SMALL PLATES

SHORT RIB PUFFS » Braised short rib, puff pastry, demi-glaze / 12 SPINACH BREAD » Oven toasted with shredded mozzarella / 9 CALAMARI » Flash-fried, scallion aioli, lemon / 14

MARYLAND CRAB CAKE » Corn salsa, mustard sauce / 15

SHRIMP COCKTAIL » Housemade cocktail sauce / 15

ESCARGOT » Crock-baked in garlic butter / 10

OYSTERS* » Half dozen East Coast / 16

FRIED POTATO SKINS » Bacon, white cheddar, scallion / 6 MUSHROOM SAUTÉ » Madeira cream sauce, pistolet bread / 10

BREAD / White, garlic toast, Matzoh, smoked salmon pate + 1

SOUPS

HOUSE SOUP » Ask you server for today's soup / 5 BAKED FRENCH ONION » Housemade garlic toast, Gruyere / 6 LOBSTER BISQUE » Lobster meat, sherry, cream / 7

SALADS

HOUSE SALAD

Baby greens, almonds, dried cranberries, raspberry vinaigrette / 5

COBB SALAD

Chicken, bacon, avocado, goat cheese, egg, tomato / 14

WALNUT CHICKEN GORGONZOLA

Sun-dried cranberries, red onion, walnut vinaigrette / 7 or 16

BOSTON BIBB

Bibb lettuce, beets, fennel, orange, goat cheese / 7 or 12

BABY KALE

Michigan cherries, walnuts, radish, honeycrisp apples / 7 or 12

DOUBLE WEDGE

Iceberg, bacon, tomato, bleu cheese dressing / 7 or 13

CAESAR SALAD

Baby romaine, Pecorino Romano, white anchovy / 7 or 11

- » Add 6 oz. Case Farms Chicken + 6
- » Add 4 oz. Broiled Salmon* + 7
- » Add 8 oz. Broiled Salmon* + 12
- » Add 4 oz. Flank Steak* + 6

SANDWICHES choice of fries, coleslaw, or couscous

PRIME RIB FRENCH DIP

Shaved prime rib, pistolet bread, mayonnaise, au jus / 19

CRAB CAKE

Jumbo lump crab meat, tomato, cheddar, tangy slaw, toasted English muffin / 16

CHEESEBURGER *

Thick cut bacon, white cheddar, shallots, tomato, pepper aioli / 15

CRISPY FISH

Melted cheddar, tangy slaw, shallot, pickles, challah bun / 14

CRISPY CHICKEN SANDWICH

Southern fried chicken, topped with sweet slaw / 14

SY GINSBERG REUBEN

Gruyere, sauerkraut, Thousand Island, Weber's rye / 14

BLACKENED SALMON

Blackened salmon, scallion aioli, lettuce, tomato, Challah bun / 14

LOBSTER GRILLED CHEESE

Lobster meat, Brie cheese, basil, with creamy tomato soup / 14

FISH + SEAFOOD

FISH AND CHIPS

French fries, tartar and coleslaw / 17

FOLEY'S ATLANTIC SALMON*

Recommended medium, whipped potatoes, sautéed spinach / 20

JUMBO LUMP CRAB CAKES

Oven Broiled, mustard sauce, tangy coleslaw, broiled tomato / 26

MARKET FISH & SHRIMP

Crispy rock shrimp, citrus beurre blanc, sautéed spinach / 22

GEORGES BANK SEARED SCALLOPS

Sautéed spinach, mushrooms, roasted red pepper, zucchini / 28

MISO SEA BASS

Oven broiled, sushi rice, sautéed spinach / 30

41/2 OZ SOUTH AFRICAN LOBSTER TAIL

Hot drawn butter, whipped potatoes, sautéed spinach / 27

STEAK + ROASTS

8 OZ FILET MIGNON*

28-day aged Black Angus, sauce Béarnaise, au gratin potato / 36

10 OZ LONDON BROIL

Marinated, chargrilled, thinly sliced, au jus, mashed potatoes / 22

12 OZ PRIME RIB OF BEEF

Creamy horseradish, au jus, loaded baked potato / 31

14 OZ NEW YORK STRIP*

28-day aged Black Angus, cut in-house, loaded baked potato / 30

16 OZ RIBEYE STEAK*

28-day aged, herb butter, whipped potatoes / 32

PASTA + VEGAN

BEEF STROGANOFF

Braised short-rib, mushroom, demi-glaze, onion, fettuccine / 17

TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 14 » Add Case Farms chicken / 20

SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, veggies, beurre blanc / 18

ROASTED PORTABELLA (vegan)

Sautéed veggies, couscous, balsamic reduction / 16

CHICKEN + GAME

SEARED CHICKEN BREAST

Fruit compote, whipped potatoes. Braised pork belly kale. Case Farms chicken / 18

NEW ZEALAND RACK OF LAMB*

Herb roasted, pomegranate demi-glaze, au gratin potatoes / 28

HALF DUCK

Cranberry glaze, mashed potatoes, braised pork belly kale / 22

DESSERT /7

HOUSEMADE ICE CREAM TRIO

COCONUT SNOWBALL

PEANUT BUTTER PIE

TRIPLE CHOCOLATE CAKE

VANILLA CHEESECAKE

CARROT CAKE
CRÈME BRULEE
KEY LIME PIE
SEASONAL DESSERT

^{*}Undercooked meats or seafood may increase your risk of foodborne illness.