



Plated Dinner

SALADS

- Classic Caesar Salad *Romaine Lettuce, Caesar Dressing, House-made Croutons*
- Goat Cheese and Spinach Salad *Picked Baby Spinach, Crumbled Goat Cheese, Pickled Red Onion, Toasted Almonds, Blueberries and Balsamic Vinaigrette*
- Arugula Salad *Arugula, Shaved Parmesan, Mandarin Oranges, Red Onion, Pine Nuts and Apple Vinaigrette*
- Roasted Beet and Beefsteak Tomato Salad *(Additional \$3 per person) Roasted Baby Beets, Diced Beefsteak Tomato Shaved Radish, Piquant Remoulade, Mache, Fennel Pollen, Freshly-hung Lemon Ricotta Cheese*
- Heirloom Garden Salad *Mixed Greens, Tomato, Carrot, Cucumber, Balsamic Vinaigrette*

ENTREÉS

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| Center Cut Herb-Crusted Grilled Filet Mignon (7 oz) <i>with Red Wine Salmis</i> | \$35 |
| Braised Beef Tips <i>Slow-cooked with Button Mushrooms and Pearl Onions with Red Wine Demi-Glace</i> | \$25 |
| Lump Crab Cake (6 oz) <i>Fresh Lump Crab blended Chesapeake Style, Pan-roasted with Roasted Red Pepper Aioli</i> | \$25 |
| Boneless Pork Rib Eye (8 oz) <i>Roast Pork with Apple Reduction</i> | \$22 |
| French Cut Pork Chop <i>Thick Cut Bone-in Chop, Roasted Pork with Madeira Sauce</i> | \$24 |
| Airline Chicken Breast (8 oz) <i>Herb Chicken Reduction, Compound Butter</i> | \$24 |
| Grilled Chicken Breast (8 oz) <i>Smoked Gouda Bechamel</i> | \$22 |
| Fresh Norwegian Salmon Filet (6 oz) <i>White Wine Beurre Blanc</i> | \$23 |

DUETS

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| Grilled Herb-Crusted Filet Mignon (4 oz) and Seared Salmon (3 oz) | \$35 |
| Grilled Herb-Crusted Filet Mignon (4 oz) and Breast of Chicken (4 oz) | \$35 |
| Grilled Herb-Crusted Filet Mignon (4 oz) and Jumbo Lump Crab Cake (3 oz) | \$35 |
| Grilled Herb-Crusted Filet Mignon (4 oz) and Jumbo Shrimp Picatta | \$35 |

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ACCOMPANYING STARCHES *(Select one)*

Signature Mashed Potatoes *Creamy Whipped Potatoes*

Herb Roasted Red Potatoes

Quinoa Ragu *Roasted Poblanos and Grilled Corn mixed with a Creamy Saffron Quinoa*

Lemon Braised Fingerlings *Sliced Fingerling Potatoes braised in a Lemon Butter Stock*

Braised Farro *Toasted Farro Slow-braised in a Rich Sauce ~ Beef, Pork or Chicken*

Cheddar Grits *Ashland Mill Stone-ground Grits blended with Aged Cheddar*

Rosemary Red Wine Couscous *Toasted Israeli Couscous cooked down with Tomatoes and Roasted Garlic*

Risotto *Crab Risotto; Ham and Pea Risotto; Saffron and Chorizo Risotto*

ACCOMPANYING VEGETABLES *(Select one)*

Green Beans *Green Beans sautéed in Herb Butter*

Bacon Brussels Sprouts *Brussels Sprouts sautéed down with Bacon, Apples, Walnuts and Onions*

Glazed Baby Carrots *Tender Baby Carrots cooked with a Honey or Vanilla Glaze*

Fresh Succotash *Corn, Roasted Red Peppers and Lima Beans*

Grilled Fennel *Grilled Fennel dressed in Olive Oil and Fresh Herbs*

Jumbo Asparagus *Oven Roasted with Herb Butter*