

Valentine's Day

Starters

CLASSIC SHRIMP COCKTAIL 12

Served with House Cocktail Sauce

Pairing: Maison L'Envoye Le Saint Pale Rose

PORK BELLY CONFIT 12

With Mandarin-Hoisin Glaze, Crushed Cashews, Sesame, Scallions

Pairing: 5588 Pinot Noir, Head High 2018

BAKED BRIE IN PASTRY 15

Grilled Pears, Huckleberry Jam, Balsamic-Honey Drizzle,

Lavash Crackers

Pairing: Clos de los Siete 17 Malbec 2017

CHILEAN MUSSELS 12

Steamed in a rich butter, white wine & garlic
broth served with toasted baguette.

Pairing: Giesen Sauvignon Blanc

MARYLAND CRAB DIP 13

Creamy Crab Dip, Gratin Style, Featuring Maryland Blue Crab

Lemon, Old Bay, Crostini

Pairing: 2919 Burgundy Blanc, Albert Bic 2019

CALAMARI 11

Dusted and deep fried calamari served with
Remoulade

Pairing: Giesen Sauvignon Blanc

CREAM of CRAB SOUP 8

Chesapeake Style with sherry and chives

Pairing: 2919 Burgundy Blanc, Albert Bic 2019

CAESAR SALAD 6

Crisp Romaine, shaved parmesan, capers, croutons, lemon slice, and creamy Caesar dressing.

SALAD MAISON 6

Baby Mixed Greens, Cucumber, Grape Tomato, Shredded Carrot, Croutons, Balsamic Vinaigrette

Valentine's Day

Entrees

CHARBROILED RIBEYE 28

Chimichurri, Grilled Wild Mushrooms, Roasted Garlic Mashed Potatoes

Blue Cheese Crumbles

Pairing: 2042 Zinfandel, Klinker Brick Old Vine 2016

FILET AU POIVRE 31

Grilled Tenderloin Medallions, Whipped Parmesan Potatoes, Wilted Spinach, Brandy Peppercorn Sauce

Pairing: Martin Ray Napa Cabernet Sauvignon 2017

HICORY SMOKED SHORTRIB 26

12-Hour Short Rib, Delicately Smoked, Scalloped Potato Terrine

Sauteed Broccolini, Syrah Jus

Pairing: Martin Ray Napa Cabernet Sauvignon 2017

CRAB ALFREDO 24

Traditional Fettuccini Alfredo tossed with Chesapeake Blue Crab and Parmesan

Pairing: Buehler Vineyards, Chardonnay 2019

SOY-GINGER SALMON 23

Grilled Sockeye Salmon, Black Rice Pilaf, Soy-Ginger Chili Sauce, Wok Seared Bok Choy

Pairing: Volver Tempranillo 2017

SPANISH SEAFOOD STEW 28

Pan-Seared Scallops, Shrimp, Mussels, and Crab in rich Saffron-Tomato Broth with Fennel, Lemon, Crostini

Pairing: Dr Loosen QBA Reisling 2018

HERB ROASTED CHICKEN 21

Stuffed with Prosciutto and Parmesan, Sauteed Broccolini, Truffle Risotto, Lemon-Herb Butter

Pairing: 2919 Burgundy Blanc, Albert Bic 2019

WILD MUSHROOM RISOTTO 17

Grilled Wild Mushrooms, Romanesco, Braised Leeks, Fresh Herbs, Pecorino Romano

Truffle Essence

Dessert For TWO

Chocolate Covered Strawberries 15

Chocolate Sponge Cake, Rich Chocolate Custard