

Specials-

Mondays-BYOWINE-no corkage, other night's \$6 corkage

Sunday-Prime Pair-\$45.95

1st Course-Your choice of any soup or salad on the menu

2nd Course-12 oz. USDA Prime NY Strip topped with jumbo lump crab, herb butter, BP steak sauce, haricot vert, Sides; stuffed twice baked potato or creamy mashed potatoes

Dinner M-Sat. @5pm, Sunday@4pm

Lunch Saturday@Noon

Sunday Brunch 10-2

Open anytime for a private party! Private rooms available from 10-60.

• Raw Bar

Tuna Tartare*	15
Avocado, soy marinated onions, tortillas, wasabi aioli	
Jumbo Lump Crab Cocktail*	15
Red sea salt, artisan olive oil; wakame seaweed salad	
Freshly Shucked Raw Oysters on the Half Shell-\$MP	
Fresh Texas U12 Shrimp Cocktail*	3 ea.
Raw Bar Sampler*	45
6 oysters, 4 shrimp, tuna tartare, crab	
Local Buffalo Carpaccio	14
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	

Kennett Square Mushroom Tart	11
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	

Hand-rolled Shrimp Spring Rolls	12
Apricot, ginger BBQ	

Grilled Pacific Octopus	14
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	

• Soup & Salads

Mixed Greens- honey crisp apple, candied nuts	8
Blue veined cheddar, apple cider-strawberry vinaigrette	
Chopped Iceberg- Tomato, cucumber, bacon,	9
Smokey buttermilk Rogue Valley blue cheese dressing	
Baby Spinach Salad	9
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
Grilled Romaine	9
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
Crock of French Onion Soup	9
Pain perdu, gruyere cheese	

• Appetizers

House Made 3-Cheese Flatbread	12.5
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	

Chef's Market Selection of Cheeses	17
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk	
Humboldt Fog-mold ripened-CA-goat's milk	
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	

Crispy House Made Mozzarella	10
Fire roasted tomato sauce, basil pesto	

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

14 oz. USDA Prime Delmonico Rib Eye	48	13 oz. Prime Pork Chop	28
12 oz. USDA Prime Center Cut NY Strip	42	10 oz. Barrel Cut Rib Eye	42
8 oz. Center Cut Filet Mignon	37	18 oz. Choice Short Bone in Rib Eye	55
8 oz. Choice Angus Club Eye NY Strip	30	8 or 12 oz. Grilled Line Caught Swordfish	25 37
		Sauce	Classic Béarnaise \$2

Sides

Asparagus with Amish Feta	8	Creamy Potato Puree	6	Eastern Shore Baked Blue Crab	15
2X Baked Potato+Sour Cream+Pancetta	7	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Truffle Parmesan Fries	7	House Cut Crispy Fries	5	Mushrooms with Bacon/Duck Fat	8.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Sauté of local heirloom baby carrots	5

• Entrées

6 oz. NY Strip Black Angus Steak Salad	23.95
Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg	
U10 Diver Scallops	34
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce	
Grilled Line Caught Atlantic Swordfish	
80z/12oz.	25/37
Lemon caper aioli, haricot vert; see steakhouse grill	
House Made Local Mushroom Ravioli	19
Truffle-parmesan cream	

Chianti Braised Short Ribs	26
Sautéed local baby carrots and Cabernet reduction	
Grilled Faroe Island Wild Salmon	26
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
Skillet Roasted "Free Bird" Chicken Breast	18
Organic, free range, Lancaster county chicken Garlic confit sauce	

*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness