



SOUPS / STARTERS

SOUP DU JOUR

- CRAB & CORN BISQUE** OLD BAY, BLUE CRAB, ROASTED CORN ✦
- FRENCH ONION SOUP** GRUYERE-PARMESAN CRUST
- TUNA TARTAR** AVOCADO, MANGO, LEMON, SOY-YUZU SAUCE
- CALAMARI** BANANA PEPPER AIOLI, MARINARA, CHIVES
- GRILLED HALLOUMI** (CYPRIOT CHEESE) WATERMELON, MINT, ARUGULA, LEMON, EXTRA VIRGIN OLIVE OIL, CRACKED BLACK PEPPER 🌿 ✦
- PORK BELLY BAO BUNS** PICKLED CARROT & DAIKON, CILANTRO, SWEET CHILI, SOY-YUZU SAUCE
- PEI MUSSELS** WHITE WINE, LEMON, GARLIC, BUTTER, HERBS, RUSTIC TOAST
- ARTISAN CHEESE & CHARCUTERIE** MARCONA ALMONDS, GHERKINS, HOUSE MUSTARD, FIG JAM
- FRESH BAY OYSTERS** COCKTAIL, MIGNONETTE ✦
- | **BAKER'S DOZEN** | **HALF DOZEN** | **EACH**

SALADS ADD CHICKEN | SALMON* | SHRIMP | STEAK*

- F&P SALAD** MIXED GREENS, GORGONZOLA, CRANBERRIES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE 🌿 ✦
- BABY KALE CAESAR** KALE, BOQUERONÉS, CROUTONS, PARMESAN, MANCHEGO 🌿
- SPINACH** BACON WRAPPED MARCONA ALMOND STUFFED DATES, HEARTS OF PALM, SHEEP'S MILK FETA, WARM PANCETTA VINAIGRETTE ✦
- PEAR & CHÈVRE** MIXED GREENS, ANJOU PEARS, TOASTED PECANS, HERBED GOAT CHEESE, RASPBERRY VINAIGRETTE 🌿 ✦

ENTREES

- SURF 'N' TURF*** GRILLED FILET MIGNON, LOBSTER TAIL, BAKED POTATO, ASPARAGUS, DRAWN BUTTER, FRIED ONIONS
- OSSO BUCCO** VEAL SHANK, YUKON GOLD MASHED POTATOES, HEIRLOOM BABY CARROTS, FRIED ONIONS
- SEA BASS** PAN SEARED SUSTAINABLE PACIFIC SEA BASS, BELUGA LENTILS, ZUCCHINI & SQUASH PAPPARDELLE ✦
- DIVER SCALLOPS** SHITAKE & SPINACH RISOTTO MILANESE, CRISPY BASIL, SAFFRON FENNEL JUS ✦
- BOUILLABASE** MUSSELS, SHRIMP, DAY'S CATCH, SCALLOPS, SAFFRON, WHITE WINE, FENNEL BROTH, ROUILLE, RUSTIC TOAST
- CRAB CAKES** BROILED JUMBO LUMP, HUSH PUPPIES, COLE SLAW, MUSTARD CREAM SAUCE
- PAN ROASTED CHICKEN BREAST** YUKON GOLD MASHED POTATOES, ASPARAGUS, FIRE ROASTED RED PEPPER COULIS ✦
- BISON BURGER*** STOUT SPIKED CARAMELIZED ONIONS, HOUSE MUSTARD, CORNICHONS, CHIPOTLE RANCH
- HARISSA STIR FRY** ZUCCHINI, SQUASH, SNOW PEAS, BELUGA LENTILS, GINGER JASMINE RICE, HARISSA TOMATO SAUCE 🌿 ✦
- MUSHROOM & GOAT CHEESE LASAGNA** EXOTIC MUSHROOMS, SPINACH, ARTICHOKE, VERMONT GOAT CHEESE, PARMESAN, MOZZARELLA, MARINARA, BALSAMIC GLAZE 🌿

BUTCHERS BLOCK BLACK ANGUS BEEF SIMPLY SEASONED WITH KOSHER SALT & CRACKED BLACK PEPPER

- 8 OZ TOP SIRLOIN*
- 8 OZ FILET MIGNON*
- 14 OZ NEW YORK STRIP*
- 10 OZ RIB EYE*
- 18 OZ COWBOY RIBEYE*

PERSONALIZE YOUR STEAK

BÉARNAISE | HOLLANDAISE | OSCAR

GORGONZOLA CRUST | HORSE RADISH CRUST

SIDES

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| <ul style="list-style-type: none"> FRIES FRENCH, SWEET POTATO, OR STEAK GINGER JASMINE RICE BAKED POTATO BABY CARROTS RISOTTO ALLA MILANESE | <p> SIDE SALAD</p> <ul style="list-style-type: none"> MASHED POTATOES LOADED BAKED POTATO BACON, CHEDDAR, SOUR CREAM GARLIC SPINACH BAKED MAC & CHEESE FONTINA, WHITE CHEDDAR, GRUYERE |
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🌿 = VEGETARIAN ✦ = GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*