

Dinner

FIRST COURSE

Maine Lobster Bisque - sherry crème fraîche (7)
Mexican Tomatillo Chicken Soup (5)
Prince Edward Island Mussels – tomato-caper, white wine, butter sauce (8)
Lump Crab & Avocado Tower- Ruby red grapefruit vinaigrette, mesclun greens (13)
Black Pepper Shrimp- coconut scented rice, papaya chutney, passion fruit drizzle (8)
Crispy Calamari – chili-lime sauce, black and white sesame seeds (8) **Mesclun Salad** - aged sherry vinaigrette, frizzled onions (4)
Caribbean Spice Chicken Skewers—mango-chili-lime dipping sauce (7) **Grilled Moroccan Lamb Chops** - mint-cucumber yogurt (9)
Caprese Salad - basil chiffonade, vine-ripe tomato, fresh mozzarella, julienne prosciutto, sopressata, tuscan vinaigrette (8)
Pan Roasted Crab Cake - vine-ripe tomato, cucumber salad, lemon, black pepper, fresh dill aioli (9)
Greek Salad (Authentic) - vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep’s milk feta (8)
Skylark Salad - Mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled bleu cheese, honey sherry dressing (7)
Artisanal Cheese Plate – brie de meaux, aged cheddar, aged gouda, manchego (9)

MAIN COURSE

Star Anise Braised Short Ribs-shiitake mushrooms, fennel, scallions, cilantro, mint, udon noodles (21)
Thai Beef Salad –top sirloin steak, green leaf, bib lettuce, udon noodles, cucumber, carrot, green onion, cilantro, toasted peanuts (16)
Miso-glazed Salmon Salad – romaine, bibb, daikon, cucumber, asian-ginger-carrot vinaigrette (17)
Grilled Beef Tenderloin-cabernet sauvignon sauce, roasted shallots, shiitake mushrooms, fingerling potatoes, zucchini provencal (26)
Seared Chicken Salad – Mesclun greens, orange segments, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)
Five-Spice Salmon-basmati rice, gingered vegetables (19)
Kachemak Bay Halibut- fresh summer corn sauce, poached asparagus, basmati rice (23)
Chicken Medallions – peach-tarragon chutney, prosciutto ham, potato puree (16)
Grilled Southwest Rib Eye- fire-roasted corn, avocado vine ripe tomato salad, hush puppies (22)
Mixed Grill –chicken breast, pork tender loin, skirt steak, cipollini onion jus, fingerling potatoes, broccoli (18)
Sautéed Shrimp & Scallops– meunière sauce, roasted potatoes, asparagus (19)
Pork Milanese – breaded pork tenderloin, lemon, black pepper, pappardelle, caper, lemon-butter (16)
Grilled Pork Steaks –chipotle pepper, cilantro, garlic, black beans, lime, southwest seasoned rice (17)
Portuguese Shrimp & Fettuccine – Chorizo sausage, mussels, garlic-saffron-tomato broth (17)
Fresh Cavatelli-hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra virgin olive oil (15)
Chicken Parmesan - linguine, marinara sauce (15)
Fish & Chips – hand-cut malt vinegar fries, down-east coleslaw, tartar sauce (17)
Roast Chicken - roasted shallot thyme jus, roasted potatoes with boursin, asparagus (16)
Mediterranean Chopped Salad –mixed greens, grilled chicken, mozzarella, artichokes, roasted peppers, almonds, tomatoes, bleu cheese (14)
Vietnamese Lemon Grass Chicken - basmati rice, vegetable stir-fry (16)

CLASSIC STARTERS

Homemade Mozzarella Triangles - lightly breaded, marinara sauce (7)
Chicken Fingers - honey mustard sauce (7) **Potato Boats** - Monterey jack and cheddar cheese, bacon, sour cream, chives (8)
Blackened Chicken Quesadilla- Monterey jack and cheddar cheese, sour cream, guacamole, pico de gallo (8)
Buffalo Chicken Wings - celery sticks, bleu cheese dressing (7) **Coconut Chicken** orange chili sauce (7)
Chipotle Shrimp Quesadilla - Monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (9)
Sampler Platter - potato boats, buffalo chicken wings, chicken fingers (12) **Baked Spinach, Artichoke & Cheese Dip** - tri-color tortilla chips (8)
Chesapeake Bay Crab Dip – creamy Peekytoe crab, Chesapeake Bay seasonings, pita chips (10)

FINEST BURGER CHOICES

Angus Beef – sirloin served on toasted homemade sesame seed brioche roll.
 100% freshly **ground turkey** served on a brioche roll
 Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread
 Served with coleslaw, pickle and French fries or greens tossed in balsamic vinaigrette
The “au Poivre”- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (10)
Classic “Steak House”- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (10)
The “Short Rib”- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)
Beer Braised Onion & Bacon Burger- white cheddar, malt vinegar fries (10)
Lemongrass Marinated Turkey Burger –grilled pineapple- mango salsa, sweet potato fries (9)
Margarita- vine ripe tomato, basil, fresh mozzarella, marinara (10) **St. Louis**- sautéed onions, mushrooms, mozzarella (10)
Greek - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (10) **Mexicali** - Monterey jack and cheddar, guacamole, pico de gallo (10)
Grilled Vegetable Napoleon Burger- portabella, zucchini, eggplant, tomato, fresh mozzarella, herb sherry Dijon vinaigrette (9)

SANDWICHES & WRAPS

Served on homemade artisanal bread with coleslaw, pickle and French fries or mesclun greens with balsamic vinaigrette

Brie Chicken Sandwich – smoked ham, brie cheese, orange-mint marmalade, rasin-flax seed baguette (10)
Seared Salmon Sandwich - vietnamese marinated salmon, shredded carrot, daikon, fresh cilantro, sesame semolina bread(10)
Turkey Reuben – russian dressing, sauerkraut, swiss, grilled rye (11)
Filet Mignon Sandwich- bleu cheese, arugula, fried onions, grilled tomato, ciabatta (12)
Yankee Wrap - buffalo chicken, celery, lettuce, bleu cheese dressing (9)
Caesar Wrap - grilled chicken, croutons, romaine, caesar dressing (8) **City Grill** - pastrami, swiss, tomato, bacon, coleslaw, Russian dressing, rye bread (11)
French Dip – roasted beef, sautéed onions, provolone cheese, ciabatta, home-made jus (9)
Shaved Rib-eye Sandwich - provolone, sauteed onions, mushrooms, ciabatta (9)
Jamaican Sliced Pork Loin Sandwich – Caribbean style barbeque sauce, semolina baguette, sweet potato fries (10)
Hand Carved Turkey Sandwich – turkey, tomato, sliced red onion, avocado, black pepper-sour cream mayonnaise, ciabatta (10)
Argentine Baguette – grilled skirt steak, spice rub, onions, romaine, chimichurri (10) **Albacore Tuna Salad Sandwich** - toasted rye (8)
Chicken Waldorf Salad Sandwich lettuce, tomatoes, grilled apples, toasted 9-grain (8)
Tuscan Hero- soprasseta, aged provolone, baby arugula, oven roasted shallots, balsamic vinegar, extra virgin olive oil, semolina baguette (11)
Roast Turkey B.L.T. –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)
Classic Fish Taco – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)
Monte Carlo Wrap - grilled vegetables, spinach, portabella mushrooms, fresh mozzarella, balsamic vinaigrette (8)

WINE LIST

Complimentary petite cheese sampling with each bottle purchase

SPARKLING

#105	n.v	Blanc de Blancs, Willm , Alsace, France	7-/28-
#108	n.v.	Champagne, Brut, Taittinger , France	60-
#110	1998	Champagne, La Fleur, Perrier Joüet , France	175-

ROSÉ

#112	2008	Rousseau Freres , Loire Valley, France	8-/32-
#114	2007	Dom. Moulin-La-Viguerie , Tavel, France	8-/32-
#115	2008	Mas de la Rouvière , Bandol, France	40-

AROMATIC WHITES

#126	2007	Riesling, Dr. Hans VonMüller , Mosel, Germany	6-/24-
#127	2008	Fiano, LaPaccio, Pasqua , Italy	7-/28-
#220	2006	Viognier, Chardonnay "Reserve de Gassac", Mas de Daumas Gassac , France	29-
#134	2007	Viognier, Fess Parker , Sonoma County	37-
#133	2008	Garnacha Blanca "Barranc Dels Closos Blanco", Mas Igneus , Spain	39-
#150	2008	Pinot Grigio, Santa Margherita , Italy	49-
#190	2008	Riesling Spätlese, Selbach-Oster , Zeltinger Himmelrich, "Anrecht", Mosel, Germany	39-
#180	2007	Riesling, Zind-Humbrecht , Alsace, France	40-
#205	2007	Riesling Spätlese, "Berncastler Doctor", Dr. H. Thanisch , Germany	90-

CRISP WHITES

#129	2008	Sauvignon Blanc, Culley , Marlborough, NZ	7-/28-
#125	2008	Pinot Grigio, di Lenardo , Giulia, Italy	6-/24-
#128	2008	Pinot Blanc d'Alsace, Paul Blanck , Alsace, France	7-/28-
#165	2007	Sylvaner, Köfererhof , Alto Adige, Italy	30-
#235	2008	Sauvignon Blanc/Semillion, "Entre Deux Mers", Chateau Turcaud , Bordeaux	35-
#240	2005	Sauvignon Blanc/Semillion, Chateau de Fieuzal , Bordeaux	95-
#355	2007	Chardonnay, Bourgogne Blanc, Domaine Faiveley , Burgundy	38-
#360	2006	Chardonnay, Chablis AOC, Louis Michel , Burgundy	47-
#365	2005	Chardonnay, Chablis Grand Cru "Les Blanchots", Michel Laroche , Burgundy	160-

FULL BODIED WHITES

#310	2009	Chardonnay, Celler 8 , California	6-/24-
#320	2007	Chardonnay, Kendall Jackson , California	9-/36-
#325	2008	Chardonnay, Simi , Sonoma County	33-
#330	2008	Chardonnay, Franciscan , Napa Valley	34-
#322	2008	Chardonnay, Elio Grasso , Langhe, Italy	39-
#335	2007	Chardonnay "Rancho Santa Rosa", Foley Estate , Santa Barbara	48-
#340	2006	Chardonnay, Gary Farrell , Napa Valley	56-
#350	2007	Chardonnay "Les Noisetiers", Kistler , Sonoma Mountain	75-
#380	2006	Chardonnay, Chassagne-Montrachet "Macherelles", Jean-Marc Boillot , Burgundy	85-

LIGHT BODIED REDS

#587	2007	Pinot Noir, Belle Vallée , Willamette, Oregon	9-/36-
#589	2008	Tempranillo, La Mano , Bierzo, Spain	6-/24-
#591	2008	Pinot Noir, Evening Land , Oregon	49-
#595	2007	Pinot Noir, Pinot Noir 3, Chehalem , Oregon	69-
#586	2008	Pinot Noir, Johnson Family , Sonoma Coast	36-
#585	2007	Pinot Noir, Argyle , Willamette Valley, Oregon	45-
#605	2005	Pinot Noir, Gevrey-Chambertin, Faiveley , Burgundy	90-
#603	2006	Pinot Noir, Chambolle-Musigny, Dujac Pere & Fils , Burgundy	135-
#615	1996	Pinot Noir, Corton-Renardes Grand Cru, Michel Gaunoux , Burgundy	140-
#620	2005	Pinot Noir, Echezeaux, Grand Cru, Vincent Girardin , Burgundy	215-

FRUIT FORWARD REDS

#505	2006	Shiraz "Koonunga Hill", Penfolds , Australia	7-/28-
#514	2007	Sangiovese, Ruffino , Chianti, Tuscany, Italy	9-/36-
#625	2007	Merlot, Casas Patronales , Chile	5-/20-
#626	2006	Merlot, Simi , Sonoma County, California	9-/36-
#512	2005	Barbera d'Alba, Tre Donne , Piedmont, Italy	34-
#513	2006	Negroamaro, Forte Canto , Salento, Italy	32-
#525	2007	Zinfandel, "Old Vine Zin", Brazin , Lodi, California	34-

DRY REDS

#652	2007	Syrah, Dom. De la Ferrandière , Languedoc, France	7-/28-
#649	2005	Syrah, Grenache, E. Guigal , Cotes du Rhone, France	40-
#510	2006	Syrah, Crozes Hermitage "Le Fees Brunnes" Jean-Luc Colombo , Rhone	48-
#524	2007	Zinfandel, "Bambino", Bucklin , Sonoma Valley	49-
#653	2007	Cabernet Sauvignon, "The Table" Once , Napa Valley	45-
#655	2006	Cabernet Sauvignon, Franciscan , Napa Valley	49-
#677	2006	Cabernet Sauvignon, Chateau St. Jean "Cinq Cépages" , Sonoma County	89-
#685	2005	Cabernet Sauvignon "Private Reserve", Robert Mondavi , Napa Valley	160-

BOLD REDS

#640	2007	Cabernet Sauvignon, Errazuriz , Chile	7-/28-
#650	2008	Cabernet Sauvignon, Alta Vista , Argentina	9-/36-
#740	2005	Cabernet Sauvignon, Chateau d'Armailhac , Bordeaux	90-
#690	2006	Cabernet Sauvignon "Volcanic Hill", Diamond Creek , Napa Valley	200-
#715	2007	Malbec, "Finca Mirador", Achaval-Ferrer , Argentina	160-
#720	2005	Meritage, Alpha "M", Montes , Chile	145-
#730	2006	Meritage "Dominus", Dominus Estate , Napa Valley	180-
#735	2005	Meritage "Opus One", Mondavi-Rothschild , Napa	220-