

Appetizers for both lunch and dinner

- Chef's soup of the day
- Onion soup
- gnocchi bolognese *ricotta cheese*
- Pulled Pork Spring Rolls *Bourbon BBQ dipping sauce*
- Maryland Crab Cake *Lobster Vin Blanc sauce*

Or Salad Option:

- Baby arugula, roasted heirloom beets with crumbled goat cheese, red onions, toasted pecans and a red wine vinaigrette

Lunch entree options:

- Beef tenderloin tips with forest mushrooms, sweet caramelized onions, roasted vegetables en croûte
- Cast Iron seared loin of pork with roasted potatoes, bourbon baked berries and honey maple dijon glaze
- Roasted smoky eggplant risotto with grilled vegetables and a cassoulet of white and black beans
- Free range chicken breast stuffed with spinach and mushroom duxelle, manchego cheese and sauce royale, served with wild rice pilaf

Dinner entree options:

- Charbroiled angus flat iron sirloin with port poached pears, crumbled bleu cheese over roasted garlic mashed potatoes
- Baked salmon terrine with shrimp and scallops stuffing over house risotto with a lobster chive vin blanc sauce
- Free range chicken breast stuffed with spinach and mushroom duxelle, manchego cheese and sauce royale, served with wild rice pilaf
- Roasted smoky eggplant risotto with grilled vegetables and a cassoulet of white and black beans

Dessert options:

- New York Cheesecake
- Creme Brulee
- Key lime pie