

Appetizers

Soup du Jour	8.
Grilled Artichoke and Spinach Dip – white truffle oil, served with fresh vegetables, toasted baguette	12.
Cajun Seared Sea Scallops – over medley of corn, tomato, red beans, rice	13.
Grilled Lamb Sliders – wild mushrooms, feta, tomato	9.
Carpaccio – thinly pounded filet mignon with white truffle vinaigrette, parmesan and braised leeks	12.
Clams, Chorizo, Shrimp – white wine, tarragon, garlic, tomato broth	13.
Crab Stuffed Portabella Mushroom – goat cheese, roasted red pepper and garlic, balsamic reduction	13.
Italian Sausage and White Bean Ragout - spinach, tomatoes	12.
Escargot with Crimini – garlic parsley butter, lemon, toasted baguette	12.
Duck Pâté – truffle, port wine, served with toasted French baguette	14.

Salads

Watermelon, Arugula, Feta – kalamata olive, sweet onion, mint chiffonade, lime-olive oil	10.
Pear and Endive with Gorgonzola - toasted walnuts and sherry vinaigrette	10.
Baby Spinach – double-smoked bacon, hard-cooked egg, red onion, green beans, buttermilk dill dressing	10.
Heirloom Tomato and Mozzarella – aged balsamic, fresh basil, extra virgin olive oil	12.
Grilled Shrimp and Romaine – cucumber, seasoned croutons, shaved parmesan, creamy lemon-tarragon dressing	13.

Entrees

Organic Blackened Pearl River Salmon – with cucumber-pineapple salsa over white bean and pasta cassoulet	30.
Chesapeake Encrusted Sea Scallops – over angel hair pasta with tomato spinach, garlic, summer vegetables finished with pesto sauce and toasted walnuts	34.
Fish du Jour	market
Southern Style Jumbo Lump Crab Cakes (2) – with spicy aoli, set over creamed spinach and vegetables	30.
Chicken and Shrimp Piccata – capers, broccolini, asparagus, tomato, campanelle pasta, lemon-white wine sauce	28.
Pasta du Jour	market
Risotto du Jour	market
Herbed-Grilled Veal Loin Chop - natural veal jus, over portabella mushrooms- blue cheese au gratin potatoes	39.
Grilled Duck Breast and Duck Leg Confit – sherry and wild mushroom sauce over braised carrots, potato and leeks	33.
Assiette du Jour	market
Panko/Almond Encrusted Pork Sirloin – lemon veal jus, red potatoes with petite salad	28.
Filet Mignon – dauphinoise potato; choice of two sauces: Gorgonzola Veal Jus or Bordelaise	market
Vegetarian – eggplant parmesan bites, vegetable dumplings, quinoa, sweet potato, artichoke hearts, sautéed vegetables, cilantro pesto	28.



Non-Alcoholic Beverages

White Sangria	\$5.50	Root Beer, Vanilla, Cherry	
Red Sangria	\$5.50	Iced Tea:	\$2.50
Sparkling Elderflower	\$5.00	Lemon, Raspberry, Mint	
Sparkling Hand Made Lemonade	\$5.00	Fruit Coolers:	\$4.00
Pomegranate & Raspberry	\$5.00	Cranberry-Lime-Vanilla, Cherry-Lime	
Stewart's Soda:	\$3.00		



Executive Chef – Ron Canady

Sous Chef – Arturo Iglesias-Ortiz

100% Wind-Powered

Every effort is made to purchase from local, organic, sustainable-practicing businesses

Parties 6 or more: 18% gratuity is added, no separate checks please.
In consideration of others, please turn off all cellular phones.