

## Entrees

### **Pork Shank Osso Bucco**

Served with a Italian Tomato Sauce, Risotto and Broccoli

**\$18**

### **Pesto Rubbed Chicken**

Pan Seared Chicken Breast Rubbed with Pesto served with Mashed Potatoes and Vegetable of the Day

**\$17**

### **Chef's Meatloaf**

Topped with homemade Ketchup and Bacon served with Mashed Potatoes and Vegetable of the Day

**\$12**

### **Grilled 6 oz Baseball Cut Top Sirloin**

Served with Bordelaise Sauce, sautéed Yukon Gold Potatoes with Parsley and Butter and Vegetable of the Day

**\$16**

### **Grilled 6oz Filet Mignon**

Served with Béarnaise Sauce, sautéed Yukon Gold Potatoes with Parsley and Butter and Vegetable of the Day

**\$19**

### **Grilled 12 oz Center Cut New York Strip**

Served with Creamy Gorgonzola Béchamel, sautéed Yukon Gold Potatoes with Parsley and Butter and Vegetable of the Day

**\$23**

### **Fresh Catch of the Day**

Ask your server for details

**\$ Market Price**

### **Maryland Crab Cake Dinner**

Two Broiled Maryland Crab Cakes made with Herbs, Mayonnaise and Bay Spices served Rice Pilaf and vegetable of the Day

**\$25**

### **Blackened Chicken Linguini**

With Mushrooms, Peppers, and Cajun Cream Sauce

**\$14**

### **Japanese Squash and Purple Potato Ravioli**

Three Squash and three Purple Potato Ravioli served with Alfredo Sauce and Vegetable of the Day

**\$17**

**Roasted Butternut Squash Tart**

Butternut Squash wrapped around Herb Risotto in a Flakey Sage Dough served with a Sage Derby Cream Sauce and Vegetable of the Day

\$17