



All Day, Everyday Full-Service Dining

Appetizers

DUCK RILLETTES | 21

Duck confit on baguette slices, topped w/ apple fennel, red onion slaw

FLASH FRIED OYSTERS* | 23

w/ caper Remoulade sauce

GULF SHRIMP INDOCHINE* | 23

Flash-fried, glazed in spicy Southeast Asian sauce

BACON WRAPPED SCALLOPS* | 29

Pan-seared, special Miso sauce

JUMBO LUMP CRAB CAKE | 39

On field greens w/ house-made Tartar sauce

EMPANADES (3) | 16

FILET MIGNON

sweet & jalapeño peppers, jalapeño crema

JUMBO LUMP CRAB

cream cheese, old bay crema

MUSHROOM

onion & chevre, jalapeño crema

FLASH FRIED ASPARAGUS | 17

Encrusted, flash-fried, jalapeño crema, sweet & spicy dipping sauces

HUMMUS | 18

Roasted garlic, spices, fresh parsley, pepper, olive oil, pomegranate seeds, grilled pita

Soups

In-house made

JUMBO LUMP CRAB BISQUE | 9 / 12

FRENCH ONION | 6 / 9

CREAM OF MUSHROOM | 6 / 9

ASPARAGUS (vegan, w/ almond milk) | 6 / 9

Entrée Salads

Add Chicken* 14 | Shrimp* 16 | Salmon* 18 | Hanger Steak* 20 | 5 oz. Filet Mignon* 39

FIELD GREENS | 16

House-made Champagne Shallot Vinaigrette

CAESAR | 20

Olive oil, lemon juice, garlic, minced anchovies, Parmesan, house-made croutons

FRENCH LENTILS | 22

Field greens, warmed lentils, carrots, onions, Dijon Vinaigrette

Pasta Entrées

Add Chicken* 10 | Shrimp* 18 | Salmon* 16 | Jumbo Lump Crab 15
Filet Mignon* 4, 6, 8 oz. 35, 45, 55

ALFREDO | 23

Fettuccine tossed in a classic Parmesan butter garlic cream sauce

CACIO e PEPE | 23

Spaghetti folded into a creamy garlic Pecorino Romano sauce

ARRABIATA (Vegan) | 23

Linguine w/ tomatoes, garlic, red chili flakes, olive oil

WAGNER SAGE SAUSAGE | 32

Penne tossed in spicy tomato wine cream sauce

SMOKED NOVA SALMON | 32

Penne tossed in creamy garlic Parmesan sauce, capers

FRUITS de MER* | 64

Linguine w/ scallops, mussels, shrimp & jumbo lump crab in a garlic cream sauce | spicy arrabiata

PRIMAVERA (Vegan) | 29

Linguine w/ asparagus, peas, artichoke hearts in a lemon sauce

SPICY JUMBO LUMP CRAB | 39

Linguine in a traditional tomato Vodka cream sauce

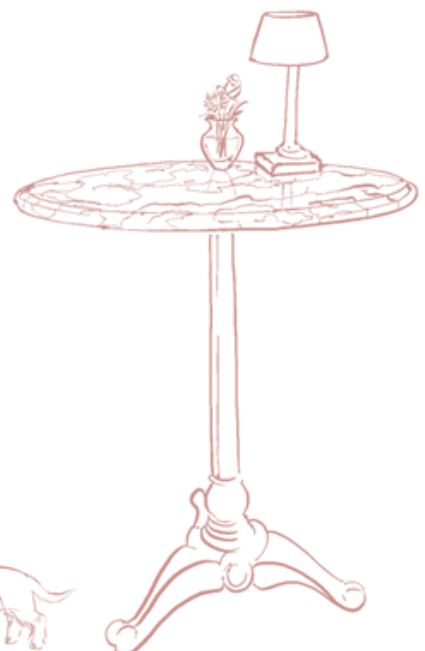
LOBSTER FRA DIAVOLO* | 88

Linguine in a spicy tomato, garlic, onion, oregano, wine sauce

N.B. \$3 upcharge on splitting dishes

On Parties of 5 or more, 20% Gratuity will be added

* Consuming raw or undercooked animal or sea foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions



Seafood Entrées

GULF SHRIMP* on GRITS | 32

Grilled shrimp on Cheddar-grits, w/ tomato, onion, garlic, wine sauce

MOULES* | 28

PEI Mussels w/ sautéed tomato filets, fresh tomatoes
garlic, onion, white wine, chili flakes, w/ baguette slices

SALMON & SHRIMP REMOULADE* (2) | 39

Delicately spiced tomato cream sauce, timbale of rice & fresh asparagus

PAN-SEARED SEA SCALLOPS* | 39

Atop sautéed creamy garlic spinach & leeks |
Gruyere cheese-embedded white grits & fresh asparagus

STUFFED SHRIMP IMPERIAL | 42

Jumbo lump crab w/ frites & house-made coleslaw

JUMBO LUMP CRAB CAKE single/double | 49/69

Frites & house-made coleslaw

SWORDFISH LOIN* | 42

Pan-seared, lemon, butter, capers, white wine sauce,
w/ caramelized onion pasta & sautéed spinach
Add Jumbo Lump Crab | 57

LOBSTER TAIL* 12 OZ. | 88

Topped w/ Jumbo Lump Crab, cream sauce, asparagus
Add 8 oz. Filet Mignon | 143

SCOTTISH SALMON* | 34

Mango salsa topped | pistachio-encrusted served w/ broccoli

WILD CAUGHT FISH OF THE DAY* | MP

Provençal-style tomatoes, black olives & capers, w/petite potatoes, haricot verts
Lemon Butter Caper Wine Sauce, sautéed garlic spinach & caramelized onion pasta

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Meat Entrées

All entrees served with a Parmesan tomato

FILET MIGNON* 10 oz. | 65

Au Poivre Cognac cream | Bearnaise sauce w/ frites
Add Jumbo Lump Crab Cake 3 oz. | 99

DUCK BREAST* | 48

Pan-seared, Crème de Cassis-Blackberry-Armagnac-Shallot sauce
pureed sweet potatoes, haricot verts

CHICKEN PAILLARD* | 28

Boneless chicken pounded thin pan sautéed topped w/ savory sauce
baby butter potatoes, arugula & Campari tomato salad

DUROC PORK CHOP* 14 oz. | 49

Pan-seared topped w/ creamy Dijon citrus sauce, w/ sautéed spinach,
buttered petit potatoes

BEEF BOURGUIGNON | 28

Over egg noodles | garlic mashed potatoes
w/ peas & sliced baguette

1/2 RACK OF LAMB* | 64

Au Gratin potatoes, sautéed spinach w/ garlic leeks

FARM RAISED VENISON TENDERLOIN* | 49

New Zealand Red Stag filet, VSOP French Brandy cream sauce, parsley potatoes

BONE-IN RIBEYE* 24 oz. | 76

Crispy fried onion straws, asparagus spears

VEAL FRANCAISE | 42

Pan-seared milk-fed French Veal medallions, lemon, butter, white wine sauce
caramelized onion pasta, sautéed spinach

MOTHER'S MEATLOAF | 26

Garlic mashed potatoes, haricot verts

ASPARAGUS | BROCCOLI | HARICOT VERTS | SPINACH CREAMED |
SAUTEED SPINACH | PETITE SALAD | PEAS | WHITE RICE |
ZUCCHINI SQUASH MEDLEY | BRUSSEL SPROUTS | SWISS CHARD
POTATOES:

ROASTED | AU GRATIN | PETITE BUTTERED |
SWEET PUREED | GARLIC MASHED | FRITES

Breakfast & Lite Fare

Brunch Daily until 2pm; Holiday Weekends until 1pm

HANGER STEAK & EGGS* | 28
w/oven-roasted potatoes & baguette slices

CORNED BEEF, RED POTATOES, FRIED ONION HASH* (house-made) | 28
topped w/ Eggs to order,* with Baguette Slices

EGGS BENEDICT*
poached w/ Hollandaise Sauce on English Muffin
Choice of Roasted Potatoes | Field Greens Salad

CHESAPEAKE w/ jumbo lump crabmeat | 42
ROCKEFELLER fried oysters* & spinach | 38
SMOKED SALMON avocado, red onion & capers | 32
TRADITIONAL w/ Canadian bacon | 26

3-EGG OMELET*
w/ Parmesan tomato & baguette slices
Add petite side of roasted potatoes | field greens | 5

MIXED SEAFOOD Gulf shrimp, scallops & jumbo lump crab | 34
SMOKE SALMON dilled sour cream, red onion & capers | 24
MUSHROOM, ONION, GRUYERE | 17
BACON LARDONS & PRESIDENTIAL BRIE | 17
FRENCH HAM pan-fried & cheddar | 17
PLAIN | FRESH HERBS | 16

TWO EGGS FRENCH-STYLE SCRAMBLED | OVER EASY* | 17
Parmesan tomato, baguette slices, & choice of 1 side

FRENCH TOAST | 17
Brioche bread w/ orange zest, maple syrup & berries

CROISSANT OR BAGUETTE SANDWICHES
(on request, salads sold bulk by pound)

JUMBO LUMP CRAB CAKE w/ coleslaw | 39
ROASTED OMGulf SHRIMP SPECIAL SALAD* | 19
HANGER STEAK* w/ horseradish cream and arugula | 19
TRADITIONAL JAMBON BEURRE French ham, butter & cornichons on baguette | 14
TARRAGON CHICKEN | CURRY CHICKEN SALAD* | 14

QUICHE LORRAINE | MUSHROOM w/ field greens | 18

SAVORY STRUDEL PASTRY LEEKS & PARMESAN w/ field greens | 18

(2) SAGE SAUSAGE PATTIES | (2) MAPLE SAUSAGE LINKS | (1) APPLEWOOD SAUSAGE
BACON | FRENCH HAM | ROASTED POTATOES | FRITES | FIELD GREENS | 8

FRESH-FRIED POTATO CHIP BASKET w/ savory ketchup | 12