



Happy Mother's Day

Appetizers & Starters



First

Course

Oysters on the 1/2 ~

A selection of East Coastal oysters (5) freshly shucked when ordered
Served with fresh lemon, cocktail sauce, & mignonette

Boston Roasted Beet Bowl

Roasted Organic baby sugar Beets, served with a bouquet of Arcadian greens~
Aztec Grain Blend tossed with blood orange & pomegranate vinaigrette,
Finished with seared halloumi cheese

Traditional Shrimp Cocktail

11 jumbo shrimp, steamed 'Eastern Shore style in ale, lemon, herbs, & spice
Served with our traditional Cocktail Sauce

Asian Surf & Turf

Mignon & sesame encrusted Tuna cut in geometric cubes, seared in a iron pan ~ served in
droplets of wasabi cream & matchstick vegetables in a Thai chili vinaigrette

Zucchini Threads a la Riche

Simple is the 'best' when it comes to this virgin tomato butter sauce

Zucchini threads steamed over diced vine ripened tomato, slivered scallions &
fresh snow peas (order no butter for **Vegan**)

White Asparagus Basque

Beautifully tender white asparagus imported from the Netherlands
Steamed in Chablis and served topped in the Basque style with a poached egg
Drizzled with a champagne & leek buerre blanc

Goat Cheese Tart

Individual puffed pastry tart with fresh herbs & Boucheron chevre – baked to beautiful perfection and
finished with a Greek sour cherry conserve

Crab Crêpes a la Riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato &
scallion butter - drizzled with a melted leek and champagne buerre blanc

Intermezzo

Please choose

Spring Asparagus & Mushroom Bisque

A pairing of two spring favorites. . . finished with fresh herbs and a splash of cream

Or

Spring Salad

Tossed crisp greens tomato, cucumber, edible flowers, radish, celery
Fresh lemon herb vinaigrette

*Pennsylvania State requires us to inform you. . .
Consuming rare or undercooked menu selections may increase the chance of food borne illness*



Entrée Selections



entrees are accompanied by with Chef's Choice fresh vegetables)

Savory Shiitake Chicken ~

Organic French A-Line cut breast ~ stuffed under the skin with melted leeks, wild mushroom pate & a hint of French chevre ~ pan roasted –finished in the oven to *crispy skin*.

Served over angel hair pasta in a light sauce of pan juices, shiitake mushrooms & a hint of lemon

Asian Crispy Duck

Semi boneless 1/2 Duckling "Twice cooked". .roasted & painted with a Thai glazing lacquer of fresh berries- then flashed to 'crisp' the skin. Served with stir fry of fresh vegetables & spiked with Asian flavor ~ Thai chilies, tamari soy, & ginger

Day Boat Sea Scallops

Beautiful, sweet dry packed, candies of the sea. . . pan seared encrusted with crushed pistachios
Served in a pool of white corn puree, a hint of lime and andouille sausage

Celebration Vegetables Mediterranean

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta

Order with our zucchini thread, pasta no pasta for gluten free option

Additional Veg & Vegan Entrée Selections are available from our Vegetarian Menu

Spring Shrimp & Crab Fettuccine

Sauteed with slivered *spring asparagus* in a light tomato butter sauce
With a hint of champagne cream ~ tossed with imported fettuccine

Scottish Salmon ~

Fillet of wild caught salmon- pan rpassed to succulent tenderness ~ w/ Aztec ancient grain blend
Drizzled with a dill and spring pea buerre blanc

Surf n' Turf

6 oz filet mignon tail, charcoal grilled to your request ~Served with Maryland crab cake
Grill roasted Spring fingerling

Lamb Taverna ~

Lamb Chops (3) perfectly grilled (psistaria) Greek style served over orzo with roasted tomato, fresh leaf spinach, and imported feta &a small Greek village salad with local organic tomato

Our Filet Mignon are cut to order -"Just for you" -from the whole tenderloin-

"or Choose your cut"-10 OZ., 12OZ., 14OZ., OR 16OZ. + add \$ 4.50 per ounce

Simply hardwood charcoal grilled to your preference with your choices below

Chicago Style

'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy
bacon bits & dried cranberries

New York Style

Served with **Russet mashed**
and *Sauce Béarnaise*

Filet au Poivre - finished with a traditional *Brandied peppercorn cream* + \$ 4.50



Three Courses

\$ 65.00 per person



20% gratuity is added to your check for all holidays and your convenience