

## Appetizers

<b>BLACKENED SHRIMP</b> six blackened shrimp on a wooded skewer with chipotle aioli. ①	<b>12.95</b>
<b>CHESAPEAKE CRAB DIP</b> warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crostinis ①	<b>14.95</b>
<b>LEMON SCALLOP</b> three pan seared scallops with lemon garlic butter sauce over risotto ①	<b>14.95</b>

## Salads

<b>HOUSE SALAD</b> crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend ♡ ① and buttermilk croutons	<b>7.95</b>
<b>WINTER SALAD</b> spinach and mix greens with red onion, apple, candied pecans and goat cheese with housemade maple vinaigrette ♡ 🌰	<b>7.95</b>

## Entrees

<b>ROASTED CHICKEN</b> roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus <i>Wine: Cielo Pinot Grigio '20   28</i>	<b>22.95</b>
<b>SHRIMP AND SCALLOP SCAMPI</b> jumbo shrimp and seared sea scallop served in a cherry tomato, lemon white wine sauce over linguine <i>Wine: Prosecco   30</i>	<b>34.95</b>
<b>SHORT RIB WITH BRAISED VEGETABLES</b> tender short rib with braised vegetables over garlic mashed potatoes <i>Wine: Angeline Cabernet Sauvignon '18   32</i>	<b>36.95</b>
<b>SURF &amp; TURF*</b> Tabasco shrimp and hand cut ribeye with twiced baked potato and steamed broccoli ① <i>Wine: Rioja, Carlos Serres Crianza '17   30</i>	<b>38.95</b>
<b>FILET*</b> grilled fillet served with scalloped potato and panko fried green beans over demi glace ① <i>Wine: Duckhorn Decoy Cabernet Sauvignon   48</i>	<b>39.95</b>

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