



Main Courses

SPECIAL EVENTS

RED SNAPPER	<i>Fried Whole, Tomato Ginger Chutney, Sticky Rice, Warm Ponzu Dip</i>	\$26.00
RACK OF PRAWNS	<i>Almond Crusted, Roasted Yellow Pepper Sauce</i>	\$25.50
ATLANTIC SALMON	<i>Spinach, Fennel, Tomatoes, Orangella Butter Sauce</i>	\$24.25
MARYLAND LUMP CRAB CAKE	<i>Cherry Tomatoes, Yellow pepper Couli</i>	\$26.50
CHICKEN MARSALA	<i>Sautéed, Marsala Wine, Pappardelle</i>	\$19.50
FREE RANGE CHICKEN BREAST	<i>Roasted, Apple Smoked Bacon, Sweet Potato Lime Sauce</i>	\$19.50
PORK TENDERLOIN	<i>Braised, Pistachios, Olives, Swiss Chard</i>	\$19.50
COLD WATER LOBSTER TAIL	<i>Broiled, Drawn Lemon Butter, Broccolini</i>	\$34.95

PRIME STEAKS & CHOPS

20OZ. BONE-IN COWBOY STEAK	<i>Tobacco Onions, Baked Potato, Cove Steak Sauce</i>	\$39.50
14OZ. NEW YORK STRIP	<i>Maitre d' Butter, Broccolini & Pine Nuts</i>	\$37.50
8OZ. FILET MIGNON	<i>Sauce Choron, Scallion Mashed Potatoes</i>	\$36.50
PRIME RIB	<i>Slow Roasted, Au jus, Yorkshire Pudding</i>	\$23.50
GRILLED PORK CHOP	<i>Calvados Demi glace, Potato & Apple Hash</i>	\$21.95
LAMB PORTERHOUSE	<i>Grilled, Caramelized Shallot & Potato Short Stack, Pomegranate Syrup</i>	\$34.50

SIDE DISHES & VEGETARIAN

MACARONI & CHEESE	<i>Chorizo Sausage</i>	\$5.50
RISOTTO	<i>Chefs Creation Du Jour</i>	\$6.50
CREAMED SPINACH	<i>Roasted Elephant Garlic, Asiago Cheese Crisp</i>	\$5.50
LOBSTER MASHED POTATOES	<i>Chunks of Lobster, Butter, Cream, Nutmeg</i>	\$7.50
KENNETT SQUARE MUSHROOM MEDLEY	<i>Cippollinis Onions, Pancetta Crisp</i>	\$5.50
HARVEST SURPRISE	<i>Please Ask Your Server for Today's Choice</i>	

- For your convenience, a 20% gratuity will be added to all parties of 6 or more persons

CHEF DE CUISINE
Andy Altomare

MAITRE D'
Bradley Jeffreys

SOUS CHEF
Vance Elliot