

CUSTOMIZE YOUR OWN SHOWER MENU!

• Soups

Classic French Onion-Melted gruyere, brioche toast
Creamy Kennett Square Mushroom Soup
Crock of Creamy Tomato Bisque-Reggiano cheese
Creamy Asparagus Soup-lump crab garnish
Manhattan Style Seafood Chowder
Butternut Squash Soup-toasted pumpkin seeds

• Salads

Mixed Field Green Salad
Grapes, Maytag blue cheese, Bosc pears balsamic vinaigrette

Organic Baby Spinach Salad

Sun-dried cranberry vinaigrette, goat cheese, caramelized nuts

Grilled Hearts of Romaine

Creamy garlic dressing

Classic Caesar

Reggiano, house made croutons, creamy garlic dressing

Walnut-Granny Smith Apple Salad

Mixed greens, shaved Granny smith, candied pecans, goat cheese, apple cider dressing

Baby Spinach

Bacon, creamy blue cheese dressing

Center Cut Iceberg Wedge

Creamy blue cheese dressing, chopped bacon, tomato

• Appetizers

Kennett Square Mushroom Tart

Sautéed local mushrooms, truffle oil and micro greens, triple cream brie

Beef Tenderloin Carpaccio

*Thinly slice prime tenderloin, capers, shaved Reggiano, truffle

Shrimp Tempura

Coconut rum tempura, sweet Thai chili, Asian slaw

Spring Rolls-3 Ways

Seafood, Vegetable or Pork-soy dipping sauce

Prime Filet Tartare*

Lump Crab Cocktail

House made cocktail sauce

• From the Steakhouse Grill*-

10 oz NOLA Blackened Bistro Cut

12 oz Angus Center Cut New York Strip

16 oz Bone-in Cowboy Steak

16 oz Grass Fed Center Cut New York Strip

12 oz Center Cut Prime Hereford Delmonico

Crispy Fried Calamari

Cornmeal crusted, spicy house made marinara

Kennett Square Mushroom Tart

Sautéed local mushrooms, truffle oil and micro greens, triple cream brie

Pan Fried House Made Mozzarella

House made marinara

2nd Chance Ranch Cheese Tart

Caramelized onions, nuts, truffle honey

#1 Ahi Tuna Tartare*

Crushed avocado, soy marinated onions, fried tortillas

14 oz Double Cut Berkshire Pork Chop

10 oz Barrel Cut Rib Eye

8 oz Center Cut Angus Filet Mignon

8 oz Center Cut Prime Sirloin

6 oz. Barolo Braised Short Ribs

Sides

Glazed Asparagus with Béarnaise
Salt Crusted Idaho Baked Potato
Bacon Smothered Local Mushrooms
Maine Lobster Potato Puree

Butter braised haricot vert
Roasted red bliss potatoes with pancetta butter
Creamy Potato Puree
Creamy orzo

• Entrées

Chesapeake Style Crab Cakes

Rustic country smashed potatoes, English peas, frizzled leeks, Old Bay remoulade

Pan Seared Diver Scallops*

Creamy English pea orzo, exotic mushrooms, tomato beurre noisette

Pan Roasted Scottish Salmon*

Celery root puree, asparagus, port wine reduction

Chicken Involtini

Free range chicken stuffed with mozzarella, Dijon sauce

Stuff Pork Loin

Stuffed with spinach and prosciutto, pan sauce

Free Range Lemon Pepper Chicken Breast*

Creamy mashed potatoes, pancetta mushroom demi-glace

Sautéed Jumbo Gulf Shrimp

Sweet cherry tomatoes, roasted red bliss potatoes, asparagus, pancetta butter sauce

• Pastas

Fettuccine with Exotic Mushrooms-hand cut pasta with truffle parmesan cream sauce

Hand rolled tortellini-ricotta cheese filling, sun-dried tomato cream sauce

- **Sandwiches**- (all burgers are served on a Le Bus brioche roll, lettuce tomato, onion, and fries)

Crab Cake BLT Burger-

Quarter pound crab cake, Old Bay remoulade

8 oz. Battlefield Burger-

Point Reyes blue cheese

crispy bacon, prime ground beef

The Best of Philly BP Prime Burger

Caramelized onions, mushrooms, jack cheese

Hand made agnolotti-filled with baby spinach and ricotta, velvety cream sauce

Short rib ravioli-exotic mushroom cream sauce

Hand made gnocchi-gorgonzola cream sauce

Penne Bolognese-creamy veal sauce

Penne pasta-roasted garlic, fresh basil, fresh tomatoes

• Entrée Salads

Bistro Salad

Fresh mozzarella, prosciutto, fire roasted chicken
White beans, tomato, mixed greens

Bistro Chicken Salad

Free range grilled chicken, celery, sun-dried cherries, mayo over a bed of greens or on a French baguette with fries

Nicoise Salad

Seared saku tuna, greens, haricot vert, capers, hard boiled egg, olives, Nicoise dressing

Steakhouse Salad

Mixed greens, Maytag blue cheese, red grapes, caramelized onions, dark balsamic dressing

Shetland Farms Turkey Burger

Crushed avocado, bacon, Vella jack cheese

8 oz. American Kobe Burger-Keswick cheddar

Saku Tuna Club

Quarter pound saku tuna, wasabi mayo, bacon, arugula, sliced avocado, foccacia

Grilled Portabella Burger-Crushed avocado, herb mayo

Barolo Braised Short Rib Sandwich

Pulled beef short rib, house made cole slaw, fries