

PRESET MENU

\$150 per person

CHOICE OF APPETIZER

Grilled Caesar Salad

parmesan cheese, garlic croutons, lemon, anchovy, heirloom tomatoes

Market Salad

butter lettuce, crisp pancetta, blue cheese, tomato raisins, green goddess dressing

British Ale Onion Soup

Guinness, caramelized onions broth, Welsh rarebit

Maryland Blue Crab Soup

seared blue crab, crispy leek, charred corn

Maryland Crab Cake

blue crab, Old Bay aioli, Asian pear slaw

Smoked Beef Tartare

lemon zest, shallots, capers, quail's yolk, Yukon gold herb chips

Half Dozen Oysters

served with citrus soy sauce, cocktail sauces, champagne mignonette

Shrimp Cocktail

bloody mary cocktail sauce, gin pico de gallo

CHOICE OF ENTRÉE

20oz. Bone In Rib Eye

16oz. New York Strip Oscar

8oz. Prime Filet with 3 grilled shrimp

CHOICE OF SIDE

Creamed Spinach

Loaded Baked Potato

Sautéed Spinach

Mushrooms

Fingerling Potatoes

Mac & Cheese

Potato Purée

Roasted Corn

Truffle Fries

Green Beans

Brussels Sprouts

DESSERT

Seasonal Vanilla Mascarpone Cheesecake

vanilla mascarpone cheese cake, pistachio crumble, seasonal fruit

Chocolate Pot de Crème

milk chocolate custard, caramel mascarpone, dark chocolate brownie, caramelized cocoa nib, espresso meringue

Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee, brown butter ice cream