

DAILY SPECIALS

Soup (GF) Local Mushroom Pumpkin Bisque **\$6 / \$8 / Qt \$16**

Appetizer #1 Bacon Wrapped Sea Scallops with Caramelized Leeks, Tomato Risotto and Cranberry Dijon Mustard Sauce **\$19**

Appetizer #2 Cheesesteak Eggrolls with Chipotle Ranch Sour Cream **\$16**

Salad (GF) Grilled Filet of Beef over Baby Arugula and Spring Mix with Caramelized Onions, Milburn Apples, Warm Goat Cheese, Baby Tomatoes, Dried Cranberries and Balsamic Vinaigrette Dressing **\$19**

Sandwich #1 Barbeque Pork on Kaiser Roll with Fried Onion Ring, Cheddar Cheese and Mac & Cheese **\$16**

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Crispy Bacon, Cheddar Cheese, Cranberry Fig Jam, Baby Arugula, Tomato and French Fries **\$18**

Tacos Grouper Tacos with Fresh Pico. Cheddar Jack and Spanish Manchego Cheeses, Jalapenos, Arugula and Spanish Rice **\$18**

Pasta Sautéed Shrimp, Scallops, PEI Mussels, Olive Oil Garlic, Tomato Basil Scampi Sauce tossed with Linguine, Aged Parmesan served with Garlic Bread **\$38**

Dinner #1 Pan Roasted Halibut with Sweet Corn Asparagus Risotto, Fresh Maryland Jumbo Lump Crab, Lemon Wine Butter and Truffle Roasted Asparagus **\$43**

Dinner #2 (GF) Braised Short Ribs with Red Wine Mushroom Pan Sauce, Starch and Fresh Vegetable Sauté **\$28**

Dinner #3 (GF) Blackened Sea Scallops with Baby Spinach, Local Mushrooms, Creamy Tomato Basil Wine Broth, Starch Du Jour and Fresh Vegetable Sauté **\$38**

Pizza Margarita Pizza with Grilled Old Bay Shrimp, Fresh Tomato Basil Sauce, Fresh Mozzarella and Basil **\$28**