

APPETIZERS

JUMBO SHRIMP COCKTAIL 19

CRAB AND SHRIMP SPRING ROLL
with Thai Curry Peanut Sauce 14

FRENCH ONION SOUP AU GRATIN 7

SOUP DU JOUR 6

SALADS

CLASSIC CAESAR SALAD 8

TOWNSEND ORGANIC FIELD GREENS SALAD 8

ENTRÉE PORTION CAESAR OR TOWNSEND SALAD 16
Entrée Portion with Chicken 20 Entrée Portion with Shrimp 22

HYDRO-BIBB SALAD

*Dried Cherries, Fresh Berries, Toasted Pine Nuts,
Black Diamond Cheddar Cheese and Peach Berry Vinaigrette 12*
Entrée Salad Portion 18
Entrée Portion with Chicken 22 Entrée Portion with Shrimp 24

CHINESE ROASTED CHICKEN SALAD

*Napa Cabbage, Shiitake Mushrooms, Pea Pods, Citrus, Julienne Carrots,
Cilantro, Spiced Cashews and Soy-Ginger Vinaigrette 16*

*** GRILLED SALMON SALAD**

*Watercress and Baby Arugula with
Slivered Almonds, Fruit Segments and Citrus Vinaigrette 20*

*** AHI TUNA NICOISE**

*Seared Ahi Tuna cooked Rare with Haricots Verts, Soft Boiled Eggs,
Tomatoes, Olives and Red Potatoes with Roasted Shallot Vinaigrette 21*

HICKORY SMOKED CHICKEN BREAST SALAD

*Roasted Beets, Maytag Blue Cheese, Toasted Walnuts,
Port Soaked Cranberries, Organic Greens and Raspberry Vinaigrette 18*

FEATURES

KOBE SHORT RIB RIGATONI

*Braised Kobe Short Rib, Porcini Mushrooms, Tomato Confit,
Caramelized Vadilla Onion, Natural Both and Reggiano Parmesan 22*

SEARED DAY BOAT SCALLOPS

Fresh Citrus, Truffle and Herb Risotto, Asparagus and Beurre Blanc 24

PAN SEARED MAHI MAHI

Maryland Crab, Tomato and Basil Gratin, Roasted Fingerlings and Sautéed Spinach 24

GRILLED CILANTRO SHRIMP SALAD

*Papaya, Cucumber, Watermelon, Grilled Red Onion, Toasted Almonds
Organic Greens and White Peach Vinaigrette 23*

PRINCIPAL PLATES

*** PAN ROASTED NORWEGIAN SALMON**

Asparagus, Herbed Whipped Potatoes and Beurre Blanc 24

GRILLED ORGANIC CHICKEN PAILLARD

*Spring Salad of Frissee, Gulf Shrimp, Pancetta, Fresh Corn
And Zucchini with Roasted Tomato and Basil Vinaigrette 22*

ASPARAGUS AND WILD MUSHROOM PASTA

*Caramelized Cipolini Onions, Wide Egg Noodles, Fine Herbs,
Single Vineyard Olive Oil and Parmesan 18
Add Grilled Chicken 22 * Add Grilled Flat Iron Steak 24*

MAINE LOBSTER, ASPARAGUS AND BRIE MELT

*On Grilled Pumpernickel with House Made Remoulade
Served with Maytag Blue Cheese, Cole Slaw and Fresh Fruit 22*

SANDWICHES

* GRILLED FILLET MIGNON

Caramelized Onions, Wild Mushrooms, Maytag Blue Cheese Crumbles and Horseradish Aioli on Herbed Focaccia Bread 18

* GRILLED CERTIFIED ANGUS CHOPPED SIRLOIN (8 OZ)

Choice of Cheese and served on a Toasted Brioche Roll 15

OVEN ROASTED TURKEY CLUB

Smoked Apple wood Bacon, Lettuce & Tomato on Toasted Whole Wheat Bread 15

“CLASSIC REUBEN”

Thinly Sliced Corned Beef with Sauerkraut or Turkey with Coleslaw, Thousand Island Dressing served on Toasted Rye Bread 16

GRILLED SOUTHWESTERN CHICKEN BREAST

Grilled Onions, Peppers, Tomatillo Salsa and Pepper Jack Cheese Avocado, Lettuce and Tomato on Toasted Cibatta Roll 15

MARYLAND LUMP CRAB CAKE SANDWICH

Served on Toasted Brioche Bun with House Made Remoulade, Tomato and Organic Greens served with Maytag Blue Cheese Coleslaw 18

ABOVE COME WITH CHOICE OF FRENCH FRIES OR FRESH FRUIT SALAD

DESSERT SELECTIONS

WARM CHOCOLATE CAKE

White Chocolate Truffle Center, Fresh Michigan Cherry Compote And Vanilla Ice Cream 8

CLASSIC FRENCH CRÈME BRÛLÉE

Accompanied By Fresh Berries 8

CHOCOLATE BANANA RUM TART

Layered with Dark Chocolate and Caramelized Bananas 8

HOT TOFFEE PUDDING

English Toffee Pudding With Vanilla Bean Custard And Ice Cream Caramel Sauce 8

* ITEMS CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS