

Holiday Menu

starters

TUNA BITES 18

Fresh pan seared sushi grade tuna marinated in Jamaican dry rub. Cucumber relish, Daikon micro salad, red pepper aioli.

BRUSSEL SPROUTS 14 gf

Pan roasted with bacon, shallots dried cherries bleu cheese crumbles and honey dijon.

OYSTER ROCKEFELLAR 16

Six local oysters on the half shell. Shallot cream spinach, sharp gruyere cheese seared with charred lemon.

MARYLAND BABY CRAB CAKES 20

soup & salads

CRAB & CORN CHOWDER 11/14

CEASAR SALAD 10

FALL BURRATA 15

Dressed baby arugula in Champagne vinaigrette, crumbled pistachios, confit cherry tomatoes, parmesan gremolata, aged balsamic glaze.

MY LADY SALAD 14

Artisan lettuce, dried cranberries, apples, cucumbers, pickled red onions, sliced persimmon's, pomegranate seeds, feta vinaigrette.

LYONNAISE SALAD 13

Fresse lettuce, crispy onion straw's herb focaccia croutons. Pecorino Romano cheese, hardboiled egg, warm bacon vinaigrette.

entrées

MARYLAND CRAB CAKES 49

Broiled Maryland crabcakes topped with lemon aioli. Yukon gold mashed potato purees and grilled parmesan asparagus.

BRAVEHEART FILET MIGNON 49

Braveheart angus center cut filet with garlic confit Yukon gold mashed potato and grilled asparagus. Finished with red wine veal demi glaze.

CAVEMAN SHORT RIB 49

Braised Boneless Short Ribs in a red wine veal demi glaze served over a bed of exotic mushroom risotto, maple glazed tri-colored baby carrots.

CHICKEN FRANCESE 29

Chickpea flour crusted and egg washed pan seared chicken breast in a wine butter sauce. Served with roasted baby potatoes, holy trinity hash. Garnished with grilled lemon.

GRILLED LAMB CROWN ROAST 49

Herb crusted lamb rack, butter poached marbled baby potatoes, maple rosemary tri-colored carrots.

GOLDEN SCALLOPS 49

Seared u/10 fresh scallops over Parmesan risotto topped with a spinach pesto and saffron champagne butter beurre Blanc sauce.

SEAFOOD ROSA MARIA 48

Shrimp, scallops, crab claws sauteed in a vodka tomato cream sauce, shaved basil over linguine topped with herb gremolata.

ANGUS NY STRIP 39

Rosemary Truffle salt marinated Angus Certified NY Strip. Confit baby potatoes, grilled asparagus, exotic mushroom demi glaze.

MISO GLAZED HALIBUT 45

Pan seared fresh Halibut, citrus miso glaze, served over butternut squash ravioli, wilted spinach topped with pan jus.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illness, especially if you have certain medical conditions.

20% Gratuity will be added to all checks.