



Dinner

~Appetizer~

Bruschetta 12

Garlic oil toasted baguette, tomato, capers, red onion, garlic, basil, fresh mozzarella, balsamic glaze, parmesan crisp

Falafel 12

Chickpea, parsley, cilantro, garlic, cumin, tomato, tzatziki, or hummus

Crab Cake 14

Maryland style, pan seared, house remoulade

Charcuterie Board 16

Fine meats, fine cheese, accoutrements

~Soup and Salads~

House Tomato Bisque or Soup Du Jour Cup-5.50- Bowl-6.50

House 9

Mixed greens, cherry tomato, red onion, parmesan, balsamic vinaigrette

Caesar 9*

Romaine, garlic croutons, shredded parmesan, house-made dressing

Spinach 9

Pear, red onion, goat cheese, candied pecans, balsamic vinaigrette

All salads add: Chicken-8 Salmon-10 Shrimp-10 Steak*-10*

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% service fee will be added to parties of eight or more.*

~Entrées~

Steak Frites 24*

Skirt steak, Kennebec potatoes, roasted garlic aioli

Ribeye 42*

Certified Black Angus choice, creamy whole grain mustard sauce, butter poached shiitake mushroom, white cheddar roasted garlic mashed potatoes

Lamb Chop 30*

Butter basted, garlic, rosemary, white cheddar roasted garlic mashed potatoes

Faroe Island Salmon Fillet 27*

Choice of lemon - dill compound butter or honey garlic glaze, jasmine rice

Market Fresh Fish MP

Chef's daily fish feature

Shrimp Pasta 24

Linguini, marinated artichoke, prosciutto, cherry tomato, basil white wine sauce

Chicken Carbonara 28

Airline chicken breast, bacon, parmesan, garlic, black pepper, sweet peas

Pork Chop 30

Coconut curry, cilantro rice

Vegan Noodle Bowl 22

House made vegetable broth, shiitake mushroom, roasted sweet potato, hoisin, cabbage, lime

Ravioli Du Jour 22

Fresh ravioli, complementary sauce

Duck Breast 32*

Hoisin sauce glaze, carrot ginger puree, cilantro rice

*All entrées served with vegetable of the day
A side salad may be added for an additional \$5*

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