



Eat. Drink. Be.

Starters

Lunch --\$20.10

(Choose One)

Watermelon Gazpacho with a Feta Crouton

Pan Seared Sea Scallops with Israeli Cous-Cous and a Pesto Drizzle

Organic Mesculm Salad with Artisan Goat Cheese, Candied Pecans, Dried Cherries and Sherry Shallot Vinaigrette

Entrees

(Choose One)

Salad Nicoise with Grilled Fresh Tuna, Green Beans, Fingerling Potatoes, Olives

Picnic Plate with Buttermilk Soaked Fried Chicken Breast, Herb Potato Salad and Deviled Egg

Goat Cheese Ravioli

Summer Vegetables and Roasted Tomato Sauce

Grilled Beef Tenderloin Skewers, Watercress Salad with Gorgonzola and Cucumbers, Grill Bread

Jumbo Lump Crab Cake Sandwich, Brioche Bun, Cole Slaw and Hand Cut Fries

Dessert

(Choose One)

Nectarine Blueberry Crisp with Sweet Cream Ice Cream

Triple Chocolate Ganache Gateau

Crème Brulee

Wines by the Glass

Chadon Brut, NV California	10	Shiraz, Archetype, Barossa Valley, Australia	10
Riesling, Sageland Vintners, California	10	Cabernet Sauvignon, Altamura Sangiovese, Napa Valley	10
Chardonnay, Neyers, Carneros	9	Merlot, Chateau Ste Michelle, Yakima Valley, Washington	10
Sauvignon Blanc, Sterling Sonoma, California	9	Pinot Noir, Chalon Monterey, California	12
Chateau Julien, Gewuerztraminer, California	10	Cabernet Sauvignon, Lolonis Organic wine, California	12
Pinot Grigio, Esperto, Della Venezie Italy	9	Sangiovese, Altamura, Napa	9

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Brought to you by

20% Gratuity Will Be Added for Parties of 6 or More

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!



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Dinner — \$35.10

Starters

(Choose One)

Chilled Watermelon Gazpacho Soup with a Feta Crouton

Jumbo Lump Crab Cake with a Wilted Summer Slaw and Red Pepper Coulis

Organic Mesculm Salad with Artisan Goat Cheese, Candied Pecans, Dried Cherries, Sherry Shallot Vinaigrette

Entrees

(Choose One)

Pan Roasted Chicken Saltimbocca, Green Bean Walnut Salad with Grilled Peaches, Thyme Jus

Grilled Bistro Steak, Caramelized Sweet Onions, Olive Smashed Potatoes and a Watercress Salad

Seared Crispy Wild Rockfish Chesapeake Oyster Chowder

Goat Cheese Ravioli

Summer Vegetables and Roasted Tomato Sauce

Green Tea Smoked Organic Salmon

Scallion Rice Cake, Shiitake Crisps, Baby Bok Choy

Desserts

(Choose One)

Nectarine-Blueberry Crisp with Sweet Cream Ice Cream

Triple Chocolate Ganache Gateau

Crème Brule

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