

All menu Items will have seasonal preparation from our dinner menu

Appetizer - Choice of 3

Maryland Lump Crab Cake
Mache Salad, Caper Scallion Remoulade
& Roasted Pepper Coulis

Classic Caesar Salad
Polenta Croutons, Shaved Reggiano
Parmesan

Fresh Buratta Mozzarella
Portabello Mushrooms & Roasted
Peppers, Basil Infused E.V.O.O.

Chopped Vine Salad
Iceberg Lettuce, Tomatoes, Cucumber,
Red Onion & Creamy Blue Cheese
Dressing

Baby Spinach Salad
Cranberry Poached Apples, Pistachio Feta
Cheese, Honey Dijon Vinaigrette

Specialty Pasta
Seasonal Preparation

Entrée - Choice of 3

Whole Roasted Rack of Lamb

Bronzini Mediterranean Sea Bass

Seared Ahi Tuna

Pan Roasted Scottish Salmon

Grilled Filet Mignon

Long Island Duck Breast

Free Range Roasted Chicken

Vegetarian Entrées Available Upon Request

Dessert

Choice of 3 selections from our seasonal Dessert Menu

Please note all items subject to change

\$55 per person

Tax 7%

Gratuuity 20%