

Entrées

*Seafood Tart

Chef's selection of fresh seafood and vegetables
baked on a light pastry crust. . . \$12

Grilled Cajun Spiced Shrimp

Served with rice pilaf. . . \$14

Grilled Salmon

Freshly grilled maple bourbon-glazed salmon on a
bed of toasted almond pilaf. . . \$16

*Lobster Ravioli

Ravioli stuffed with Atlantic lobster, parmesan and mozzarella
in a vodka crème sauce. . . \$14

Crab Cakes

Jumbo lump crab served with sundried tomato risotto and a lemon
basil pesto sauce. . . \$18

Fresh Day Boat Scallops Du Jour

Jumbo scallops prepared in a unique and
creative way. . . \$22

*Seafood Chesapeake

A baked parmesan crusted mélange of large shrimp and jumbo lump crab
prepared in a white wine and shallot cream sauce. . . \$14

Steak Oscar

Chef selected, hand carved, and grilled to order.
Topped with crab and asparagus in a hollandaise sauce
served with mashed potatoes. . . \$18

The Bistro Sampler Platter

Lamb chops, crab cake and scallops du jour
served with mashed potatoes. . . \$19

Smothered Porterhouse Pork Chop

Grilled 14 oz chop covered with apples, raisins,
and caramelized onions in a cinnamon nutmeg sauce
served with mashed potatoes. . . \$16

Lamb Chops

Tender seared cranberry and rosemary encrusted New Zealand
chops served with mashed potatoes. . . \$18

**Served with a House Salad*