



DINNER

STARTERS

CRAB CAKES* | 14
Maryland-style crab cakes served on a bed of lettuce with honey mustard

ESCARGOT* | 12
Sautéed with garlic, butter and red wine, topped with blue cheese

SAUTÉED MUSSELS* | 14
Sautéed with butter, garlic, shallots and white wine, served with garlic buttered toast

GRILLED STUFFED JALAPEÑOS | 9
Grilled jalapeños stuffed with extra sharp cheddar cheese, bacon and sundried tomatoes

LOBSTER BISQUE | 6

ENTRÉES

Served with a petite house salad

SHRIMP & SCALLOP MARINARA* | 28
House-made egg fettuccine noodles tossed with marinara di napoli sauce, topped with sautéed shrimp and scallops

CRAB STUFFED QUAIL* | 24
Stuffed, baked and brushed with a fig glaze, served over quinoa with Chef's vegetables

CHICKEN ALFREDO* | 18
House-made egg fettuccine noodles with alfredo sauce and parmesan cheese, topped with pan-seared, marinated chicken breast

GROUPEUR BEURRE BLANC* | 28
Grouper a la Francoise with beurre blanc sauce, served with rice and Chef's vegetables

BEEF TENDERLOIN STROGANOFF* | 26
Almost a traditional stroganoff sauce with peppers, onions, mushrooms and tender beef cubes, served over house-made egg fettuccine noodles

NEW YORK STRIP* | 28
Grilled New York strip steak au poivre, served with Chef's potato and vegetables

SURF & TURF* | 36
Maine lobster tail with drawn butter and a petite filet mignon over toast points, topped with a porcini mushroom sauce and served with Chef's potato and vegetables

DESSERTS

KEY LIME PIE | 5.50
ICE CREAM DU JOUR | 6

CHOCOLATE MOLTEN CAKE | 6.50
Served with vanilla ice cream

All items are subject to 20% gratuity and 7% sales tax.

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.*