

Appetizers & Salads

Roasted Corn Chowder With Lump Crab & Spiced Popcorn 7

Assortment Of Three Cheeses *vegetarian* 

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

Sweet Corn & Black Bean Pierogies *vegetarian*

with corn & black bean salsa, chipotle lime crema & cilantro 11

Surf & Turf

with seared scallops, crispy pork belly, blueberry compote, corn puree & corn bread croutons 14

Blue Crab Fondue

with chorizo, roasted red peppers, housemade pickles & toasted pita 12

Chicken Liver Pate

with our fruit preserves, whole grain mustard & crostini 12

Avocado Toast With House Cured Salmon

on Bread Box's pumpernickel with horseradish cream cheese 10

Herb Fried Calamari

with Kalamata olives & cherry peppers, marinara sauce 11

Dan Graiff Farm Arugula Salad *vegetarian*

with marinated garden tomatoes, summer squash, crispy feta dumplings & roasted garlic vinaigrette 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

Barbacoa Style Beef Short Rib 

with summer succotash, garlic mashed potatoes & chipotle jus 24

Colorado Bone-In Lamb Loin 

with mole spice, black beans, blistered shishito peppers & spiced yogurt 33

Filet Mignon 

with garlic mashed potatoes, grilled asparagus,
mushroom ragout & horseradish chive butter 4 oz 20, 8 oz 32

Roasted Lancaster Free Range Chicken

with summer salad of tomatoes, cucumbers, olives, capers, croutons & basil pesto 22

Grilled Maple Leaf Farm Duck Breast 

with roast corn, stewed pinto beans & New Mexico red chili sauce 27

Housemade Ricotta Ravioli *vegetarian*

with ratatouille provencal, tomato butter fondue & lemon thyme 21

Cedar Plank Baked Salmon

with Israeli couscous, ratatouille & lavender honey glaze 25

Seared Sea Scallop Risotto 

with rock shrimp and sweet corn risotto, poblano peppers & salsa verde 26

Jumbo Lump Crab & Shrimp Cakes

stuffed with plenty of shrimp & crab, sauteed, with orange tartar sauce 25

Grilled Swordfish Steak 

with black olive hummus, fennel orange salad & preserved lemons 27