

SOUP and SALAD

Daily Soups 8

“Classic” Caesar Salad 12

*Baby Romaine, Parmesan Tuille, Garlic Crouton
Add Chicken, Salmon or Shrimp: \$7*

Organic Field Green Salad 10

*Assorted Baby Lettuce, Carrots,
“3 Day” Tomatoes, Balsamic Vinaigrette*

Asparagus Salad 11

Lambs Lettuce, Lemon-Parmesan Vinaigrette

Heirloom Caprese 12

*Organic Tomatoes, Buffalo Mozzarella,
Extra Virgin Olive Oil, Balsamic Syrup*

Chilled Broccoli Salad 11

Toasted Pine Nuts, Parmesan Reggiano, Dijon Vinaigrette

Goat Cheese and Pickled Radish Salad 12

*Humboldt Fog Goat Cheese, Pickled Radishes,
Thyme Infused Honey*

“TAPAS”

(TAH-pahs) Popular throughout Spain, tapas are appetizers that usually accompany Sherry or other Aperitifs or cocktails. In Spanish, the word Tapas means “cover”. They can form an entire meal and can range from simple items to more elaborate preparations.

Calamari 13

*Batter Fried Calamari, Saffron Aioli,
Spicy Marinara, Wasabi Mayonnaise*

Mac & Cheese 8

Creamy Pennette Pasta, White Truffle Oil

Hummus + Pita 9

*Chickpea Hummus, Garlic, Tahini,
Extra Virgin Olive Oil, Grilled Pita Bread*

Flatbread Pizza 10

Daily Flatbread Creation, Petit Salad

Tuna Tartare 13

Ahi Tuna, Soy, Sesame, Ginger, Chili Oil, Fried Wontons

Beef Brochette 10

*Moroccan Spiced Beef, Fingerling Potatoes,
Garlic Spinach, Horseradish Sauce*

Chesapeake Crab Cake 16

Fennel-Cabbage Slaw, Mandarin Orange, Citrus Vinaigrette

Steamed Mussels 15

White Wine, Herbs, Garlic, Touch of Cream, Crostini

Risotto 12

*Chef's Daily Preparation
Add Beef Tips or Shrimp \$7*

Tandoori Wings 12

*Baked Chicken Wings Flavored with Yogurt and
Garam Masala, Served with Cucumber Raita*



SANDWICHES

Grilled Ribeye 24

*Seared Foie Gras and Truffle Butter on
Ciabatta with Garlic Herb Fries*

Kobe Beef Burger 16

Southwestern Slaw, Tomato & Onion Ragout, Mac & Cheese

Angus Beef Burger 13

10oz Burger, Lettuce, Tomato, Onion, Jalapeno-Cheddar Roll

BLT 13

*Apple Wood Bacon, Romaine Lettuce, Tomato,
Herb and Black Pepper Mayonnaise, Toasted Sourdough*

Chicken and Gruyere Panini 14

*Pancetta, Caramelized Onion, Tomato,
Tarragon Mayonnaise, Kettle Chips*

ENTREES

Filet of Angus Beef 29

*8oz Tenderloin Filet, Baby Carrots,
Crispy Potatoes, Cabernet Sauce*

New York Strip 28

Tomato, Watermelon and Rocket Salad, Herb Butter

Chilean Sea Bass 27

*Wild Mushrooms, Sautéed Mussels,
Hatfield Smoked Bacon, Garlic Beurre Blanc*

Rockfish 23

*Little Neck Clams, Sautéed Potato,
Virginia Ham, Creamed Spinach*

Ahi Tuna 24

*Baby Bok Choy, Roasted Fingerling Potatoes,
Crispy Pancetta, Ponzu Sauce*

Roasted Breast of Chicken 22

Artichokes, Cherry Tomatoes, Sweet Corn Sauce

Vegetable “Lasagna” 18

Roasted Vegetables, Spicy Marinara, Extra Virgin Olive Oil

Seafood Linguini 22

*Assorted Fish and Shellfish, Sweet Corn,
and Linguini Pasta, Garlic Cream*

Ricotta Ravioli 20

Sautéed Spinach, Caramelized Onion Puree, Pine Nut Butter

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 20% added to parties of six or more. There is a split plate charge of \$2.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses*