

Appetizers & Salads

Spring Pea Soup With Lump Crabmeat 7


Assortment Of Three Cheeses *vegetarian* 

Chef's seasonal selection with honeycomb, candied pecans & assorted crackers 15

Cheddar & Potato Pierogies *vegetarian*
with caramelized apples & onions, sour cream 11

Crispy Pork Belly
with fried egg, Castle Valley Mills grits & maple glaze 12


Blue Crab Tostada *pescatarian* 
with avocado, grape fruit & frisee 9

Chicken Liver Pate 
with our fruit preserves, whole grain mustard & crostini 12

Avocado Toast With House Cured Salmon
on ancient grain bread with horseradish cream cheese 10

Herb Fried Calamari
with Kalamata olives & cherry peppers, marinara sauce 11


Belgian Endive & Arugula Salad 
poached pears, blue cheese & toasted almonds, honey dijon dressing 10

Traditional Caesar Salad 
with romaine & radicchio, herbed croutons & parmesan cheese 6

"Iceberg Baby" 
head of baby iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8

Seasonal Greens Salad *vegetarian* 
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette 5




Ask your server how this dish is prepared *Gluten Free*.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Please alert your server to any serious allergies.

Entrees

Lamb Bolognese Over Fresh Pappardelle
with marscapone & mint 22

Red Wine Braised Beef Short Rib 
with garlic mashed potatoes, fried Brussel sprouts & sweet red chili glaze 24

Braised Pork Osso Bucco 
with grilled artichoke, broccoli, parmesan polenta & tomato jus 26

Filet Mignon 
with garlic mashed potatoes, grilled asparagus,
mushroom ragout & horseradish chive butter 4 oz. 20, 8 oz. 33

Roasted Lancaster Free Range Chicken
with cavatelli, roast mushroom & truffle cream sauce 22

Maple Leaf Farm Duck Breast 
with pork belly, sausage white bean ragout & fig compote 27

Roasted Cauliflower Steak *vegetarian* 
with chickpeas, golden raisins, yellow curry & red onion jam 21

Cedar Plank Baked Salmon
with wild rice pilaf, grilled broccoli, carrot & honey sriracha glaze 25

Seared Diver Scallops 
with Rock shrimp & asparagus saffron risotto 26

Jumbo Lump Crab & Shrimp Cakes
garlic mashed potatoes & French beans, sauteed, with orange tartar sauce 25

Grilled Striped Bass Filet 
with crispy fingerlings, fennel confit, grilled artichokes, sundried tomato & black olive tapenade 28