



DINNER MENU III

\$150 PER PERSON

first course

CHOOSE TWO

BACON ELEVATED

Jalapeno, Peppered, Smoked,
Candied Espresso, Bourbon

JUMBO CRAB CAKES

Maryland Crab

BUTCHER MEATBALLS

Red Sauce, Fontina Pomme Puree,
Harvey Bakery Focaccia

second course

CHOOSE TWO

HOUSE SALAD

Balsamic Vinaigrette

FRENCH ONION SOUP

Au Gratin

CAESAR SALAD

Classic Caesar

LOBSTER BISQUE

Toasted Cognac Marshmallow

third course

CHOOSE THREE

DRY-AGED RIBEYE

14oz.

WAGYU FILET

7oz

ATLANTIC SALMON

Shrimp, Artichoke, Pesto

RACK OF LAMB

16oz.

T-BONE

25oz

CHILEAN SEABASS

Beurre Blanc &
Grapefruit Chimichurri

side flight

CHOOSE THREE

MAC N' CHEESE

Cavatappi Pasta, Smoked Gouda,
Crispy Bacon, Chives

ASPARAGUS

Hollandaise

FIELD MUSHROOMS

Demi-Glaze

SWEET CREAM CORN

FRITES

CARROTS & POTATOES

BRUSSELS

Maple, Bacon, Pomegranate

SMOKED GOUDA MASH

Freshly Grated Smoked Gouda
Mash, Green Onions

BROCCOLI

Lemon & Butter

finisher

CHOOSE ONE

STICKY TOFFEE PUDDING

Warm Date Cake, Toffee-Caramel
Glaze, Vanilla Ice Cream

CREME BRULEE

Traditional Vanilla Custard,
Scorched Turbinado Sugar

KEY-LIME PIE

Tart Custard, Almond Graham Cracker
Crust, Whipped Cream, Lime Zest