

Appetizers

BAKED BRIE BITES melted brie in a soft pastry shell with bacon jalapeno jam garnished with bacon crumble	13.95
CHESAPEAKE CRAB DIP warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crostinis	14.95
SEARED SEA SCALLOPS seared sea scallops with a tender light crust, served over house made gazpacho 🌱	16.95

Salads

HOUSE SALAD crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and buttermilk croutons ♡	6.95
BERRY SPINACH SALAD spinach and mix greens tossed with strawberries and blueberries topped with house made candied pecans, shaved red onion and goat cheese ♡🌱	7.95

Entrees

ROASTED CHICKEN roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus <i>Wine: Cielo Pinot Grigio '20 28</i>	22.95
SHRIMP AND CHICKEN CARBONARA rich creamy pasta tossed with sauteed shrimp and chicken, topped with parmesan cheese and served with garlic crostini <i>Wine: Villia Maria Sauvignon Blanc '20 28</i>	26.95
RIBEYE* cast iron ribeye with potato puree and sauteed asparagus 🌱 <i>Wine: Meiomi Pinot Noir '21 40</i>	39.95
FILET OSCAR* hand cut filet topped with jumbo lump crab drizzled with hollandaise sauce. Served with parmesan risotto and sauteed brocoli <i>Wine: Duckhorn Decoy Cabernet 48</i>	45.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness