

DINNER MENU

INTRODUCTIONS

SOUP DU JOUR	5/8
CAESAR SALAD	\$14
CHOICE OF BABY ROMAINE OR BABY KALE (ADD 2), SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING + (ADD CHCKEN OR SHRIMP) \$5	
KNOLLWOOD SALAD	\$11
ARTISANAL GREENS, RADISH, CUCUMBER, TOMATO, SHAVED BABY CARROTS, RED ONION, WHITE BALSAMIC VINAGRETTE + (ADD CHCKEN OR SHRIMP) \$5	
FRENCH ONION SOUP	6/9
HOUSE MADE CLASSIC FRENCH ONION SOUP, BRIOCHE CROUTON, GRUYERE CHEESE	
WHIPPED BUFFALO RICOTTA CROSTINI	\$16
GRILLED CIABATTA, EVOO, ROASTED RED & YELLOW TOMATOES, FRESH BASIL, ZAATAR, NYON OLIVES	
JUMBO LUMP CRAB COCKTAIL	\$18
MARYLAND JUMBO LUMP CRABMEAT, SMOKED PAPRIKA LEMON DRESSING, BIBB LETTUCE, BUTTERY TOASTED BRIOCHE	
PAN FRIED PORK POTSTICKERS	\$12
TERIYAKI, SESAME, SCALLIONS	

DINNER ENTRÉES

PRIME 20 OUNCE RIBEYE STEAK	\$49
DEMI-GLACE, MASHED POTATOES, WILD MUSHROOMS	
FREE-BIRD GRILLED FRENCH CUT CHICKEN	\$33
DRIED CRANBERRY QUINOA, BROWN & WILD RICE , BRUSSEL SPROUTS, FIG CHICKEN JUS	
FENUGREEK SPICED RACK OF LAMB	\$40
MOROCCAN COUS COUS, FETA PISTACHIO ZUCCHINI, LAMB JUS	
PAN SEARED CHILEAN SEA BASS	\$39
PURPLE POTATO PUREE, CITRUS, BEET CRUDO, CARROT GINGER SAUCE	
PASTA ALLA AMATRICANA	\$31
BUCATINI PASTA, GUANCIALE, WHITE WINE, TOMATO, PARSLEY, PECORINO ROMANO	
BLACKENED TUNA STEAK	\$38
FARRO PILAF, EDAMAME, PONZU, BABY BOK CHOY, SALMON ROE	
GRILLED STEAKHOUSE 8-OUNCE FILET MIGNON	\$39
GARLIC MASHED POTATO, SAUTÉED SPINACH, FRIZZLED ONIONS, CHATEAU SAUCE	

SIDES

SAUTÉED SPINACH	\$6
GARLIC MASHED POTATOES	\$6
PARMESAN TRUFFLE FRIES	\$8
CRISPY BRUSSEL SPROUTS	\$6
HARICOT VERT & BABY CARROTS	\$6

DESSERTS

SELECTION OF ICE CREAM & SORBET **\$6**

MILE HIGH CHOCOLATE FUDGE CAKE **\$11**
MACERATED FRESH BERRIES, WHIPPED CREAM, CHOCOLATE SAUCE

RED VELVET WHOOPIE PIE **\$10**
FRESH BERRIES, STRAWBERRY SAUCE

RED WINE POACHED PEAR **\$12**
CHOCOLATE MOUSSE, DRIED FRUITS, MULLED APPLE CIDER

