

first

CREAM OF CRAB SOUP

jumbo lump, chives

MARYLAND CRAB

jumbo lump, bacon, veggies ^{GF}

BUTTERNUT SQUASH SOUP

cinnamon cream, toasted pumpkin seeds, pumpkin oil ^{GF}

ARUGULA SALAD

pears, dried cherries, smoked blue cheese, candied pecans, roasted grape vin ^{GF}

CAESAR SALAD

fresh romain, parmesan, traditional dressing ^{GF}

principals

FILET MIGNON & CRAB CAKES

whipped potatoes, grilled asparagus ^{GF}

RARE AHI TUNA

scallion fried brown rice, six way local veg, chili sauce, soy ginger sauce

JUMBO SCALLOPS

butternut squash risotto, roasted mushrooms, swiss chard, hazelnuts, pomegranate beurre blanc ^{GF}

CRAB CAKES

whipped potatoes, asparagus, cocktail and tartar sauces

PAN SEARED SALMON

potato pancake, beet puree, asparagus, horseradish dill cream, lemon caper beurre blanc ^{GF}

AIRLINE CHICKEN BREAST

whipped potatoes, swiss chard, roasted apples, rosemary chicken jus ^{GF}

“SOMETHING VEGAN”

sweet potato and chickpea curry, toasted farro, swiss chard,

dessert

JAMES BREAD PUDDING

white & dark chocolate, caramel sauce

WARM BLONDIE ALA MODE

vanilla ice cream, caramel and chocolate sauce, fresh berries

CHOCOLATE PEANUT BUTTER PIE

oreo crust, reese's cruble, chocolate sauce

^{GF} GLUTEN FREE as is.

^{GF} Can be prepared GLUTEN FREE on request. May require some omissions.