

Mother's Day 2019

~STARTERS~

CALAMARI 10
Sweet chili sauce

HAND ROLLED FRIED MEATBALLS 9
Signature recipe, house sauce

LAMB POPS 12
Grilled lamb pops, sweet herb pesto

MARYLAND BLUE CRAB CAKES 14
Fresh lettuce greens, chipotle remoulade

MAINE LITTLENECK CLAMS 12
Pancetta, garlic, roasted red peppers,
white wine garlic butter

~SOUPS & SALADS~

SEAFOOD CHOWDER 6

CHICKEN & DUMPLING 4

ICEBERG WEDGE
Creamy & crumbly bleu, tomatoes,
balsamic reduction

Small 5

Large 8

HEARTS OF ROMAINE
Romaine hearts, shaved asiago, traditional
Caesar dressing, crispy capers, herbed crostini

Small 5

Large 8

~ENTREES~

FILET MIGNON 29
Herb & cheese mashed potatoes, seasonal
vegetables, sauce Bordelaise

PORK RIBEYE 27
Prime 10 oz. grilled pork ribeye, mashed
sweet potatoes, spring asparagus

LAMB CHOPS 28
Grilled domestic lamb chops, roasted new
potatoes, seasonal vegetables, sweet herb pesto

PAN SEARED DUCK BREAST 28
Fruit & nut quinoa salad, blueberry balsamic

VEAL & LOBSTER 30
Pan seared veal tenderloin, lobster ragout, herb
& cheese mashed potatoes, seasonal vegetables

CHICKEN FLORENTINE 19
Grilled chicken, roasted red peppers, spinach,
pasta pillows, basil cream sauce

THE HOLIDAY 24

INSPIRED BY OUR LOYAL CUSTOMER!
Clams, shrimp, garlic, white wine butter sauce,
roasted red peppers, basil, linguine

GEORGES BANK SCALLOPS 29
Seared scallops, sweet pea & pancetta risotto

LINGUINE - RED or WHITE 28
P.E.I. clams, garlic, white wine, fresh herbs

SHRIMP SCAMPI 22
Lightly sautéed shrimp with garlic, white
wine butter sauce, basil, roasted red
peppers and linguine

GRILLED SALMON 26
Vegetable quinoa salad, citrus honey butter

STUFFED LOBSTER TAIL 29
Butter poached, roasted new potatoes,
grilled asparagus