

WINE

Bin Champagne and Sparkling Wines

- 0251 NV Guiseppe Savini Prosecco 'Lellé' - Veneto, Italy 30
- 0254 2014 Olim Bauda Moscato D'Asti 'Centive' - Piemonte, Italy 32
- 0366 2013 Gerard Bertrand Crémant De Limoux Rosé - Limoux, France 42
- 0487 NV Gonet-Medeville Brut Tradition Premiere Cru - Champagne, France 75

White Wine and Rosé

- 0234 2015 Villa Tavernago Pinot Grigio 'Campo Bianco' - Emilia Romagna, Italy 26
- 0238 2013 Jean Marc Barthez Sauvignon Blanc - Bordeaux, France 32
- 0247 2014 Muros Antigos Alvarinho - Moncao, Portugal 39
- 0368 2015 Gerard Bertrand Rosé 'Gris Blanc' - Languedoc, France 35
- 0294 2014 McNab Ridge Chardonnay - Mendocino, CA. 35
- 0297 2013 Smith-Madrone Chardonnay - Spring Mt. Napa, CA. 65

Red Wine

- 0532 2012 Lanciola Chianti Colli Fiorentini - Tuscany, Italy 32
- 0256 2014 Olim Bauda Barbera D'Asti 'La Villa' - Piemonte, Italy 32
- 0370 2012 Gerard Bertrand Minervois, Grenache/Syrah - Languedoc, France 34
- 0534 2014 Christopher Michael Pinot Noir - Oregon 34
- 0372 2012 Bordeaux Rouge Merlot Blend- Bordeaux, France 36
- 0536 2014 Sangenis I Vaqué 'Garbinada' - Priorat, Spain 39
- 0296 2014 McNab Ridge Cabernet Sauvignon - Mendocino, CA. 38
- 0538 2011 Tenuta di Sesta Brunello di Montalcino - Tuscany, Italy 75
- 0540 2013 Fisticuffs Cabernet Sauvignon - Napa, CA. 59

Sweet and Dessert Wine

- 0254 2014 Olim Bauda Moscato D'Asti - Piemonte, Italy 32
- 0138 NV Niepoort Tawny Port - Douro, Portugal 39

MENU

SOUPS

SOUP DU JOUR

Chef's Featured Soup of the Day

4-

BUTTERNUT SQUASH BISQUE

Roasted Butternut Squash, Caramelized Apples, & Cinnamon Crème Fraîche

5-

APPETIZERS

CHERRY GLAZED BACON WRAPPED SHRIMP

Apple Bacon, Michigan Cherries, Horseradish Stuffed Jumbo White Gulf Shrimp

10-

LAMB SLIDERS

Fresh Grilled Lamb, Cucumber, Tzatziki & Feta Cheese

9-

CRAB CAKES

Authentic Maryland Lump Crab Cakes Served with Siracha Remoulade Sauce

10-

CARPACCIO DE ALBESSE

Shaved Tenderloin, Arugula Vinaigrette Salad, Heirloom Tomato, Zesty Aioli

\$11

DINNER SALADS

PEAR and BLUE CHEESE SALAD

Field Greens, Fresh Sliced Pears, Aged Blue Cheese, Candied Walnuts with Maple Dijon Dressing

12-

CHOPPED APPLE SALAD

Bibb, Romaine, Fuji Apples, Red Onion, Crumbled Sweet Maple Bacon, Feta, Pecans, & Raspberry Walnut Vinaigrette

12-

CLASSIC TABLE SIDE CAESAR SALAD

Chopped Romaine, Grated Parmigianino Romano, Fresh Caesar Dressing & Cracked Pepper

12-

ADD MARINATED GRILLED CHICKEN 4-

KID'S MENU

PETITE FILET W/ MASH POTATOES & VEGGIES 13.95

CHICKEN FINGERS W/ SIDEWINDER FRIES 3PC 7.50/5PC 10.50

CHEESEBURGER W/ SIDEWINDER FRIES 8-

PASTA MARINARA 5.95

GRILLED CHEESE W/ SIDEWINDER FRIES 5.95

ENTRÉES

CHOICE OF HOUSE SALAD, CAESAR, OR SOUP DU JOUR

TRUFFLE BUTTER SCALLOPS

Jumbo Dry Packed Scallops Seared in Truffle Butter w/ Parsnip Puree,
Asparagus, Blistered Tomatoes, & Tri-Colored Fingerlings *GL 0238 0294*
30- *BTL 0247 0297*

NY STRIP

Char-Grilled 14 OZ. Reserved Angus Choice Strip Steak w/ Compound Bacon & Blue Cheese Butter
Vegetable De Jour and Twice Baked Potato or Mashed
30- *GL 0296*
BTL 0370 0540

PORK OSSO BUCO

Demi Glaze, Mashed Potato, Roasted Vegetables *GL 0532*
22 *BTL 0370 0532*

FILET MIGNON

Center Cut 8 OZ. Reserved Angus Tenderloin with Vegetable de Jour and Twice Baked Potato or Mashed
30- *GL 0296*
BTL 0540 0370 0538

HERB STUFFED STATLER BREAST OF CHICKEN

Chicken stuffed w/ Boursin, Spinach & Bacon w/ Gnocchi in a Cremini Garlic Parmesan Sauce
22- *GL 0534 0294*
BTL 0297 0247

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash w/ Red Bell Peppers, Onion, Parmesan and Maple
w/ Garlic Sage Butter and Vegetable de jour *GL 0534 0532*
17- *BTL 0256 0372*

STUFFED SURF and TURF

Buffalo Mozzarella Stuffed Filet Mignon and Apple Bacon Wrapped Horseradish Stuffed Shrimp
Topped With Gorgonzola Cream Sauce *GL 0296*
36- *BTL 0540 0370 0538*

SHRIMP CARBONARA

Jumbo Shrimp, Bowtie Pasta, Peas, Pancetta, Garlic Cream Sauce *GL 0294*
23- *BTL 0294 0297*

BOURBON MAPLE GLAZED DUCK BREAST

Served w/ Saffron risotto *GL 0294 0534*
28- *BTL 0297 0247*

BOLOGNESE OR THREE CHEESE LASAGNA

Homemade Vegetarian Or Italian Meat Lasagna *GL 0532*
w/ Vegetables Du Jour *BTL 0370 0256*
18- *0536 0538*

FRESH CATCH OF THE DAY

Please Ask Your Server *GL 0534B*
BTL 0534, 0234

Served Thursday-Friday-Saturday

PRIME RIB OF BEEF

Slow Roasted Choice Angus Served w/ Vegetable de Jour *GL 0238 0294*
And Mashed or Twice Baked Potato *BTL 0247*

12 OZ. Queen Cut

25-

16 OZ. King Cut

30-

*Wine and Entrée Pairings are Listed by Glass and Bottle

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY IN-
CREASE YOUR RISK TO FOODBORNE ILLNESS.