

THE
MEMBERS'
G · R · I · L · L · E

DINNER

– SOUPS –

FRENCH ONION SOUP AU GRATIN	Crock - \$6
VIRGINIA HAM & CORN CHOWDER	Cup - \$5 Bowl - \$6
SOUP Du JOUR	Cup - \$5 Bowl - \$6

– SALADS –

CLASSIC CAESAR SALAD
\$7

Add Chicken - \$10 Add Salmon - \$12
romano cheese crisp, herb crostini and meyer lemon zest ♥

PROSCIUTTO wrapped SPINACH & FIG SALAD
\$10
served with a virginia plum vinaigrette ♥

BABY GREENS
\$8

with caramelized forelle pears, pancetta, gorgonzola cheese and sherry vinaigrette dressing ♥♥

CHEF'S COBB SALAD
\$10

with diced turkey, fresh avocado, tomato, cucumber, goat cheese, carrots, applewood bacon, red onion, chopped egg, and house dressing ♥

– BURGER –

½ POUND BURGER \$10
with lettuce, tomato, onion, choice of sides & pickle

Additional Toppings - \$1.25

– FOOD for TWO –

(APPETIZERS TO SHARE)

NEW ENGLAND STYLE SEAFOOD STEW <i>with shrimp, clams, scallops, mussels and crostinis</i>	\$10
KOBE BEEF BURGER BITES TRIO <i>with garlic mustard, chive aioli and a sweet chili ketchup</i>	\$8
COCONUT CRUSTED SHRIMP and GRILLED PINEAPPLE NAPOLEON <i>with a mango cilantro relish & a sweet thai dipping sauce</i> ♥♥	\$10
HOMEMADE TRUFFLE TATER TOTS <i>stuffed with truffles, cheddar, bacon & served with a hillside tomato jam</i> ♥	\$7
CHICKEN and CORN TORTILLA FONDUE DIP <i>with herb crostini and parmesan crisps</i>	\$8

– APPETIZERS –

SAUTÉED ESCARGOT ♥ <i>with garlic, lemon, white wine and a grilled french baguette</i>	\$10
CRAB STUFFED SHRIMP ♥ <i>with dijon & scallions and a basil & saffron aioli</i>	\$10
CHESAPEAKE BAY CRAB CAKE ♥ <i>stone ground mustard sauce and fried sweet potato crisps</i>	\$10
GRILLED PEPPERED SEA SCALLOPS ♥ <i>with a carrot puree and an aged balsamic glaze</i>	\$10

SIDES

POPPY and DIJON COLESLAW
FRENCH FRIES
HOMEMADE YUKON POTATO CHIPS
TRI-COLOR TORTILLA CHIPS
SWEET POTATO FRIES (additional \$0.75)

THE MEMBERS' GRILL

DINNER

*"UMAMI" the 5th
Taste Sensation!*

Our taste sensations are sweet, sour, salty, bitter and Umami. The sensation of Umami is created from the amino acid glutamate. Found naturally in certain foods that when paired together create Umami bombs. The explosion of natural flavors will erupt and give you an amazing culinary experience. This is the healthiest way of experiencing truly amazing flavors without the addition of any substitutes or flavor.

ITALIAN CHICKEN CORDON BLEU	\$23
<i>stuffed with prosciutto, sundried tomatoes, fontina cheese & fresh basil, served with stewed tomatoes and eggplant, saffron risotto and a stone ground mustard sauce</i>	
BRAISED LAMB SHANK	\$30
<i>yukon gold potatoes, grilled carrots and braised brussel sprouts</i>	
BAKED PARMESAN CRUSTED COD FISH	\$30
<i>♥♥ stewed tomatoes, eggplant and saffron broth</i>	
COUNTRY FRIED PORK CHOP	\$24
<i>butternut squash risotto, carrots, brussel sprouts & apple demi-glace</i>	
POMEGRANATE GLAZED SALMON	\$23
<i>♥♥ apple horseradish cream, buttered broccolini & okinawan potatoes</i>	
BEEF STROGANOFF	\$28
<i>beef tenderloin tips, mushrooms, onions, tossed in buttered egg noodles</i>	
SHEPHERD'S PIE	\$24
<i>♥ ground lamb, sharp cheddar, cinnamon, coriander, sweet peas and topped with whipped potatoes</i>	
BLACK FOREST VEAL SCALOPPINI	\$29
<i>with smoked ham, capers, white wine, demi cream, served with herb spätzle & winter vegetables</i>	

- ENTREES -

BACON wrapped PETITE TWIN FILET MIGNON / \$30
<i>yukon gold potatoes, asparagus, rosemary demi and fried onion crisps</i>
(petite portion - \$24)
AMERICAN PATE / \$16
<i>classic meatloaf with pomodoro or demi-glace & yukon gold potatoes</i>
(petite portion - \$11)
PASTA NAPOLEON / \$17
<i>layers of fresh pasta, ricotta, mozzarella, basil pesto & pomodoro sauce ♥</i>
(petite portion - \$12)
AMERICAN FOIE GRAS / \$19
<i>calves liver, yukon gold potatoes, rosemary marsala demi-glace, bacon and caramelized onions</i>
(petite portion - \$14)
CLASSIC CHICKEN POT PIE / \$24
<i>fresh chicken breast, carrots, celery, sweet peas and puff pastry crust</i>
INLAYED SALMON FILET / \$23
<i>stuffed with spinach and feta, seasonal rice medley, asparagus and a stone ground mustard sauce</i>
"THE DAY BOAT" / \$28
<i>locally sourced featured seafood entrée, served with butternut squash risotto, bacon, braised brussel sprouts & a white wine buerre blanc ♥</i>
"SURF and TURF" / \$30
<i>with our petite filet mignon, stuffed shrimp, yukon gold potatoes and herb demi-glace</i>

♥ - Gluten Free Items
♥ - Low Sodium Items

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.