

## - SHARABLES -

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|---|------|
| FRIED CHEESE CURDS  | \$10 |
| <b>GF</b> BAKED RIPENED FRENCH BRIE CHEESE  | \$10 |
| Served with toast points and house-made blueberry jam   |      |
| FRIED PICKLE FRIES  | \$10 |
| Served with sweet Vidalia sauce   |      |
| FRIED GOAT CHEESE   | \$12 |
| with onion jam & strawberry sauce   |      |
| PHILLY CHEESESTEAK SPRING ROLL  | \$12 |
| <b>GF</b> SPINACH & ARTICHOKE DIP   | \$13 |
| Served with grilled pita bread  |      |
| FRIED CALAMARI RINGS  | \$14 |
| <b>GF</b> BLACKENED BEEF TIPS   | \$15 |
| <b>GF</b> SMOKED CHICKEN WINGS  |      |
| 6 WINGS- \$10   8 WINGS- \$13   12- WINGS \$20  |      |
| Served with your choice of sauce<br>Buffalo, Garlic Parmesan, Asian Zing or Southwest Dry Rub |      |

## - SALADS -

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|---|----------|
| <b>GF</b> CLASSIC CAESAR  | \$6/\$9  |
| Romaine hearts, Asiago parmesan cheese, garlic croutons, and Caesar dressing  |          |
| <b>GF</b> HOUSE SALAD   | \$5/\$8  |
| Mixed greens, grape tomatoes, cucumbers, carrots, red onions, and sharp cheddar cheese  |          |
| <b>GF</b> FRIED GOAT CHEESE SALAD   | \$9/\$16 |
| Mixed greens, candied walnuts, diced granny smith apples, topped with panko breaded goat cheese                                     |          |
| <b>GF</b> ROASTED PEAR & SEARED FOIE GRAS SALAD   | \$22     |
| on a bed of bibb and iceberg lettuce  |          |
| <b>GF</b> CLASSIC WEDGE SALAD   | \$14     |
| Diced tomatoes, red onions, Applewood bacon, blue cheese crumbles, and blue cheese dressing served on a bed of baby iceberg lettuce |          |
| <b>GF</b> KALE AVOCADO SALAD  | \$17     |
| with red quinoa, Feta cheese, and diced tomatoes  |          |
| SOUP DU JOUR  | \$5/\$8  |

## - SANDWICHES AND WRAPS -

Served with your choice of one side

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|---|------|--|------|
| ALL AMERICAN BURGER   | \$15 | GRILLED CHICKEN SANDWICH   | \$14 |
| 8 oz short rib chuck blend topped with white American cheese, lettuce, tomato, onion, dill pickle, and mayonnaise                       |      | Grilled breast of chicken, Swiss cheese, roasted peppers, roasted tomatoes, and baby spinach, topped with a honey aioli  |      |
| MUSHROOM SWISS BURGER   | \$17 | <b>GF</b> BUFFALO OR BBQ CHICKEN WRAP  | \$15 |
| 8 oz chuck rib blend, topped with aged Swiss cheese, mushroom duxelles, fried Portobello mushrooms and a port wine mayonnaise           |      | Crispy fried chicken strips, diced tomatoes, red onion, and cheddar cheese, topped with your choice of Sweet Baby Ray BBQ or Buffalo sauce, in a flour tortilla wrap |      |
| THE LACROIX CLUB  | \$15 | <b>GF</b> CHICKEN CAESAR WRAP  | \$15 |
| Honey roasted turkey, Smithfield ham, smoked bacon, Cheddar, Swiss, leaf lettuce, tomato, and mayonnaise, served on toasted wheat bread |      | Grilled breast of chicken, Parmesan cheese, crisp romaine lettuce, and Caesar dressing, in a flour tortilla wrap   |      |
| SARAH'S CRAB CAKE SANDWICH  | \$22 | <b>GF</b> MEDITERRANEAN WRAP   | \$15 |
| Lump crab cake topped with bibb lettuce, red onion, tomato, and Chef's remoulade, served on a soft roll                                 |      | Roasted peppers, onion, tomatoes, spinach, Feta cheese, and hummus spread, served in a chickpea wrap   |      |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

## - ENTREES -

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**POTATO GNOCCHI** \$18

Pancetta and diced peppers served with a basil pesto butter sauce with your choice of soup or salad

**GF CHICKEN FRANCESE** \$22

Sautéed breast of chicken dredged in eggs and flour, finished in a lemon butter sauce with your choice of two sides

**GF MARRY ME CHICKEN** \$27

Sautéed breast of chicken topped with a sundried tomatoes, fresh basil, and a Parmesan cheese cream sauce with your choice of two sides

**SHRIMP AND CHEESE TORTELLINI** \$27

Served with a roasted corn and tomato sauce with your choice of soup or salad

**CHESAPEAKE BAY CRAB CAKES** \$35

Two 4 oz lump crab cakes, served with fried leeks and Chef's remoulade with your choice of two sides

**GF TWO BY THE SEA** \$35

Your choice of any two:

**PAN SEARED SCALLOPS**

**SAUTÉED JUMBO SHRIMP**

**CHESAPEAKE BAY CRAB CAKE**

**BROILED ATLANTIC SALMON**

Served with a lemon wedge and tangy cocktail sauce with your choice of two sides

## - DRESSINGS -

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Ranch, Blue Cheese, Green Goddess, Apple Cider Vinaigrette, Honey Mustard Balsamic Vinaigrette, Italian, Citrus Vinaigrette or Thousand Island

## - SIDES -

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\$5 Sides - French Fries, Sweet Potato Fries **GF**, Onion rings, House chips, Parmesan Risotto **GF** or Mashed Potatoes

\$6 sides - Caramelized Brussels Sprouts with Soy Glaze **GF**, Baked Mac & Cheese, Steamed Broccoli **GF**, Asparagus **GF** or Brown Sugar Maple Grilled Sweet Potatoes **GF**

## - STEAKS AND CHOPS -

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Served with your choice of two sides

**GF DRY AGED BONE-IN CENTER CUT PORK CHOP** \$28

Served with a Dijon mustard and mushroom cream sauce

**GF FLAT IRON STEAK** \$30

Served with sautéed onion and herb butter

**GF 12 OZ NEW YORK STRIP** \$35

Served with garlic butter

**GF 8 OZ CENTER CUT FILET OF BEEF** \$45

with bordelaise sauce

**GF 16 OZ STOCKYARD COWBOY STEAK & FOIE GRAS** \$60

Grilled with truffle salt and skillet-seared foie gras and roasted garlic

## - SMALL PLATES -

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**POTATO GNOCCHI** \$10

Pancetta and diced peppers served with a basil pesto butter sauce with your choice of soup or salad

**GF CHICKEN FRANCESE** \$12

Sautéed breast of chicken dredged in eggs and flour, finished in a lemon butter sauce with your choice of one side

**GF MARRY ME CHICKEN** \$17

Sautéed breast of chicken topped with a sundried tomatoes, fresh basil, and Parmesan cheese cream sauce with your choice of one side

**CHESAPEAKE BAY CRAB CAKE** \$22

One 4 oz lump crab cake, served with fried leeks and Chef's remoulade with your choice of one side

**GF PETITE FILET OF BEEF** \$25

4 oz filet of beef with Bordelaise sauce with your choice of one side

Please let your server know if you have a food allergy or special dietary restriction. We are happy to accommodate your dietary needs and our staff is able to prepare dairy free, gluten free, vegan and allergen free meals upon request.

**GF CAN BE PREPARED AS GLUTEN-FREE**