

## STARTERS

East Coast Oyster Menu	<i>daily menu</i>
Smoked Pork Belly Mac	11
caramelized onion cheddar mac, smoked pork belly, chili tomato jam	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Fried Chili Calamari	12
dusted fresh calamari, anaheim chilis, roasted, tomato garlic chili aioli	
Roasted Pepper Basil Hummus	8
flat breads & vegetables	
Artisanal Cheese & Salumi	<i>daily menu</i>
Kennett Stuffed Mushrooms	10
lump crab imperial, hollandaise	
Garlic Clams	12
lemon garlic herb broth, grilled foccacia	
Seared Foie Gras	15
savory blue corn cake, lavender lemon syrup, chili spiced pistachio	

## SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Du Jour	5/7
daily selection	

## SALADS

Caesar	6/9
romaine, garlic focaccia, parmesan, anchovy dressing	
*Wedge	6/9
iceberg, tomato, red onion, bacon, gorgonzola dressing	
*House Greens	6/9
gorgonzola, spiced walnuts, tomato, cranberries, balsamic	
Poached Pear	11
greens, marcona almond, champagne vin, fried goat cheese, blueberry jam, pancetta, onion jam	
*Beets & Blue	11
greens, blue cheese, heirloom grape tomatoes, honey pistachio. pickled onion, sherry vinaigrette	
Black & Blue Sirloin	16
sweet garlic peppercorn, greens, seasonal tomato, red onion, blue cheese, balsamic reduction	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing	

### ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12

SHRIMP 6 \*CRAB CAKE 10 SALMON 8

## SIDES

Haricot Vert 4	Asparagus 5	Spinach 5
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Seasoned Fries 4	Fried Brussels 6	Jumbo Onion Rings 6

## ENTREES

*Pan Seared Faroe Island Salmon	25
coconut purple sticky rice, mango jicama slaw, crispy sesame kale, thai chili passion fruit coulis	
*7oz CAB Barrel Cut Ribeye	32
romano potato gratin, creamed kale, au poivre sauce	
*Jumbo Lump Crab Cake	19/29
lobster saffron butter, roasted marble potato, haricot vert, sweet pepper relish	
All Natural Pekin Duck Breast	29
malbec poached pear, duck confit, fig, brie spanakopita, duck jus, foie parsnip & pistachio	
Shrimp Scampi	22
lemon garlic orzo, tomato, spinach, chili tomato jam	
*Venison Loin	34
espresso rubbed, white chocolate celeriac, fingerling potato, prosciutto wrapped heirloom carrots blackberry cocoa bordelaise	
*Fresh Catch Fish	<i>Mkt</i>
lemon caper burre blanc, yukon mashed, haricot vert or featured chef's presentation	
Pasta Pomodoro	15
chef's choice pasta, fresh basil, roasted tomato, fresh mozzarella	
*Grilled Free Range Chicken	20
5 grain brussels with butternut & cranberry, toasted marcona almond & tomato butter	
*Lobster & Crab Asparagus Risotto	30
maine lobster, lump crab, fresh asparagus, asiago, creamy arborio rice,	
*Short Rib	26
balsamic braised, gorgonzola risotto, grilled asparagus, bacon cippolini jam	
*Filet Mignon	19/29
yukon mashed, haricot vert, bordelaise	
<b>3\$ En Croûte Style</b> -Pastry, Brie, & Grain Mustard Demi	
*Roasted Stuffed Squash	19
corn and black bean red rice, aciote roasted cauliflower, ancho salsa verde, chili pepitas	
*Domestic Lamb Loin Chop	29
herb crusted T bone, lamb confit, baby carrots, fennel potato rosti, lamb jus, mint pea puree	

## SANDWICH BOARD

*served with house sweet & spicy dill pickles & hand cut chips*

House Burger	14
½ lb, cheddar, caramelized onion, apple wood bacon, herbed garlic aioli, brioche	
Roasted Veggie Burger	12
tomato chili jam, arugula, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
lettuce, tomato, brioche, tartar	

**\*=Gluten Free**

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**Dinner Winter 2019**

