



ALA CARTE LUNCH MENU

Salad Selections

(Choice of one)

HOUSE SALAD, <i>Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing</i>	
SPINACH SALAD, <i>Sliced mushrooms, shaved red onions and grape tomatoes; with Champagne vinaigrette</i>	
TRADITIONAL CAESAR SALAD, <i>Crisp Romaine leaves prepared in our tangy Caesar dressing; presented with lightly roasted garlic croutons and aged Parmesan cheese</i>	\$ 3
GRANNY SMITH APPLE SALAD, <i>With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>	\$ 3.5
WEDGE OF ICEBERG LETTUCE, <i>Topped with applewood-smoked bacon, diced tomatoes and crumbled blue cheese; served with creamy blue cheese or Russian dressing</i>	\$ 3.5
ARUGULA, <i>Tossed with shaved red onions, Mandarin oranges, goat cheese in a lemon vinaigrette</i>	\$ 3.5

Entree Selections

(Choice of Three)

CHICKEN MARSALA, <i>Scaloppine of pan-seared chicken served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce</i>	\$ 23
CHICKEN FRANCAISE, <i>Scaloppine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives</i>	\$ 23
CRISPY PANKO & PARMESAN-BREADED PORK CUTLET, <i>Topped with fresh mozzarella and San Marzano tomato gravy</i>	\$ 23
VEAL PARMESAN, <i>Crispy panko-breaded veal cutlets topped with fresh mozzarella and San Marzano gravy hollandaise, served on a pool of Bordelaise</i>	\$ 28
FILETS GORGONZOLA, <i>Two petite filets mignon served with sauteed spinach and roasted red peppers; presented with a blue cheese and beurre blanc-infused demi glace</i>	\$ 30
ROAST PRIME RIB OF BEEF, (12-14 oz.) <i>Served with au jus, crispy fried onions and our tangy sauce béarnaise</i>	\$ 30
PETITE FILET MIGNON, (8 oz.) <i>On a bed of caramelized leeks with a rosette of fresh herb butter; sauce béarnaise</i>	\$ 36
CRISPY PARMESAN & PANKO-CRUSTED LEMON SOLE, <i>With a lemon caper butter sauce</i>	\$ 23
TANGERINE-GRILLED SALMON, <i>Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze</i>	\$ 26
CRAB IMPERIAL-STUFFED SALMON, <i>With a lemon grass beurre blanc</i>	\$ 29
MARYLAND CRABCAKES, <i>Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, mustard, Old Bay and Spanish onions; with a stone ground mustard sauce</i>	\$ 29
ROASTED VEGETABLE RISOTTO, <i>(Vegan and Gluten-Free)</i>	\$ 23

All entrees accompanied by our Chef's seasonal potato and vegetable selection

GARDEN FRESH ASPARAGUS, *With sauce hollandaise* \$ 3.5

PLEASE ADD 20% SERVICE CHARGE AND 6% SALES TAX TO ALL QUOTES PRICES

Appetizers and Soups

(Choice of one)

Soups

BAKED FRENCH ONION SOUP, <i>Topped with a crouton and baked with a delicate blend of cheeses</i>	\$ 5.5
WILLIAM PENN'S SNAPPER SOUP, <i>With sherry service</i>	\$ 6
LOBSTER BISQUE, <i>Perfumed with Cognac; enhanced with chunks of Maine lobster and garnished with spiced crème fraîche and fresh chives</i>	\$ 8

Cold Appetizers

TOMATO AND BASIL BRUSCHETTA, <i>Grilled ciabatta sprinkled with Parmesan cheese; topped with diced, vine-ripened tomatoes and fresh basil</i>	\$ 8
CHILLED SHRIMP COCKTAIL, <i>With our tangy pepper vodka cocktail sauce</i>	\$ 16

Hot Appetizers

PANKO-CRUSTED FRESH MOZZARELLA, <i>Quick-fried; served with roasted tomatoes and a lemon, caper and basil butter sauce</i>	\$ 9
BAKED CLAMS CASINO, <i>With fines herbes, diced peppers and bacon</i>	\$ 11
SCALLOPS ON HORSEBACK, <i>Six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i>	\$ 12
SAMPLER, <i>Two clams casino & one ginger and scallion crabcake with two sea scallops wrapped in applewood-smoked bacon</i>	\$ 17

Desserts

(Choice of one)

CHOCOLATE HEAVEN TORTE, <i>Cocoa genoise layered with white chocolate mousse; frosted with dark chocolate mousse and served on a purée of fresh raspberries</i>	\$ 8
CHEESECAKE, <i>With sour cream topping; served on a purée of fresh raspberries</i>	\$ 8
CREME BRULEE, <i>Classic rich custard topped with caramelized sugar and served with a fresh strawberry</i>	\$ 8
TIRAMISU, <i>Layers of Italian sponge cake soaked with espresso syrup and layered with a mascarpone and Marsala cream; topped with cocoa, whipped cream and chocolate shavings and garnished with espresso syrup</i>	\$ 8
KEY LIME PIE, <i>Key lime custard baked in Graham cracker crust and served with tropical fruit salsa</i>	\$ 8
CELEBRATION CAKE, <i>Served on a raspberry coulis-painted plate with a white and dark chocolate striped tuile and a strawberry garnish</i>	\$ 8
VANILLA ICE CREAM, <i>Topped with Grand Marnier-marinated strawberries</i>	\$ 6.5
CHEESECAKE DUO, <i>Luscious Limoncello cheesecake topped with fresh blueberries and paired with our decadant chocolate Bailey's cheesecake</i>	\$ 10
DESSERT TRIO, <i>Petite crème brûlée teamed with cheesecake and chocolate heaven torte</i>	\$ 12
CREME BRULEE SAMPLER, <i>Featuring classic vanilla, raspberry and mocha creme brulee</i>	\$ 12

COFFEE AND TEA

\$3

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PRICES SUBJECT TO CHANGE WITHOUT NOTICE