

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

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

• 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

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

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

Sides

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

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

• 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

• Sandwiches-

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

Shetland Farms Turkey Burger
Crushed avocado, bacon, Vella jack cheese

8 oz. American Kobe Burger-Keswick cheddar

• Pastas

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

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

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

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

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

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