

## *Appetizers*

### **Maryland Crab Cakes**

*With spiced corn coulis, basil-almond guacamole, and chipotle cornbread*

\$10

### **Wild Mushroom Strudel**

*Wild mushrooms with roasted red pepper, fresh thyme, and Piave cheese rolled in delicate phyllo dough and dressed with sherry-walnut vinaigrette*

\$8

### **Blue Crab Artichoke Dip**

*Blue crab meat with caramelized artichokes and Asiago cheese, accompanied by French ficelle bread*

\$9

### **Seared Sea Scallops \***

*Almond dusted and pan seared with apple cider beurre blanc*

\$10

### **Artisinal Cheese Selection**

*Award winning artisinal cheeses, ask your server for this week's presentation*

\$11

## *Soups & Salads*

### **Grilled Shrimp and Avocado Salad**

*Gulf shrimp with fresh avocado, vine ripened tomatoes, basil and seasonal greens*

\$11

### **Roasted Beet and Warm Chèvre Salad**

*With frisee, fresh orange, almonds and tarragon*

\$7

### **Wild Maine Blueberry Salad**

*With candied walnuts, Roquefort cheese, and wild Maine blueberry vinaigrette*

\$8

### **Tomato and Shiitake Mushroom Bisque**

*Ripe plum tomatoes with shiitake mushrooms, fresh thyme and Piave cheese crouton*

\$5

### **Soup Du Jour**

*Sample our culinary team's creativity*

\$5

## Entrees

### **Black Angus Steer Filet \***

*Pan seared with forest mushrooms, grape tomatoes and fresh thyme, topped with caramelized shallot-Roquefort butter and served with roasted garlic Yukon gold mashed potatoes*

\$36

### **Black Angus Ribeye \***

*Flame broiled and served with caramelized shallots, tarragon aioli and roasted garlic mashed Yukon gold potatoes*

\$35

### **Colorado Lamb Rack \***

*Oven roasted lamb rack with hazelnut crust, cabernet infused natural jus, and basil mashed potatoes*

\$38

### **Crisp Roast Duck \***

*Semi-boneless roasted half duck with apple-mustard glaze and Minnesota wild rice*

\$29

### **Organic King Salmon \***

*King salmon filet pan roasted with tomatoes, tarragon and roasted garlic, served with forest mushroom risotto and lemon crème fraîche*

\$27

### **Grilled Angus Hanger Steak \***

*Espresso rubbed, served with grilled corn salsa, roasted sweet potatoes and chocolate demi glaze*

\$26

### **Alaskan Halibut \***

*Shiitake crusted and pan roasted with Minnesota wild rice and lemon-Dijon veloute*

\$29

### **Lemongrass Grilled Shrimp and Scallops \***

*Gulf shrimp and plump sea scallops with coconut-chili sauce and herb infused jasmine rice*

\$31

### **Kurobuta Pork Tenderloin \***

*Chili cured Kurobuta pork with roasted peaches, thyme, almond butter and roasted sweet potatoes*

\$27

### **Blue Crab Stuffed Sole \***

*Fresh sole filled with blue crab, served with gulf shrimp, red grapes, capers and saffron poached potatoes.*

\$28

### **Vegetable Ravioli**

*Gorgonzola cheese, Yukon potatoes, and toasted walnuts encased in black pepper pasta with sweet bell chile coulis*

\$25