

SOUP and SALAD

Daily Soups 8

“Classic” Caesar Salad 12

*Baby Romaine, Parmesan Tuille, Garlic Crouton
Add Chicken, Salmon or Shrimp: \$7*

Organic Field Green Salad 10

*Assorted Baby Lettuce, Carrots,
“3 Day” Tomatoes, Balsamic Vinaigrette*

Asparagus Salad 11

Mache Lettuce, Lemon-Parmesan Vinaigrette

Heirloom Caprese 12

*Organic Tomatoes, Buffalo Mozzarella,
Extra Virgin Olive Oil, Balsamic Syrup*

Chilled Broccoli Salad 11

Toasted Pine Nuts, Parmesan Reggiano, Dijon Vinaigrette

Goat Cheese Salad 12

*Marinated Goat Cheese, Arugula, Candied Walnuts, Wild
Strawberries, Strawberry Vinaigrette*

“TAPAS”

ta·pas (TAH-pahs)

Noun, pl

*(in Spanish cookery) light snacks or appetizers, usually
eaten with drinks [Spanish *tapa* cover, lid]*

Calamari 13

*Batter Fried Calamari, Saffron Aioli,
Spicy Marinara, Wasabi Mayonnaise*

Mac & Cheese 8

Creamy Pennette Pasta, White Truffle Oil

Hummus & Pita 9

*Chickpea Hummus, Garlic, Tahini,
Extra Virgin Olive Oil, Grilled Pita Bread*

Flatbread Pizza 10

Daily Flatbread Creation, Petit Salad

Tuna Tartare 13

Ahi Tuna, Soy, Sesame, Ginger, Chili Oil, Fried Wontons

Beef Brochette 10

*Moroccan Spiced Beef, Fingerling Potatoes,
Garlic Spinach, Horseradish Sauce*

Chesapeake Crab Cake 16

Fennel-Cabbage Slaw, Mandarin Orange, Citrus Vinaigrette

Steamed Mussels 15

White Wine, Herbs, Garlic, Touch of Cream, Crostini

Risotto 12

*Chef's Daily Preparation
Add Beef Tips or Shrimp \$7*

Tandoori Wings 12

*Baked Chicken Wings Flavored with Yogurt and
Garam Masala, Served with Cucumber Raita*



SANDWICHES

Kobe Beef Burger 16

Southwestern Slaw and Tomato-Onion Ragout, Mac & Cheese

Angus Beef Burger 13

*10oz Burger, Lettuce, Tomato, Onion,
Jalapeno-Cheddar Roll, Garlic Herb Fries*

BLT 13

*Apple Wood Bacon, Romaine Lettuce, Tomato,
Herb and Black Pepper Mayonnaise,
On Toasted Sourdough, Organic Greens*

Chicken and Gruyere Panini 14

*Pancetta, Caramelized Onion, Tomato,
Tarragon Mayonnaise, Kettle Chips*

ENTREES

Filet of Angus Beef 29

*8oz Tenderloin Filet, Baby Carrots,
Crispy Potatoes, Cabernet Sauce*

New York Strip 28

Tomato, Watermelon and Arugula Salad, Herb Butter

Chilean Sea Bass 27

*Wild Mushrooms, Sautéed Mussels,
Hatfield Smoked Bacon, Garlic Beurre Blanc*

Rockfish 23

*Little Neck Clams, Sautéed Potato,
Virginia Ham, Creamed Spinach*

Ahi Tuna 24

*Baby Bok Choy, Roasted Fingerling Potatoes,
Crispy Pancetta, Ponzu Sauce*

Roasted Breast of Chicken 22

Artichokes, Cherry Tomatoes, Sweet Corn Sauce

Vegetable “Lasagna” 18

Roasted Vegetables, Spicy Marinara, Extra Virgin Olive Oil

Seafood Linguini 22

*Assorted Fish and Shellfish, Sweet Corn,
and Linguini Pasta, Garlic Cream*

Ricotta Ravioli 20

Sautéed Spinach, Caramelized Onion Puree, Pine Nut Butter

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 20% added to parties of six or more. There is a split plate charge of \$2.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses*