



Plated Dinner

SALADS

Classic Caesar Salad	<i>Romaine Lettuce, Caesar Dressing, House-made Croutons</i>
Goat Cheese Salad	<i>Fresh Mixed Greens, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, and Balsamic Vinaigrette</i>
Heirloom Garden Salad	<i>Mixed Greens, Tomato, Carrot, Cucumber, Balsamic Vinaigrette</i>

ENTREÉS

Center Cut Herb-Crusted Grilled Filet Mignon	<i>(7 oz) with Red Wine Demi Glace</i>	\$36
Top Sirloin Steak	<i>(8 oz) Grilled and topped with Chimmi-Churri Sauce</i>	\$28
Braised Beef Tips	<i>Slow-cooked with Button Mushrooms and Pearl Onions with Red Wine Demi-Glace</i>	\$25
Beef Tenderloin Kabob	<i>Filet Tips with Grilled Seasonal Vegetables</i>	\$25
Lump Crab Cake	<i>(6 oz) Fresh Lump Crab blended Chesapeake Style, Pan-roasted with Roasted Red Pepper Aioli</i>	\$25
Bacon Wrapped Pork Filet	<i>(6oz) Trimmed Pork Loin wrapped with Thick Applewood Smoked Bacon; Apple Cider Demi Glace</i>	\$24
French Cut Pork Chop	<i>Thick Cut Bone-in Chop, Roasted Pork with Madeira Sauce</i>	\$24
Grilled Chicken Breast	<i>(6 oz) Smoked Gouda Bechamel</i>	\$22
Fresh Norwegian Salmon Filet	<i>(6 oz) White Wine Beurre Blanc</i>	\$23

DUETS

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 (3oz)	\$35

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ACCOMPANYING STARCHES *(Select one)*

Signature Mashed Potatoes

Herb Roasted Potatoes

White Cheddar Risotto *with Asparagus or Wild Mushrooms*

Gouda Mac-n-Cheese *Soft Cavatappi in a creamy Gouda Sauce*

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 Honey*

Artisan Asparagus *Oven Roasted with Herb Butter*