



Valentines

~ Appetizers ~

Pear and Blue Cheese Crostini 12

Poached pear, blue cheese, walnuts, pickled red onion, toasted baguette

Crab Cake 14

Maryland style, pan seared, citrus aioli

~ Soup and Salad ~

Local Lamb, Leek and Cabbage Soup 3.75 - Cup 4.25 - Bowl

Hearts of Romaine Salad 11

*Gorgonzola, bacon lardons, red onion, cherry tomato, hard-boiled egg,
House-made blue cheese dressing*

~ Entrées ~

*Lamb Shank** 28

Braised local lamb, red wine demi-glace, white cheddar roasted-garlic mashed potatoes

Scallops 32

Pan Seared scallops, lemon risotto, sweet pea puree

*Surf and Turf** 50

Beef tenderloin, choice of crab cake or seared scallops, white cheddar roasted-garlic mashed potatoes

All entrees served with vegetable du jour.

**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.*