

A P P E T I Z E R S E N T R E E S

CHILLED LOBSTER MARTINI

Roasted Tomato Vinaigrette, Micro Greens

OYSTER & CLAM SAMPLER

Freshly Shucked Oysters and Clams with a Champagne Mignonette Sauce

TUNA TARTARE

Cucumber, Avocado, Miso-Black Sesame Vinaigrette

MARYLAND CRAB CAKES

Selected Baby Greens lightly tossed with a Toasted Walnut Vinaigrette

SHRIMP COCKTAIL

*Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce
garnished with Candied Lemon Rinds*

MR. BARRY'S FAVORITE

*Selected Baby Greens, Cambozola, Pears, Fresh Mushrooms
lightly tossed with a Sesame Vinaigrette*

BABY ROMAINE CAESAR

Roasted Garlic and Crispy Brioche Croutons

SMOKED SALMON AND RED BEET TOWER

Drizzled with an Herb Vinaigrette

PAN ROASTED MUSCOVY DUCK BREAST

Farro Salad, Swiss Chard and Black Mission Fig Gastrique

GRILLED VENISON RACK CHOP

Horseradish & Chive Gnocchi, Roasted Butternut Squash

ASIAN SPICED AHI TUNA

Baby Bok Choy, Shiitake Mushrooms, Miso-Ginger Vinaigrette

PAN SEARED ATLANTIC SALMON

Scallion & Potato Croquette, Asparagus, Dill Cream Sauce

MOLLY PITCHER SEAFOOD POT PIE

Shrimp, Scallops, Maine Lobster Meat, Light Creamy Bisque

HERB CRUSTED RACK OF LAMB

Pinot Noir Risotto, Cipollini Onions and Baby Brussel Sprouts

FILET MIGNON

Celery Root Puree, Roasted Garlic Creamed Spinach, Chestnut Butter

HAZELNUT & SAGE CRUSTED HALIBUT

Autumn Risotto, Roasted Red Pepper Jus

SLOW ROASTED PORK TENDERLOIN

Roasted Garlic Whipped Potatoes, Autumn Vegetables, Sundried Cranberry & Bourbon Jus

PAN SEARED SEA SCALLOPS

Lobster & Quinoa Salad, Butternut Squash, Brown Butter Vinaigrette

16oz. CERTIFIED ANGUS NEW YORK SIRLION

Asiago-Wild Mushroom Encrusted, Tempura Asparagus, Yukon Mashed Potatoes

All entrees served with a House Salad.

B o n A p p e t i t !