

Appetizers

Duck Confit Bruschetta - \$12

Grilled Peasant bread, apple butter,
Brie, duck confit, green apples

Grilled Lamb Lollipops - Hoisin . \$14

glazed, soba noodle salad, spicy
peanut sauce

Maryland Crab Cake - Wilted \$14

spinach, Cajun remoulade, pom frits,
tomato fume

Ravioli - The type changes like the \$10

weather. See what the weather is like
today!

Crisp Mortadella - House made \$13

Mortadella, orange olive salad, braised
fennel, micro arugula

Thai Blackened Scallops - Five .. \$14

spice risotto, lemon aioli

Five Onion Bisque - Chevre \$8

crouton

Salads

Sunset Farms Arugula Salad - \$8

Maytag bleu cheese, dried cranberries,
poached pears, pear vinaigrette

Sunset Farms Field Greens - ... \$9

Balsamic vinaigrette, pecans, dried
cherries, crispy goat cheese

Spinach Salad - Sweet & spicy \$9

cashews, oranges, red onion,
Manchego cheese, lemon E.V.O.O.

Classic Caesar Salad - With or \$8

without white anchovies

Warm Lobster Potato Salad - \$18

Local potatoes, spinach, lobster, green
goddess dressing

Entrées

Pan Roasted Mallard Duck \$27

Breast - Confit studded polenta cake,
sautéed greens, dried cherry demi jus

Roasted Free Range Chicken - \$24

Herb roasted, winter vegetable and
fingerling potato ragu, wilted spinach

Diver Scallops - Chestnut gnocchi, \$28

robiola sauce, wilted spinach

Angus Beef Tenderloin - Potato \$38

gratin, garlic spinach, local squash,
roasted shallot demi glace

Veal Tenderloin - Serrano wrapped \$30

pan roasted, citrus gremolata oil, egg
noodles, assorted winter vegetables

Braised Beef Short rib - Birch \$25

beer braised, Yukon gold mashed
potatoes, chef's vegetables

Pork Flat Iron - Grilled, roasted \$26

fingerling potatoes, blackened green
beans, roasted garlic demi glaze

Rock Shrimp Lobster \$38

Risotto - Melted leeks, oyster
mushrooms, spinach, rock shrimp,
butter poached lobster, parmesan
risotto

Pork Olive Ragout - Tossed with ... \$21
pasta and Grana Padano

Pan Roasted Scottish \$27

Salmon - Roasted beet & fennel
risotto, wilted spianch, mustard seed
oil shallot vinaigrette

Macaroni & Cheese....with \$23

LOBSTER! - Creamy four cheese
mac and cheese loaded with fresh
lobster meat!

Pork Chops and Apple \$21

Sauce - Chairman's Reserve twin
chops, roasted potatoes with bacon,
chefs vegetable, house made apple
sauce, cider jus

Liver, Bacon, and Onions - \$19

Calves liver, aged balsamic glazed
onion, crisp pancetta, mashed
potatoes, sautéed spinach