

Easter Dinner 2020  
 Limited Bar Menu served in the bar only-  
 4:30-8pm (last seating)

**• For the Table**

- House Made 3-Cheese Flatbread 13**  
 Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic
- Raw Bar Sampler\* 45**  
 6 oysters, 4 shrimp, tuna tartare, crab cocktail
- Wagyu Short Rib/Cheddar Cheese Spring Rolls 12**  
 Mushrooms, onions; house made spicy ketchup
- Chef's Market Selection of Cheeses 22**  
 Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk  
 Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour  
 Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk

**• Appetizers**

- Kennett Square Mushroom Tart 12**  
 Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie
- Grilled Pacific Octopus 15**  
 Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette
- Crispy House Made Mozzarella 11**  
 Fire roasted tomato sauce, basil pesto
- Blue Crab and Corn Fritters 12**  
 Old Bay remoulade

**• Soup & Salads**

- Cool Breeze Farms Mixed Greens- 8.5**  
 Honey crisp apple, local cheddar candied nuts, aged balsamic vinaigrette
- Chopped Iceberg- 9**  
 Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing
- Baby Spinach Salad 9**  
 Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette
- Chopped Romaine 10**  
 Creamy Caesar dressing made with Meadow View Farm eggs, Parmignano-Reggiano cheese, brioche croutons
- Creamy Kennett Square Mushroom Soup 10**
- Maryland Style Crab Chowder- 12**

**• Raw Bar**

- Tuna Tartare\* 15**  
 Avocado, soy marinated onions, tortillas, wasabi aioli
- Jumbo Lump Crab Cocktail\* 15**  
 Red sea salt, artisan olive oil; wakame seaweed salad
- Freshly Shucked Raw Oysters on the Half Shell\*- \$MP**
- Fresh Texas U12 Shrimp Cocktail-per piece\*- 3.50**
- Local Buffalo Carpaccio \* 14**  
 Raw Buffalo Run Ranch, arugula, Parma ham, roasted shallot jam, pecorino cheese

**• From the Steakhouse Grill - \* all steaks come with butter braised French green beans, herb butter, and BP steak sauce**

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| <b>12 oz. Certified Angus NY Strip 42</b> | <b>10 oz. USDA Prime Center Cut Filet Mignon 56</b> |
| <b>14 oz. Prime Pork Chop 35</b>          | <b>8 oz. USDA Prime Center Cut Filet Mignon 42</b>  |
| <b>14 oz. USDA Prime NY Strip 52</b>      | <b>16 oz. USDA Prime Delmonico Ribeye 60</b>        |

<p><b>Veggies and Mushrooms</b></p> <p>Creamy spinach and Artichoke 8</p> <p>Local asparagus+truffle cheese 8</p> <p>Bacon fat roasted local mushrooms 8.5</p> <p>Crispy brussels sprouts with pancetta 8</p>	<p><b>Spuds</b></p> <p>Creamy potato puree 6</p> <p>Lobster Mashed Potatoes (serves 2) 18</p> <p>Truffle parmesan fries 7.5</p> <p>House cut crispy fries 5</p> <p style="padding-left: 20px;">Malt Vinegar aioli-2</p> <p>Salt Crusted Idaho Baked Potato 5</p> <p style="padding-left: 20px;">Sour cream-just ask</p>	<p><b>Surf</b></p> <p>3- angry Texas shrimp 9.75</p>
<p><b>Sauces \$2</b></p> <p>Classic Béarnaise</p> <p>Warm Dunbarton Blue Cheese</p>		

BLUE- Very Red, Cold Center  
 MEDIUM- Pink, Warm Center

RARE- Red, Cold Center  
 MED WELL- Dull Pink

MED RARE- Red, Cool Center  
 WELL- No Pink

**SURF**

- U10 Diver Scallops 32**  
 Cauliflower, sautéed kale, butternut, golden raisin-caper emulsion
- King Salmon 35**  
 Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli

**\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

**TURF**

- Texas Wagyu Short Ribs 8 oz.-38**  
 Braised baby carrots, pomme puree, cabernet reduction
- Ricotta, Pecorino and Mushroom Ravioli 30**  
 Porcini cream
- Double Cut 12 oz. "Free Bird" Chicken 32**  
 Truffle potato croquette, mushroom chasseur sauce