

Appetizers

<b>Fruit and Cheese</b>	
<i>A selection of domestic and imported cheeses, served with seasonal fruits &amp; toasted bread</i>	
<b>Duck Confit</b>	
<i>Slow roasted with fresh herbs, garlic, spices, fall roasted vegetables, finished with a cranberry relish</i>	
<b>Fried Calamari "Portuguese Style"</b>	
<i>Lightly floured &amp; tossed with onions, garlic, pepperoncini &amp; chorizo</i>	
<b>Spinach Dip</b>	
<i>Served with toasted bread chips</i>	
<b>Maryland Style Crab Cakes</b>	
<i>Fresh crab meat, mustard &amp; seasonings pan fried. Served with a red pepper remoulade sauce</i>	
<b>Stuffed Portabella Mushroom</b>	
<i>Grilled &amp; stuffed with stilton &amp; goat cheeses, topped with caramelized onions &amp; a red wine reduction</i>	
<b>Lobster crepe</b>	
<i>Sautéed lobster served on a homemade crepe and finished with a lobster cream</i>	
<b>Festive Wontons</b>	
<i>Turkey, homemade stuffing, and sweet potato filled wonton served with a cranberry sweet and sour sauce</i>	
<b>Italian Bruschetta</b>	
<i>Fresh diced tomatoes, garlic, parmesan cheese, drizzled with olive oil and aged balsamic</i>	
<b>Tuna Sampler</b>	
<i>Tuna ceviche, seared sesame tuna, tuna with ginger aioli</i>	
<b>Black &amp; Blue Sirloin</b>	
<i>Served with gorgonzola cheese and drizzled with apple wood smoked bacon dressing</i>	

Salads and Soups

<b>Caesar</b>	4	<b>French Onion Soup</b>	5
<i>Served with classic Caesar dressing, Parmesan cheese, croutons &amp; anchovies</i>		<i>Topped with smoked provolone cheese &amp; a toasted crouton</i>	
<b>Tossed Garden Salad</b>	4	<b>Native Seafood Chowder</b>	5
<i>Choice of French, balsamic vinaigrette, creamy tarragon or blue cheese dressing</i>		<i>Shrimp, clams, &amp; cod in a traditional creamy New England style chowder</i>	
<b>Gorgonzola and Fennel Salad</b>	5	<b>Spinach Brie Salad</b>	4
<i>With toasted pine nuts mixed greens, and finished with a balsamic glaze</i>		<i>Baby spinach with warm brie cheese, cherry tomatoes &amp; toasted almond slivers with champagne raspberry vinaigrette</i>	

Entrées

<b>Chairman's Reserve New York Sirloin *</b>	29
<i>Grilled &amp; served with crispy butternut squash, gruyere mashed potatoes finished with a zinfandel cranberry gastrique</i>	
<b>Chairman's Reserve Beef Filet Mignon *</b>	35
<i>Grilled and served with a Gorgonzola crust, Au Pouive sauce and gruyere potato au gratin</i>	
<b>Lobster Sauté</b>	28
<i>Half a lobster sautéed and finished with a lobster cream sauce served with gruyere potato au gratin and crispy fennel</i>	
<b>Blackened Whitefish</b>	22
<i>Accompanied with white bean ragout, endive salad, and finished with white truffle oil</i>	
<b>Wild Mushroom Ravioli</b>	18
<i>Homemade ravioli served with fresh local kale, toasted chestnuts, and finished with a pumpkin alfredo</i>	
<b>Herb Encrusted Salmon</b>	20
<i>Pan seared and served with wilted spinach, tomatoes, and garlic, accompanied by gruyere mashed potatoes Finished with a lemon chipotle glaze</i>	
<b>Surf &amp; Turf *</b>	32
<i>Two baked stuffed shrimp &amp; a grilled petite Chairman's Reserve Beef Filet Mignon served with gruyere Potato au gratin</i>	
<b>Baked Stuffed Shrimp in Phyllo</b>	28
<i>Jumbo shrimp wrapped in flaky phyllo dough stuffed with crabmeat. Served with a tarragon aioli and Gruyere potato au gratin</i>	
<b>Wild Mushroom Encrusted Lamb Loin *</b>	26
<i>Pan seared &amp; served with confit pearl onions, wild mushroom risotto, and endive salad</i>	
<b>Shrimp &amp; Scallop Scampi</b>	24
<i>Angel hair pasta tossed with fresh herbs, diced tomatoes &amp; a white wine garlic butter sauce</i>	
<b>Roasted Statler Chicken Breast</b>	18
<i>Stuffed with apples, walnuts and cranberries accompanied by fresh greens, caramelized ginger pear, gruyere mashed potatoes finished with a cider brandy reduction</i>	
<b>Braised Beef Short Ribs</b>	20
<i>Served with fall roasted vegetables and gruyere mashed potatoes</i>	

Wines by the Glass

<b>Sauvignon Blanc, Rancho Zabaco, Russian River Valley, 03, Ca</b>	6
<i>Try with Lobster crepe, Tuna Sampler</i>	
<b>Riesling, Wente, Monterey, 03, Ca</b>	6
<i>Try with Gorgonzola and Fennel Salad, Roasted Statler Chicken Breast</i>	
<b>Pinot Grigio, Ecco Domani, 05, Italy</b>	7
<i>Try With: Maryland Style Crab Cakes &amp; Shrimp &amp; Scallop Scampi</i>	
<b>Chardonnay, Sonoma County, Gallo of Sonoma, 03, Ca</b>	6
<i>Try With: Calamari "Portuguese Style", Italian Bruchetta</i>	
<b>Chardonnay, Kendall Jackson, 05, Vintner's Reserve, Ca</b>	8
<i>Try With: Maryland Style Crab Cakes, &amp; Festive Wontons</i>	
<b>Chardonnay, Monterey Pinnacles, Estancia, 04, Ca</b>	7
<i>Try With: Herb Crusted Salmon, Shrimp &amp; Scallop Scampi</i>	
<b>White Zinfandel, Beringer, 05, Ca</b>	6
<i>Try With: Statler Chicken Breast, Shrimp &amp; Scallop Scampi</i>	
<b>Pinot Noir, A to Z, 05, Oregon</b>	8
<i>Try with: Stuffed Portabella Mushroom, Wild Mushroom Encrusted Lamb Loin</i>	
<b>Pinot Noir, Sonoma County, Gallo of Sonoma, 04, Ca</b>	6
<i>Try With: Wild Mushroom Encrusted Lamb Loin, Surf &amp; Turf, Herb Crusted Salmon or Wild Mushroom Ravioli</i>	
<b>Cabernet Sauvignon, Sonoma County, Gallo of Sonoma, 03, Ca</b>	6
<i>Try With: New York Sirloin, Surf &amp; Turf, Filet Mignon</i>	
<b>Cabernet Sauvignon, Louis Martini, Alexander Valley, 00, Ca</b>	7
<i>Try with Filet Mignon, Wild Mushroom Encrusted Lamb Loin</i>	
<b>Chianti Classico, Da Vinci, 03, Italy</b>	5
<i>Try With: Filet Mignon &amp; New York Sirloin</i>	
<b>Merlot, Sonoma County, Gallo of Sonoma, 03, Ca</b>	6
<i>Try With: Wild Mushroom Encrusted Lamb Loin or Surf &amp; Turf</i>	
<b>Merlot, Vintner's Reserve, Kendall Jackson, 03, Ca</b>	8
<i>Try With: New York Sirloin, Filet Mignon</i>	
<b>Shiraz, McWilliams Hanwood Estate, 03, Southeastern Australia</b>	5
<i>Try With: Lobster Sauté, Baked Stuffed Shrimp &amp; Filet Mignon</i>	

\* Eating this item raw or partially cooked may be susceptible to food borne illness. Please make sure if you are susceptible to food born illness that your food is thoroughly cooked (well done)