

Appetizers

ROASTED BUTTERNUT SQUASH SOUP sweet, creamy and slightly spiced, with roasted apple garnish	7.95
RISOTTO ARANCINI house made risotto battered and fried, finished with tomato basil sauce	9.95
CHESAPEAKE CRAB DIP warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crostinis	10.95

Salads

HOUSE SALAD crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and buttermilk croutons served with house made Balsamic Vinaigrette.	6.95
WINTER SALAD Spiced nuts, cranberries, apple, bacon, and goat cheese over romaine served with house made Stone Ground Mustard Vinaigrette	8.95

Entrees

ROASTED CHICKEN roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus	22.95
BLACKENED TUNA blackened tuna served with black bean salsa and a corn cake	34.95
SURF & TURF* Tabasco shrimp and hand cut ribeye with twiced baked potato and steamed broccoli	36.95
FILET* grilled fillet served with scalloped potato and panko fried green beans over demi glace	39.95

Desserts

CHOCOLATE MOUSSE served with fresh whipped cream and shaved dark chocolate	7.95
CRÈME BRÛLÉE creamy house made custard topped with caramelized sugar.	7.95