITH A CRAYFISH ÉTOUFÉE SAUCE 18.-
- LAMB PORTERHOUSE CHOPS** THREE 4 OUNCE CHOPS GRILLED AND SERVED WITH A BALSAMIC REDUCTION DRIZZLE AND A GREEN BEAN, PEA, AND ARUGULA SALAD WITH PISTACHIO-MINT PESTO 25.-

SANDWICHES AND PIZZAS

- THE GRILL BURGER** 8 OUNCE NATURAL GROUND BEEF, APPLEWOOD-SMOKED BACON, TILLAMOOK CHEDDAR CHEESE, SHOESTRING ONIONS, BRAD'S "KETCHUP," KAISER ROLL, AND FRIES 12.50
- PIEDMONT CHICKEN SANDWICH** PESTO GRILLED CHICKEN, ROASTED PEPPERS, BASIL, PARMESAN CHEESE, BASIL AIOLI, FOCACCIA ROLL, FRIES 13.50
- SEARED AHI TUNA BURGER** WITH PANKO, SCALLIONS, TOASTED SESAME SEEDS, AND CHILIS SERVED WITH A PINEAPPLE SALSA AND A SWEET SOY GLAZE ON A KAISER ROLL WITH SWEET POTATO FRIES 15.-
- FLAT IRON STEAK SALAD**, GRILLED ROMA TOMATOES, ARUGULA, ZUCCHINI RIBBONS, MAYTAG BLEU CHEESE, RED ONION, HORSERADISH VINAIGRETTE 17.50
- MARGHERITA PIZZA** CRUSHED TOMATOES, MOZZARELLA, AND FRESH BASIL 13.-
- SHRIMP SCAMPI PIZZA** WITH ½ POUND OF SHRIMP, GARLIC BUTTER SCALLIONS, AND PARMESAN CHEESE 15.-
- CHIPOTLE CHICKEN PIZZA** CHICKEN, BACON, JALAPENO JACK CHEESE, BLACK BEAN CORN SALSA, AVOCADO, CILANTRO LIME CREAM 14.-

SIDES

- ROASTED YUKON GOLD POTATOES • LEMON-THYME PARMESAN RISOTTO • PEAS, SPINACH, AND SCALLIONS • GREEN-GREEN VEGGIES • FRIES OR SWEET POTATO • GRILLED ASPARAGUS • WHIPPED POTATOES