



← APPETIZERS →

- BEEF TENDERLOIN CROSTRINI.....\$13**
sauteed tenderloin tips served on grilled bread with fried onion straws, flaky sea salt, and horseradish-parmesan aioli
- CHICKEN WINGS**
7 wings \$14 | 11 wings \$20
fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce
- CAULIFLOWER POPCORN.....\$11**
cauliflower florets fried in rice flour and served with a honey-sriracha aioli
- TATER TOTS.....\$11**
cheesy bacon tater tots served with sour cream
- FARM BOARD.....\$20**
Prosciutto Ham, Rosette de Lyon Salami, Smoked Gouda Cheese, and Manchego Cheese with fig jam, olive tapenade, and sliced bread
- MEATBALLS.....\$13**
ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

RAW BAR & SEAFOOD STARTERS

- OYSTERS ON THE HALF SHELL.....A.Q.**
six oysters on the half shelved on ice with cocktail sauce and/or grapefruit-jalapeno mignonette and fresh lemon
- TUNA TARTAR.....\$18 large | \$13 small**
diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons
- CRAB DIP.....\$14**
lump crabmeat, Old Bay, cream cheese, grilled pita bread
- BRONZED MAHI MAHI BITES.....\$12**
bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping sauce
- ROASTED OYSTERS.....\$15**
shucked select oysters with crabmeat baked with chipotle butter and finished with parmesan cheese and herb bread crumbs
- BBQ SHRIMP\$ 14**
three jumbo shrimp stuffed with swiss cheese and wrapped with Applewood smoked bacon baked with bourbon BBQ sauce

SOUPS & SALADS

- MARYLAND CRAB SOUP.....\$12**
- CREAMY CHICKEN-VEGGIE.....\$12**
- MUSHROOM BISQUE.....\$12**
- CALIFORNIA COBB SALAD.....\$13**
petite greens, avocado, cherry tomatoes, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch
- CAESAR SALAD.....\$11**
romaine, torn bread croutons, caesar dressing, shaved parmesan cheese
- BEET & ARUGULA SALAD.....\$12**
citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, lemon-dill dressing
- AUTUMN HARVEST SALAD....\$14**
petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, craisins and prosciutto ham with an apple cider-maple vinaigrette
- SALAD TOPPERS**
- GRILLED CHICKEN BREAST....\$9**
- BISTRO FILET.....\$17.50**
- JUMBO GRILLED SHRIMP.....\$4 each**
- SALMON FILLET.....\$14.50**

DINNER FAVORITES

- LOBSTER SHEPHERDS PIE....\$32**
Maine lobster meat sauteed with carrots and peas in a seafood cream with sherry and nutmeg served in a baking dish topped with boursin cheese red-skinned mashed potatoes
- TUSCAN PORK LOIN CHOP.....\$26**
Heritage Farms Cheshire pork loin chop grilled with fresh herbs, garlic, and olive oil served with a creamy pork pasta
- CHICKEN FRICASSEE....\$24**
a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Calasparra rice

- HONEY-TERIYAKE SALMON.....\$25**
salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze
- MUSHROOM RAVIOLI.....\$21**
raviolis filled with ricotta and mushrooms tossed with a creamy forest mushroom sauce finished with grated grana Padano cheese
- CRAB & SHRIMP NEWBURG....\$26**
jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

A LA CARTE SIDES

ciabatta roll basket with butter • hand-cut fries • sidewinder fries • grilled asparagus • grilled vegetables
salmon-fried rice • boursin cheese red-skinned mashed potatoes • onion rings • stir-fried veggies • sauteed spinach

THE GRILL STEAKHOUSE

- FILET MIGNON (7 ounce).....\$38**
- NEW YORK STRIP STEAK (10 ounce).....\$36**
- BISTRO FILET (6 ounce).....\$25**
- GRILLED, ROASTED, PAN-SEARED, OR BLACKENED
- served with your choice of : Horseradish Parmesan Aioli, Chimichurri Sauce, Maitre d’Butter, Bordelaise Sauce*
- and one of the following sides:
- Onion Rings, Boursin Cheese Red-Skinned Mashed Potatoes, Sidewinder Fries, House French Fries*

SIMPLY PREPARED FISH

- ATLANTIC SALMON.....\$25**
- ROCKFISH.....\$28**
- YELLOWFIN TUNA.....\$26**
- GRILLED, ROASTED, PAN-SEARED, OR BLACKENED
- served with your choice of : Charred-Tomato Vinaigrette, Avocado Salsa, Chimichurri Sauce, Teriyaki Sauce*
- served with
- grilled vegetables and fingerling potatoes*

- THE GRILL BURGER.....\$17**
brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries
- SMOKED BRISKET SLIDERS.....\$16**
two smoked brisket sliders with house BBQ sauce, pickled red onions, and cole slaw on brioche rolls served with ‘burnt end’ baked beans

Sandwiches

- SHRIMP SCAMPI PIZZA.....\$16**
1/2 pound of shrimp, garlic butter, scallions, diced tomatoes, and parmesan cheese
- CHIPOTLE CHICKEN PIZZA.....\$16**
chipotle-pesto bbq sauce, chicken, bacon, jalapeno jack cheese, black-bean-corn salsa, avocado, cilantro-lime

pizzas

- MODERN MARGHERITA PIZZA.....\$15**
simmered San Marzano tomatoes, mozzarella cheese, basil oil, micro basil

- GRILLED SALMON “BLT”\$21**
grilled rustic Italian bread, bacon, lettuce, tomato, and mayonnaise served with grilled asparagus
- CHICKEN PARMESAN\$16**
chicken breast dredged in Italian bread crumbs and fried topped with marinara and mozzarella cheese on a rosemary focaccia roll served with Caesar Salad

- HOT HONEY, FIG & SALAMI PIZZA.....\$16**
fig jam, mozzarella cheese, salami, Mike’s Hot Honey and arugula tossed in EVOO
- WHITE TRUFFLE PIZZA | \$ 16**
white truffle butter, mozzarella cheese, forest mushrooms, chives, and white truffle oil