

Main Dishes

Maryland Style Lump Crabcakes \$34

Old Bay and Caper Remoulade | Kohlrabi and Brussels Sprout Slaw

Shrimp and Grits \$28

Garlic Butter Jumbo Shrimp | Smoked Cheddar Grits | Cajun Gravy | Andouille Sausage | Pickled Shallots

Double Cut Pork Chop \$34

12oz Bone-in Duroc Chop | Bourbon BBQ Glaze Brussel Sprouts | Boursin Whipped Potatoes

Pan Seared Scallops \$36

Saffron Risotto | Fire Roasted Corn | Blistered Heirloom Tomatoes | Sautéed Asparagus

Grilled Breast of Chicken \$29

Free-Range Chicken | Sundried Tomato Bechamel | Grilled Asparagus | Lemon-Herb Jasmine Rice

Chef's Catch of the Week MP

Selections of fish from around the world! Ask your server for details.

45 Day Aged Certified Angus Beef Steaks

WE ONLY SERVE THE TOP 3% OF ANGUS BEEF IN THE COUNTRY AND AGE IT IN-HOUSE FOR MAXIMUM FLAVOR AND TENDERNESS.

7oz. Steakhouse Filet Mignon \$42

Char-grilled | Steak cut skin-on Fries | Grilled Local Asparagus | House Steak Sauce

7oz. Steak Verdigris \$44

Pan Seared | Truffle-Tarragon Cognac Bearnaise Sautéed Broccolini | Boursin Whipped Potatoes

Signature Prime Ribeye MP

14oz. House Cut | Choice of Two Sides | Verdigris Signature Compound Butter

Steak Add-Ons

Truffle Butter +5 | Surf and Turf (shrimp or scallops) +10 | Oscar (crab, asparagus, hollandaise) +12

Salads \$12

MAKE ANY SALAD A STARTER SIZE FOR \$6.... ADD CHICKEN +6, SHRIMP +8 OR ANGUS FILET +12

Verdigris Wedge

Crisp Iceberg Wedge | Roquefort Bleu Cheese Dressing | Bacon Crumbles | Spiced Tomatoes

Classic Caesar

Romaine hearts | Texas Toast Croutons | Shaved Parmesan | Anchovy Filets

House

Local Lettuce Mix | Cherry Tomatoes | Cucumbers | Buttermilk Ranch | Garlic Croutons

Sides for Two \$12

Crisp Honey-Glazed Brussel Sprouts | Truffle White Cheddar Mac and Cheese | Boursin Whipped Potatoes | Grilled Asparagus | Steak Cut Skin-On French Fries | Lemon-Herb Jasmine Rice | Sautéed Broccolini

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES