



APPETIZER

OYSTERS ROCKEFELLER 14

Louisiana oysters, stuffed with spinach, parmesan, panko, pernod, Neuske's bacon

OCTOPUS 12

Cork braised and char grilled, arugula, shallots, lemon ginger vinaigrette, ancho chili aioli

MARYLAND CRAB CAKE 12

Maryland style crab cake, flash fried and baked, garden greens, remoulade

HUMMUS WITH GRILLED PITA 9

Chef's selection of flavored hummus served with warm grilled pita bread

SOUP & SALAD

SOUP OF THE DAY 7

Chefs selection

MARYLAND STYLE CRAB BISQUE 10

Creamy crab bisque, garnished with lump crab meat & old bay seasoning

LEAVES OF FALL 8

Fall mix greens, goat cheese, red onion, cherry tomato, dijon tarragon vinaigrette, dehydrated hazelnuts

CAESAR SALAD 7

Romaine, fresh shaved parmesan, house made croutons and caesar dressing

ROASTED BEET SALAD 8

Oven roasted beets, horseradish infused apple puree, carrot, red onion, arugula, parsley, maple dijon vinaigrette, crushed pistachios, goat cheese

ENTREES

MEYERS FILET MIGNON 6oz or 8oz 29 / 34

Grilled, truffle potato au gratin, haricot verts with parmesan, roasted garlic béarnaise

MEYERS RIBEYE 16oz 36

Grilled, truffle parmesan potatoes, grilled zucchini planks, fried onion strings

HERITAGE FARMS BERKSHIRE PORK 14oz 30

Grilled, pistachio crusted sweet potato flan, maple butter braised swiss chard, cranberry demi glaze

LAMB ½ RACK 30

Oven roasted, mint infused pea puree, carrot couscous, topped with roasted red pepper chimichurri

MAPLE LEAF DUCK BREAST 28

Oven roasted, butternut squash filet, arugula with fennel & figs, blood orange soy reduction

SCOTTISH SALMON 29

Pan seared, bacon with roasted brussel sprouts, roasted red pepper polenta, fresh grilled corn salsa, chili lime aioli

FRESH FISH OF THE GULF 32

Sautéed, braised leek béchamel, grilled celery root, mustard greens with shallots topped with caramelized fennel oil

NANTUCKET U 10 SEA SCALLOPS 33

Pan seared scallops, white bean cassoulet, sautéed spinach and leeks, enoki mushrooms topped with white truffle oil

CAJUN SHRIMP FETTUCCHINI 30

Blackened U15 Shrimp, Cajun spiced sausage, house made fettuccini, bell pepper, red onion, sweet peas, cherry tomatoes, tossed in a zesty crème

CHICKEN & GNOCCHI 21

Grill chicken, house made gnocchi, zucchini, cherry tomatoes, red onion, bourbon bacon crème

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Prices do not include Tax or Gratuity