



(Family style portions: 2 people, 6 people, or 10 people)

**Tuesday-Sunday**  
3 PM-8 PM

**Curbside Pickup**

**Closed Monday's**

## Appetizers

### **New Zealand Lollipops**

The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce.

2 ppl / 6 bones: \$18  
6 ppl / 12 bones: \$36  
10 ppl / 30 pieces: \$90

### **Escarole Greens**

Old world greens sautéed with roasted garlic.

*Add hot pepper:* \$1.50

2 ppl: \$6  
6 ppl: \$12  
10 ppl: \$18

### **Chef's Hummus**

A rotating chef inspired hummus served with grilled flatbread and specialty garnishes.

2 ppl: \$6  
6 ppl: \$9  
10 ppl: \$20

### **Smoke House Crab Dip**

Hardwood smoked crab dip, served with crispy lavash chips.

2 ppl: \$8  
6 ppl: \$16  
10 ppl: \$24

### **Shrimp Cocktail**

Succulent prawns served with traditional cocktail sauce.

2 ppl / 6 pieces: \$8  
6 ppl / 18 pieces: \$24  
10 ppl / 30 pieces: \$40

### **Mozzarella Capresa**

Our homemade mozzarella, vine ripened tomatoes, fresh basil, roasted red peppers, and shaved parmigiana. Dressed with imported extra virgin olive oil and balsamic.

2 ppl / 4 slices: \$8  
6 ppl / 12 slices: \$24  
10 ppl / 20 slices: \$40

### **Hot Peppers and Oil**

Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic and herbs.

Pint: \$7  
Quart: \$14

### **Colossal Crab Cake**

Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli.

1 per order: \$15

### **Eggplant Rollatini**

Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce.

2 pieces per order: \$6

## **From the Garden**

### **The Wedge**

Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade Bleu cheese dressing, drizzled with balsamic reduction. \$7

*Add chicken: \$5    Add shrimp: \$6*

### **Caesar Salad** (side order)

Chopped Romaine served with Parmesan crisps and garlic croutons.

*Add chicken: \$5    Add shrimp: \$6*

\$4

### **House Salad** (side order)

Mixed field greens, shaved fennel, cherry tomatoes, and choice of your dressing.

(Dressings: House balsamic, Italian, Bleu cheese, Ranch, Citrus Balsamic)

*Add chicken: \$5    Add shrimp: \$6*

\$4

### **House/Caesar Salad Family Style**

Half pan / 10-15 ppl: \$25

Whole pan / 20-30 ppl: \$50

## **Build Your Own Pasta**

Choice of pasta: Penne, Linguine, Bucatini, or Fettuccini

Sauce: Marinara

2 ppl / \$8

6 ppl / \$24

10 ppl / \$40

*Add meatball: \$1.25 / per*

Choice of pasta: Penne, Linguine, Bucatini, or Fettuccini

Sauces: Vodka, Alfredo, or Bolognese

2 ppl / \$9

6 ppl / \$27

10 ppl / \$45

*Add meatball: \$1.25 / per*

## Sauté Creations

### Chicken Piccata

Boneless all-natural chicken breast, egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes.

### Chicken Carmelicious

Tempura battered all-natural chicken glazed in an Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger.

### Chicken Francaise

Boneless all-natural chicken breast, egg battered, and slowly simmered in Pinot Grigio wine and lemon reduction sauce.

### Chicken Marsala

Boneless all-natural chicken breast that is slowly simmered in a Marsala wine reduction sauce, topped with mushrooms.

2 ppl / \$10  
6 ppl / \$30  
10 ppl / \$50

### Whitefish Francaise

Fresh Atlantic cod, egg battered and slowly simmered in a Pinot Grigio wine and lemon reduction sauce.

### Whitefish Piccata

Fresh Atlantic cod, egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes.

2 ppl / \$15  
6 ppl / \$45  
10 ppl / \$65

## Field to Fire

### Pecan Pork Chop

Fire grilled frenched pork chop, encrusted with apple butter and toasted pecans.

### Fire Bleu Chop

Frenched pork chop, cast iron seared, and served with a spicy Gorgonzola cream reduction.

### Cracked Cherry Chop

Cracked pepper crusted frenched pork chop with a port wine demi-glace.

1 pork chop / \$10

### **Filet tips**

Braised filet tips with your choice of a roasted garlic mushroom demi-glace or a Port wine demi-glace.

2 ppl / \$20  
6 ppl / \$60  
10 ppl / \$100

### **Side Dishes (ala carte)**

Baby baked potatoes	\$2
Yukon gold mashed potatoes	\$2
Vegetable medley	\$2
Blistered green beans	\$2
French fries	\$2
Linguine marinara	\$2
Asparagus	\$3
Loaf of bread	\$5

### **Kids Menu Items**

Burger with French fries	
Chicken nuggets with French fries	
Penne Marinara with option of meatball	\$6

### **Desserts**

Canoli	\$3 / piece
Tiramisu	\$4
Almond cream cake	\$4

Ask about daily specials!

Beer and Wine available at state minimum pricing  
(Please call ahead for beer orders)

Delivery available on orders of \$100 or more