

ENTREES

All entrées are served with a side garden salad, fresh vegetables, and your choice of mashed potatoes, wild rice, or pasta marinara...Baked Potatoes offered on Thursday, Friday, and Saturday only. (Substitute a side garden salad for a side Caesar 2 or side Insalata Caprese 5 with any entrée)

All lunch portions are served until 4 pm and come with a side of fries and coleslaw

FILET MIGNON - Edna Valley Cabernet Sauvignon

An 8oz Choice center cut tenderloin seared and grilled to your liking, topped with figs

and Roquefort cheese \$25

NEW YORK STRIP - Edna Valley Cabernet Sauvignon

A 12oz center cut strip steak grilled to your liking \$23

Add grilled onions and mushroom \$2

SURF AND TURF - A by Acacia Pinot Noir

A 8oz Center cut Filet prepare to your liking accompanied by a 7oz warm water Lobster tail broiled and served with

drawn butter 38 or Broiled Lump Crab Cake \$35

* 8 oz Filet and 7 oz Lobster tail are also offered on the Hot Rock \$35

VEAL MARSALA - A by Acacia Pinot Noir

Thin sliced tender prime veal cutlets laced with portabella mushrooms & tossed with our own Marsala wine sauce \$20

VEAL FRANÇOISE - Stellina De Notte Pinot Grigio

Dredged in egg and flour then sautéed in a lemon, garlic, white wine sauce \$23

MEDITERRANEAN CHICKEN - Stellina De Notte Pinot Grigio

Twin chicken breasts sautéed in olive oil with black olives, feta cheese and sun-dried tomatoes \$20

*Lunch portion \$9

CHICKEN SALTIMBOCCA - Stellina De Notte Pinot Grigio

Grilled & basking in port wine sauce, these twin chicken breasts are topped with prosciutto, Swiss cheese & sage. \$20

*Lunch portion \$9

CHICKEN MARLY - New Harbor Sauvignon Blanc

Sautéed twin chicken breasts and scallops in a lemon, white wine and garlic sauce \$18

*Lunch portion \$8

BROILED SALMON - A by Acacia pinot Noir

8oz salmon filet broiled and coupled with fresh dill buerre blanc sauce \$23

MARYLAND CRAB CAKES - Stellina De Notte Pinot Grigio

Two 4oz broiled crab cakes made with lump crabmeat and NO fillers \$24

*Lunch portion 1 Broiled lump crab cake \$10

PAN SEARED AHI TUNA - A by acacia Pinot Noir

Your choice of wasabi or sesame encrusted tuna, seared to your liking, and glazed with brown sugar soy reduction \$24

LOBSTER TAIL - New Harbor Sauvignon Blanc

7oz warm water lobster tail broiled to perfection, accompanied by an old bay aioli \$27

CRAB STUFFED LOBSTER - New Harbor Sauvignon Blanc

Our 7oz warm water lobster tail over stuffed with lump crab meat and broiled to perfection \$32

BLACK AND BLEU PRIME RIB - Offered Thursday-Sunday

14-16oz center cut blackened and topped with bleu cheese crumbles. Chef's recommendation is Medium Rare. ... \$26

KING CUT~16-18OZ - Archetype Shiraz Cabernet \$32

* Eating raw or undercooked food may increase your chances of food born illness*