

Small Plates

Same great food just smaller portions and smaller prices.

You may add a caesar, all-american or woodfire side salad for \$2.50.

Cioppino

Jumbo shrimp, plump mussels, sea scallops and fish simmered in a saffron scented tomato broth. Served with grilled French bread. 13.

New York Strip Steak

A 6-ounce thick-cut New York seared over burning hardwoods, sealing in the natural juices and flavor 14.

Chicken Chesapeake

Sautéed breast of chicken topped with jumbo lump crab meat, roasted red peppers and chives. Finished with an Old Bay pan sauce. 12.

Grilled Salmon

Fresh salmon filet grilled over a smoky hardwood fire and topped with a roasted sweet corn, ripe summer tomato and cool cucumber salsa. 11.

Chicken Marsala

Tender chicken breast tossed with fresh mushrooms, sage and sumptuous marsala sauce. Served over linguine. 9.

Cranberry Lemon Chicken

Our famous lemon-pistachio chicken served with a delicious cranberry sauce. 10.

Eggplant with Tuscan Roasted Vegetables

Breaded rounds of eggplant stacked with Tuscan roasted vegetables. Finished with a savory pan sauce. 8.

Crab Cake

A delicate crab cake sautéed and served with lemon tarragon mayonnaise. 14.

Grilled Pork Loin

A medallion of pork served with a bourbon peach sauce and cinnamon toasted pecans. 9.

Select one of our signature sauces for \$5.00 each to enhance your dining pleasure.

Peppercorn Demi Glace Wild Mushroom Demi Glace
Gorgonzola Demi Glace

Please advise your server of any food allergies

Menu descriptions do not state all ingredients.

An 18% gratuity will be added to parties with six people or more.