

☞ Soups & Salads ☞

Portabello Mushroom Soup 8 -
White Truffle Oil

Chilled Gazpacho 9 -
Dollop of Seasoned Crab Meat

Mesclun Greens 9 -
House Aged Balsamic Vinaigrette, Shallots

Caesar Salad 11 -
Shaved Parmesan Cheese (white anchovies add \$1)

Poached Pear Salad 13 -
Bleu d'Auvergne, Roasted Walnuts, House Vinaigrette

Spinach Salad 13 -
Bacon Lardons, Blue Cheese, Apple Vinaigrette

☞ Hors D'oeuvres ☞

Duck Confit Cake 13 -
Apple Pureé, Vanilla Port Sauce

Steamed Clams 14 -
White Wine, Garlic, Fresh Herbs, Basil Butter

Tender Fried Calamari 11 -
Spicy Tomato Coulis

Thai Shrimp Dumplings 12 -
Ginger Broth, Soy, Lemon Grass

Grilled Vegetable Risotto 12 -/23 -
Haricot Vert, Roasted Tomato, Zucchini

Wild Mushroom Ravioli 14 -/24 -
Sauteed Exotic Mushrooms, Truffled Leek Cream

** 20% gratuity added to parties of six or more **

☞ Entrees ☞

Pan Roasted Duck Breast 28 -
Sweet Potato Pureé, Cranberry Gastrique

Pan Seared Salmon 26 -
Thai Coconut Curry Sauce, Basmati Rice

Butter Braised Shrimp Risotto 30 -
Roasted Peppers, Carbonara Style

Roasted Free Range Chicken 26 -
Oven Roasted Yukon Gold Potato, Pan Jus

Wasabi Encrusted Ahi Tuna 29 -
Sauteed Baby Bokchoy, Sesame Ginger Vinaigrette

Roasted Pork Confit 26 -
Apple Pureé, Parsnip Pan Demi Glace

Mama Verve's Maryland Style Crabcakes 16 -/30 -
Corn Salsa, Lemon Beurre Blanc

☞ Steaks ☞

Rib Eye 16 oz. 42 -

New York Sirloin 12 oz. 38 -

Seared Hanger Steak 28 -
Ragout of Mushrooms, Spinach, Smoked Tomato

☞ Sauces ☞

Blue Auverg • Demi Glace • Au Poivre

☞ Sides ☞

Sautéed Spinach 8 -

Wild Mushrooms 8 -

Seasonal Vegetables 8 -

Garlic Mashed Potatoes 8 -

Sweet Potato Mash 8 -

Oven Roasted Yukon Potato 8 -

Pomme Frites 8 -

with trio of sauces - ketchup, remoulade, garlic truffle