



Dinner

Soups & Salads

French Onion Soup

Beef broth & caramelized onions, with a Parmesan crouton & bubbly Swiss cheese

Soup of the Day

Crab Cakes

Sautéed lump crab, with mustard-tartar sauce

Germantown Strudel

Squash Fritters

With buttermilk cream

Fried Green Tomatoes

With red bell pepper sauce & goat cheese

Escargot

Out-of-shell escargot baked in sautéed mushroom caps, with seasoned cream cheese butter

Baked Brie

Wrapped in phyllo & served with toasted almonds, fresh fruit & crostini

Entrées

Plum Pork

Marinated tenderloin medallions finished with a savory plum sauce, over mashed potatoes with green beans

Herb-Crusted Tilapia

With sweet potato risotto, asparagus, & a caper-citrus-brown butter

Oven-Roasted Chicken

Cheese-stuffed breast roasted and pan-seared, over roasted summer vegetables, finished with a savory chicken broth

Coconut Curry Salmon

Atlantic salmon with coconut curry sauce, creamy risotto, spinach & asparagus

Flat Iron Steak

Grilled, served over mashed potatoes, with a roasted shallot-port wine glaze & asparagus

New Orleans Shrimp

Gulf shrimp sautéed in cajun spices, over white rice, with sautéed spinach

Catch of the Day

Pasta of the Day

Crab Cakes

Three with mustard-tartar, fries, & green beans

Green Plate

Garlic marinated portobello mushroom, with butternut squash gratin, spinach & asparagus

Braised Lamb Shank

Slow roasted, hind shank, served over mashed potatoes, with asparagus & a red wine demi-glaze

All dinner entrées served with a choice of Caesar or House Salad

An 18% gratuity will be added to parties of 8 or more