

SMALL
PLATES

- maryland crab cake** | dill vinaigrette \$14
- half dozen assorted oysters** \$14
- artisan assiette de charcuterie** | marinated local olives | artichokes | roasted peppers \$9
- tempura crispy calamari** | spiced marinara sauce \$9
- spicy shrimp bruschetta** \$10
- seared spiced ahi** | seaweed | wasabi aioli \$13
- wild mushroom ravioli** \$8

SOUPS AND
SALADS

- soup du jour** \$7
- tortilla soup** \$7
- endive salad** | blue cheese | truffle vinaigrette \$8
- tomato mozzarella** | fresh basil | olive oil \$8
- the wedge** | red onion | gorgonzola | italian buttermilk ranch \$9

MEAT AND
POULTRY

- grilled lamb chops** \$23
- grilled new york strip** \$28
- herb roasted half chicken** \$21
- 8oz flat iron steak** \$18
- rbi black angus burger** \$11

CHOICE OF SAUCE *for meat & poultry*

natural jus

bordelaise

peppercorn

FISH AND
SHELLFISH

- pan roasted salmon** \$20
- seared scallops** \$19
- pan seared seabass** \$21

CHOICE OF SAUCE *for fish & shellfish*

saffron citronette

tomato agrodolce

tarragon beurre blanc

VEGETARIAN

- penne pasta "a la vodka"** \$17
- wild mushrooms risotto** \$22

POTATOES

- gratin potatoes** \$2
- parmesan gnocchi** \$2
- potato purée** \$2
- roasted garlic fries** \$2

VEGETABLES

- white truffle polenta** \$3
- onion rings** \$3
- broccoli rapini** \$3
- creamed spinach** \$3
- poached green beans** \$3

SOME OF THE INGREDIENTS AVAILABLE DURING THE WINTER SEASON

Sunchoke	Rutabaga	Porcini	Pheasant	Persimmon
Leek	Turnip	Black Cod	Wild Boar	Meyer Lemon
Salsify	Parsnip	Black Bass	Blueberry	Quince
Artichoke	Brussels Sprouts	Rock Shrimp	Honey Crisp Apple	Date
Swiss Chard	Green Kale	Wild Salmon	McIntosh Apple	Kumquat
Fingerling Potato	Endive	Nantucket Bay Scallop	Concord Grape	Blood Orange
Butternut Squash	Fennel	Lobster	Bosc Pear	Hazelnut
Cauliflower	Black & White Truffle	Venison	Cranberry	Chestnut
Napa Cabbage	Black Trumpet	Partridge	Pomegranate	Walnut