

## **APPETIZERS**

### **CHEF BEN'S CLASSIC MAC AND CHEESE**

7

### **ASIAN INFUSED BABY BACK RIBS**

SLOW-ROASTED IN HOISIN MARINADE

½ ORDER 9    FULL ORDER 17

### **CALAMARI**

LIGHTLY BREADED AND TOSSED IN WHITE WINE SAUCE; GARNISHED WITH ROMA TOMATOES, CAPERS AND SCALLIONS

9

### **HOUSE BRUSCHETTA**

FINELY CHOPPED RIPE TOMATOES, FRESH BASIL, GARLIC AND PARMESAN WITH CROSTINI

8

### **JUMBO SHRIMP COCKTAIL**

A CLASSIC, SERVED WITH TANGY COCKTAIL SAUCE AND FRESH LEMON #

12

### **STEAK BITES**

SAUTÉED TENDERLOIN PIECES WITH MUSHROOMS TOSSED IN ZIP SAUCE; SERVED WITH GARLIC ROLLS

12

### **FRIED BRUSSELS**

TOSSED WITH BACON AND BALSAMIC GLAZE, CANDIED PECANS, GOLDEN APPLES AND DRIED CRANBERRIES

9

## **SOUP AND SALADS**

SOUP DU JOUR    CUP 4    BOWL 7    FRENCH ONION    CROCK 6    NAVY BEAN    CUP 4    BOWL 7

### **CRISPY CHICKEN MANGO**

TOASTED COCONUT, SLICED AVOCADO, FRESH MANGO, SLICED STRAWBERRIES, TOASTED SESAME SEEDS AND CRISPY CHICKEN TENDERS ON A BED OF ROMAINE WITH SESAME HONEY-LIME DRESSING

13

### **STRAWBERRY FIELDS**

STRAWBERRIES, DRIED CRANBERRIES, CRISP APPLES, CANDIED PECANS AND CRUMBLLED GOAT CHEESE ON A BED OF MIXED BABY GREENS WITH RASPBERRY VINAIGRETTE

8

AS SUBSTITUTE SALAD TO ENTRÉE    3    CHICKEN BREAST    13    SALMON    15

### **SHRIMP AND CRAB LOUIE CROWN**

TOMATOES, AVOCADO, HARD BOILED EGGS, BEETS, GREEN ONIONS, POACHED SHRIMP AND CRABMEAT ON A CRISPY ICEBERG LETTUCE CROWN WITH SPECIAL SAUCE

18

### **CAESAR SALAD**

CRISP ROMAINE LETTUCE, HOUSE-MADE CROUTONS AND SHREDDED PARMESAN TOSSED IN CREAMY CAESAR DRESSING

8

AS SUBSTITUTE SALAD TO ENTRÉE    3    CHICKEN BREAST    13    SALMON    15

## ***ENTRÉES***

**ALL ENTRÉES SERVED WITH YOUR CHOICE OF HOUSE SALAD OR CUP OF SOUP**

### **BRISTOL SCALLOPS**

SEARED PORTLAND MAINE JUMBO SEA SCALLOPS ON BACON WHITE CHEDDAR RISOTTO  
WITH BRAISED KALE AND BASIL PESTO BEURRE BLANC

25

### **EUROPEAN STYLE CHILEAN SEA BASS**

CARAMELIZED GOLDEN BROWN SEA BASS ON CORN SOUBISE, TOPPED WITH LUMP CRABMEAT,  
LEMON BEURRE BLANC AND DEMI REDUCTION SAUCE

28

### **NORWEGIAN KING SALMON**

SEARED AND SERVED ON A BED OF JAMBALAYA RISOTTO TOPPED WITH A SHRIMP CREOLE BEURRE BLANC

25

### **USDA PRIME TENDERLOIN STEAK \***

MASHER CASSEROLE, MAÎTRE D BUTTER, BACON-BRAISED BUTTON MUSHROOMS AND SPINACH

6 oz 34      8 oz 36

### **HONEY APPLE CHICKEN**

SAUTÉED BREAST OF CHICKEN, GALA APPLES, PURE HONEY AND CANDIED PECANS DEGLAZED WITH BRANDY AND  
A SPLASH OF CREAM; SERVED ON VANILLA SCENTED BUTTERNUT SQUASH PUREE WITH FRESH ASPARAGUS

18

### **ANGRY FETTUCCINE**

SAUTÉED ASPARAGUS TIPS, CARAMELIZED ONIONS, BABY SPINACH, ROMA TOMATOES  
AND PICKLED JALAPENOS TOSSED WITH FETTUCCINE PASTA AND ROASTED GARLIC SAUCE

13

With Chicken 17

With Shrimp 19

### **CATFISH LOUISIANA**

BLACKENED CATFISH FINGERS ON A BED OF FETTUCCINI PASTA  
TOSSED IN CREOLE SAUCE WITH ROASTED RED BELL PEPPERS AND SCALLIONS

17

### **SPAGHETTI A LA BOLOGNESE**

SPAGHETTI TOSSED IN A RICH ITALIAN TOMATO MEAT SAUCE

14

### **MARYLAND CRAB CAKES**

CHEF BEN'S HOUSE RECIPE, SAUTÉED WITH FRESH ASPARAGUS,  
JULIENNE VEGETABLES, GRAPE TOMATOES AND DILL BEURRE BLANC

17

\*Consuming undercooked meats, poultry, eggs and seafood may lead to serious health conditions, especially in individuals with compromised immune systems.

# Gluten Free - Many of the dishes on this menu can be modified to be Gluten Free, just ask your server

*"I hope that the dishes I have created for you will nourish both your body and soul." – Chef Ben Ortiz*