



## APPETIZERS

- PORTOBELLO RAVIOLIS** Mushrooms & caramelized onion, brown butter sauce, baby greens, red pepper coulis 12
- SALMON GRAVLAX** Everything bagel crumble, pickled onions, celery apple relish 13
- MARYLAND CRAB CAKES** Jalapeno jelly, Cajun remoulade 15
- AHI TUNA** Sesame crusted, Asian ginger vinaigrette, sticky rice cake, bitter greens 15
- SHE CRAB SOUP** Maryland Blue Crab, heavy cream and sherry 9
- CRISPED BRIE** Almond and panko crusted brie, apricot cognac chutney 14
- POTATO CROQUETTE** Gruyere, green onion, sour cream 12

## SALADS

- WINDROSE SALAD** Champagne vinaigrette, green apples, Gorgonzola crumbles, candied pecans 8
- CLASSIC WEDGE** Gorgonzola dressing, applewood bacon, marinated tomatoes, Gorgonzola, candied pecans 12
- CAPRESE SALAD** Fresh mozzarella, marinated tomatoes, balsamic reduction, basil 12
- HEART OF ROMAINE** Classic Caesar dressing, crostini, white Italian anchovies 11

## MAIN

- SEARED SALMON** Saffron and pea risotto, smoked tomato butter 28
- PAN SEARED SEA SCALLOPS** Fennel apple puree, citrus butter, fennel apple salad with golden raisins 35
- FILET MIGNON** Eight ounce - Certified Angus Beef, sauce bordelaise, mashed potatoes, asparagus 38
- ALASKAN HALIBUT** Port sauce, melted leeks, marbled potatoes 35
- 14 OZ AU POIVRE RIBEYE** Asparagus, mashed potatoes, green peppercorn brandy sauce 38
- NEW ZEALAND RACK OF LAMB** Dijon herb crusted, herbed feta polenta, baby carrots, minty natural jus 42
- ROASTED ORGANIC CHICKEN** Wild mushroom demi, baby carrots, marbled potatoes 26

## STEAK ENHANCEMENTS

- ROASTED WILD MUSHROOMS** 8
- OSCAR STYLE** 10
- 5 OZ LOBSTER TAIL** 15