

SOCIAL

STARTERS

- Boursin & Blue Cheese Potato Chips 5.00
Fried Cornichon Pickles with 'Comeback' Sauce 5.00
Macaroni & Cheese with Melted Brie and Truffle 6.00
Spinach and Artichoke Dip with Toasted Flatbread 8.00
Texas Tomato Soup with Cilantro Shrimp 6.00 / 11.00
Breaded Artichoke Hearts with Creamy Feta-Cucumber Dip 7.00
Crispy Calamari Fries with a Trio of Dipping Sauces 9.00
Broiled Eastern Shore Style Jumbo Lump Crab Cakes 12.50 / 24.00
Chilled Jumbo Shrimp with Horseradish Cocktail Sauce and Lemon Remoulade 12.00
Steamed Alaskan King Crab Legs with Lemon and Butter Sauce ¼ lb 15.00 / ½ lb 28.00

SALADS AND SANDWICHES

All Sandwiches Include Cabbage Slaw and House Made Potato Chips

- Hearts of Romaine Caesar Salad with Reggiano Parmesan 6.75 / 9.75
with Grilled Chicken Breast or Grilled Salmon Fillet 12.75
Mixed Greens with Warm Feta Croutons, Kalamata Olives, Peppers and Honey-Lemon Dressing 7.00 / 9.00
Grilled Chicken Caprese Sandwich with Heirloom Tomato, Mozzarella and Basil Pesto 11.00
Ultimate Grilled Cheese Sandwich on Jalapeño-Cheddar Bread with Sliced Tomatoes 9.00
Grilled Black Forest Ham and Gruyere Sandwich with Pickled Onions 10.75
Fresh Salmon Burger with Sesame Tartar Sauce 10.00
'Kobe' Beef Burger with Sautéed Onions 12.00
Add Your Choice of Cheddar, Jack, Swiss, Gruyere or Blue Cheese, Jalapeño or Mushrooms

MAIN

All Entrees are served with Vegetable of the Day and Choice of Saffron Rice or Yukon Gold Mashed Potatoes

- Horseradish Crusted Salmon Fillet with Lemon-Caper Butter Sauce 20.00
Pan Seared Jumbo Diver Scallops with Apple Smoked Bacon, Garlic and Dijon Sauce 24.00
Breaded Marinated Portobello Mushrooms with Garlic-Herb Sauce 15.00
Herb Roasted Chicken Breast with Burgundy-Port Wine Sauce 18.00
Spicy Jamaican Jerk Pork Loin Chop with Dried Cherry Jus, Cilantro and Ginger 18.00
Herb Marinated Lamb Loin Shepherd's Pie with Yukon Gold Potato Crust 16.00
Grilled Spice Rubbed Flatiron Steak with Béarnaise Butter 22.00
Pan Roasted Beef Tenderloin Filet with Red Port Reduction 29.00
Served 'Steak Diane' Style with Mushrooms in Cognac Cream Sauce 32.00

SIDES

5.00

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| Garlic Sautéed Baby Spinach | Fresh Cut French Fries | Sautéed Mushrooms |
| Roasted New Potatoes | | Steamed Vegetables |

Jon Schwarzenberger
Executive Chef