

Dinner Menu

STARTERS

SOUPS

Steak, Barley and Mushrooms 10

Chef's Seasonal Soup 10

BUFFALO CAULIFLOWER blue cheese, ranch and hot sauce 11

SWEET FIRE SHRIMP lightly breaded shrimp, chili aioli, green onions, sweet chili sauce 13

MARYLAND CRAB CAKES two jumbo crab cakes, with lemon remoulade 21

CHARCUTERIE BOARD

pretzel, cured meats, cheeses, olives, nuts, berries, pickled okra, cheese sauce 17

BRUSSELS SPROUT CHIPS^{GF} fried Brussels sprouts, honey butter and pancetta 9

SPINACH ARTICHOKE DIP baked spinach artichoke dip served with crispy pita chips 12

ROASTED BEET SALAD^{GF} arugula, goat cheese, beets and candied pecans, with balsamic dressing - Small 9

HOUSE SALAD mixed greens, cucumbers, tomatoes, shaved radishes, carrots 7/10

CAESAR SALAD chopped romaine, shaved parmesan, garlic croûtons, parmesan crisp, Caesar dressing 7/10

ROMAINE WEDGE SALAD^{GF} heart of Romaine, ranch and gorgonzola dressing, crisp bacon, marinated olives, grape tomatoes, red onions, feta crumble and balsamic glaze 12

SIGNATURE DISHES

PAN ROASTED SALMON pearl couscous, quinoa, vegetable medley 28

ROASTED STATLER CHICKEN BREAST^{GF} whipped potatoes, grilled asparagus and herb jus 24

CHICKEN MARSALA grilled chicken, mushroom marsala reduction, whipped potatoes, asparagus 21

HALIBUT^{GF} corn puree, white wine braised spinach, blistered grape tomatoes, pancetta lemon beurre blanc 32

STEAK & CHOPS

PORTERHOUSE PORK CHOP^{GF} char grilled, served with apple chutney, whipped potatoes and Chefs vegetables 26

LAMB CHOPS sautéed honey bourbon lamb chops served on a bed of buttery cauliflower risotto 35

6oz FILET^{GF} - USDA CHOICE 32

8oz FILET^{GF} - USDA CHOICE 41

12oz KC STRIP^{GF} - USDA Prime 34

14oz RIBEYE^{GF} - USDA Prime 45

14oz DELMONICO^{GF} - dry-rubbed 46

HANDHELDS

Choice of side | Substitute: Beef Burger for a Beyond Burger No Additional Cost

CLASSIC CHEESEBURGER* half pound of angus ground steak with lettuce, tomato, onion, pickle, cheddar cheese 16
Add bacon +2 GF bun available

WAGYU BURGER* SRF wagyu, gruyere cheese, caramelized onions, dijon mustard, arugula, herb aioli, brioche bun 18
GF bun available

PASTA DISHES

BUCATINI CARBONARA pasta, creamy sauce, parmesan, bacon, peas, and chicken 20 or sub shrimp +9
GF pasta available

CAJUN PASTA blackened shrimp, andouille sausage, chicken breast, red onion, red and green bell pepper, penne pasta and Cajun sauce 22 GF pasta available

SIDES

Whipped Potatoes^{GF} | Baked Potato^{GF} / Loaded Add 2.5
Sautéed Broccoli^{GF} | Fresh Green Beans^{GF} | Cauliflower Puree^{GF} / Loaded Add 2.5
Grilled Asparagus^{GF} | Seasoned Fries / Truffle Style Add 2
Sweet Potato Fries | Mac and Cheese Add 2.5

***18% gratuity added for parties of six**

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

