

# FIRST COURSE

CHEF'S FRESH SOUP OF THE DAY...6.50

FRIED CALAMARI

SPICY TOMATO SAUCE...10.50

OR

ASIAN CALAMARI

PEANUTS, APRICOTS AND

SWEET-AND-SOUR DIPPING SAUCE... 10.50

SHRIMP & SHITAKE POT STICKERS

YUZU DIPPING SAUCE...11.50

SLICED SEARED RARE TUNA

SHAVED VEGETABLES WITH

GINGER SESAME PONZU...12.50

COCONUT CRUSTED SHRIMP, MANGO

SCOTCH BONNET COULIS, KIMCHEE...12.00

CRISPY FLATBREAD

ARTICHOKE HEARTS, HOMEMADE RICOTTA,

GRILLED ONIONS, SLOW ROASTED TOMATOES

AND ROASTED GARLIC...11.50

PAN SEARED SEA SCALLOPS

GRILLED GRANNY SMITH APPLES,

FRIED BACON AND CANDIED PECANS,

ROASTED GARLIC AIOLI...12.50

MARYLAND JUMBO LUMP CRABCAKE

DILL-LIME TARTAR SAUCE...14.00

## SALAD

MARKET GREENS SALAD

VINE RIPE TOMATOES, CROUTONS,

DIJON-SHALLOT VINAIGRETTE...6.50

HEARTS OF ROMAINE CAESAR SALAD

GRANA PADANA REGGIANNO...7.00

TOMATO, MOZZARELLA, RADICCHIO SALAD

WITH PARMESAN COOKIE,

BALSAMIC VINAIGRETTE...10.50

ICEBERG WEDGE

BLUE CHEESE DRESSING,

SWEET RED ONION

BACON, VINE RIPE TOMATOES...9.00

# MAIN PLATE SALADS & SANDWICHES

BIG CITY BURGER AND FRENCH FRIES

VINE RIPE TOMATO, BERMUDA ONION,

LETTUCE, DILL PICKLE...12.00

GRILLED CHICKEN BREAST ON A BAGUETTE

ARTICHOKE HEARTS, SWISS CHEESE

LEMON AIOLI, FRENCH FRIES...12.50

SPINACH WITH GRILLED BBQ SHRIMP

CORN, RED ONION,

GREEN BEANS, CANDIED PECANS,

HONEY-MUSTARD VINAIGRETTE...16.00

SHRIMP & GORGONZOLA

CHOPPED GREENS, TOMATO, EGG, CROUTONS,

MUSTARD SEED VINAIGRETTE...14.50

CHOPPED GREEK SALAD

GRILLED CHICKEN BREAST, FETA, OLIVES,

ONIONS, TOMATOES, BELL PEPPERS...15.00

GRILLED SKIRT STEAK COBB SALAD

CHOPPED GREENS, EGG, BACON, TOMATOES,

BLUE CHEESE, SCALLION, COBB DRESSING...17.50

OR WITH SHRIMP OR CHICKEN...15.50

## PASTA & PIZZA

ANGEL HAIR PASTA WITH FRESH RED TOMATOES

OLIVE OIL, HERBS, TOASTED BREAD CRUMBS,

GRATING CHEESES...16.00

RIGATONI WITH CHICKEN, ROMA & SUN-DRIED

TOMATOES, SPINACH, ROASTED CHICKEN STOCK,

PINE NUTS, GOAT CHEESE...17.50

HUGE TORTELLONI

FILLED WITH SALMON AND CRAB

SHRIMP, SHITAKE MUSHROOMS,

BASIL CREAM SAUCE...19.50

RIGATONI BOLOGNESE

BRAISED BEEF AND VEAL IN CHIANTI,

REGGIANO PARMESAN...19.00

TRADITIONAL PAD THAI WITH SHRIMP, EGG,

PEANUTS, BEAN SPROUTS, SCALLIONS...19.00

PIZZA "MARGHERITA"

TOMATO, FRESH BASIL, MOZZARELLA...12.50

PIZZA "SALSICCE"

SAUSAGE, TOMATO, MOZZARELLA...13.50

PIZZA "PEPPERONI"

PEPPERONI, TOMATO, MOZZARELLA...14.00

# MAIN COURSE

CRISPY CHICKEN MILANESE

TRI-COLOR SALAD,

GORGONZOLA VINAIGRETTE...19.00

PAN ROASTED SALMON FILET

TOMATO INFUSED EXTRA VIRGIN OLIVE OIL,

FRESH HERBS, GRILLED ASPARAGUS,

JASMINE RICE...23.00

VEAL SCALOPPINE WITH LEMON

MASHED POTATOES, MARKET VEGETABLES...23.00

GRILLED FLAT IRON STEAK FRITES

BISTRO STYLE, FRENCH FRIES,

GARLIC BUTTER, GREEN SALAD...22.00

GRILLED CHICKEN BREAST PAILLARD

MASHED POTATOES, GARLIC,

WHITE WINE DEMI,

GRILLED VEGETABLES...19.00

MARYLAND JUMBO LUMP CRABCAKES

MASHED POTATOES, MARKET VEGETABLES,

AND DILL-LIME TARTAR SAUCE...30.00

TWIN GRILLED PORK CHOPS

BAKED PARMESAN POTATO PUREE,

APPLE PORCINI SAUCE,

MARKET VEGETABLES...23.00

LOCAL FLORIDA SNAPPER PAN SEARED

BROWN RICE AND SHITAKE RISOTTO,

MISO GLAZE

AND CRISPY TOFU...29.00

GRILLED YELLOWFIN TUNA STEAK

SUSHI HANDROLL, BABY BOK CHOY,

GINGER-TAMARI VINAIGRETTE...27.00

THAI MARINATED SEABASS

ROASTED RED PEPPER BROTH,

EMERALD BASIL,

JASMINE RICE, BABY BOK CHOY...30.00

12 OZ. DRY AGED NY STRIP

CERTIFIED ANGUS BEEF, POTATO LASAGNA,

SLICED TOMATOES, MARKET VEGETABLES...34.00

GRILLED TENDERLOIN OF BEEF

ROASTED ONION, ROSEMARY SAUCE,

POTATO LASAGNA, MARKET VEGETABLES...32.00

## WHITE WINES BY THE GLASS

CHARDONNAY,  
MERIDIAN, SANTA BARBARA '07.....8.00

CHARDONNAY,  
HESS SELECT, CALIFORNIA '06.....9.00

CHARDONNAY,  
CHATEAU ST. JEAN, SONOMA '06.....11.00

CHARDONNAY,  
SONOMA CUTRER, RUSSIAN RIVER RANCHES '07.....13.50

SAUVIGNON BLANC,  
NEW HARBOR, NEW ZEALAND '07.....8.25

SAUVIGNON BLANC,  
CHATEAU BONNET, FRANCE '07.....9.00

PINOT GRIGIO,  
VILLA POZZI, ITALY '08.....8.00

PINOT GRIGIO,  
SANTA MARGHERITA, ITALY '07.....12.50

RIESLING,  
CHATEAU ST. MICHELLE, WASHINGTON '05.....8.00

CHAMPAGNE,  
PERRIER JOUET GRAND BRUT, FRANCE.....16.50

## RED WINES BY THE GLASS

MALBEC,  
TERRAZAS, ARGENTINA '07.....9.00

MALBEC,  
DON MIGUEL GASCON, ARGENTINA '08.....10.00

MERLOT,  
RED ROCK, CALIFORNIA '06.....8.00

MERLOT,  
COLUMBIA CREST, WASHINGTON '06.....8.00

CABERNET SAUVIGNON,  
ROBERT MONDAVI, PRIVATE SELECTION '06.....8.00

CABERNET SAUVIGNON,  
J LOHR, 7 OAKS '06.....10.00

CABERNET SAUVIGNON,  
B R COHN SILVER LABEL, SONOMA '06.....13.00

PINOT NOIR,  
TRINITY OAKS, CALIFORNIA '07.....8.00

PINOT NOIR,  
CHALONE VINEYARDS, MONTEREY '07.....10.00

ZINFANDEL,  
ROSENBLUM, CALIFORNIA '05.....9.00

SHIRAZ,  
ROSEMOUNT, AUSTRALIA '07.....8.00

CHIANTI,  
FONTERUTOLI, BADIOLA, ITALY '05.....11.00

## BEER

### BOTTLED

5.00

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LIGHT

5.50

AMSTEL LIGHT

BECKS

BECKS DARK

BECKS N.A.

BROOKLYN LAGER

CORONA

CORONA LIGHT

HEINIKEN

HEINIKEN LIGHT

HOEGAARDEN

KALIK

MICHELOB ULTRA

NEW CASTLE

RED STRIPE

SAM ADAMS LIGHT

### ON TAP

pint 5.50

AMSTEL LIGHT

BLUE MOON

COORS LIGHT

GUINNESS STOUT

SAMUEL ADAMS (SEASONAL)

SAMUEL ADAMS LAGER

STELLA ARTOIS

YUENGLING

Consuming raw or under cooked eggs, meat or seafood, may increase your risk of food borne illness.

PLEASE ASK SERVER FOR DESSERT MENU

CHEF JEFF HASKELL