

## Appetizers

### **Thick Cut Smoked Bacon \$12**

Maple Honey Glaze and Fingerling Potato Salad

### **Maryland Lump Crab Cakes \$15**

Apple and Pear Slaw, Yuzu Aioli

### **Burrata Mozzarella and Prosciutto \$15**

Bruschetta Salad

### **Shrimp Cocktail \$15**

House Made Cocktail Sauce, Charred Lemon

### **Reuben Egg Roll \$12**

Corned Beef, Sauerkraut over Fingerling Potato Salad with Coarse Mustard

## Soups and Salads

### **French Onion Soup \$ 8**

### **Soup Du Jour \$ 8**

### **Florida Salad \$9**

Mixed Greens, Red Onion, Tomato, Goat Cheese, Cranberries, Almonds with Strawberry Champagne Vinaigrette

### **Rustic Cobb Salad \$9**

Bacon, Avocado, Blue Cheese, Hard Boiled Egg, Cherry Tomatoes

### **BLT Iceberg Wedge Salad \$9**

Chopped Bacon, Vine Ripened Tomatoes, Maytag Bleu Cheese Dressing

### **Classic Caesar Salad \$9**

Crispy Romaine, White Anchovies, House Made Croutons, Caesar Dressing

## Entrees

### **Penne Florentine \$19**

Fresh Spinach, Grilled Chicken, Pink Cream Sauce

### **House Made Short Rib Ravioli \$24**

Roasted Mushroom Cream Demi Sauce

### **Chilean Sea Bass \$32**

Black Rice, Sesame Charred Broccoli, Yuzu Sauce

### **Grilled 14 oz. Omaha Prime Steak \$44**

Potato Croquettes and Asparagus

### **French Chicken Breast \$21**

Stuffed with Prosciutto and Spinach over Parmesan Risotto

### **Crab Stuffed Fillet of Sole \$28**

Parmesan Risotto, Asparagus, Citrus Beurre Blanc

### **Shrimp Marechiarra \$26**

Garlic Basil Light Tomato Sauce over Spaghetti