

\$50.00 PER PERSON

<u>APPETIZERS</u> BUTTERNUT SQUASH SOUP

HOUSE SALAD - Crisp Romaine, red onions, tomato, creamy balsamic dressing CLASSIC CAESAR SALAD

WATERCRESS SALAD - Crumbled Gorgonzola, heirloom tomato, walnuts, honey Dijon

FRESH MOZZARELLA NAPOLEON- Bell peppers, Portobello, balsamic reduction (additional \$4.00)

CRISPY FRIED CALAMARI (additional \$5.00)

ENTRÉE'S

CHICKEN GISMUNDA - Boneless chicken breast, lightly breaded, over spinach, topped with mushrooms wine and butter

LOCAL SWORDFISH

Charcoal grilled, Evoo, Greek oregano, fresh garlic, lemon
MEDALLIONS OF LAMB - Mediterranean marinade, Chianti reduction
BRONZINO FILET - Almond crusted, beurre blanc
WALNUT CRUSTED SALMON- Citrus butter

SHRIMP ALA RODOS - Jumbo shrimp sautéed with tomatoes, onions, white wine and feta cheese

ROAST DUCK L'ORANGE - Orange Grand Marnier glaze WHITE TRUFFLE RAVIOLI -brown butter, sage, shitake RIGATONI ala VODKA

MARYLAND CRAB CAKES (additional \$5.00) SKIRT STEAK - Charcoal grilled, red wine jus (additional \$7.00) GRILLED BLACK ANGUS N.Y STRIP STEAK - Brandy peppercorn cream (additional \$8.00)

CHILDREN'S MENU \$18.00

HAMBURGER WITH FRENCH FRIES
CHICKEN TENDERS WITH FRENCH FRIES
PASTA WITH BUTTER OR MARINARA

FAMILLY STYLE DESSERT

Menu Subject to Change!