

## APPETIZERS

JUMBO SHRIMP COCKTAIL 19

CRAB AND SHRIMP SPRING ROLL  
*with Thai Curry Peanut Sauce* 14

FRENCH ONION SOUP AU GRATIN 7

LOBSTER BISQUE WITH CRÈME FRAICHE AND CAVIAR 8

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, Grapefruit 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

### **\*PAN SEARED SEA BASS**

*Ragout of Morel Mushrooms, Spring Peas and Fingerling Potatoes  
With Pinot Noir Sauce 24*

### **SAUTÉED CHICKEN PICATTA**

*Reggiano Parmesan and Herb Risotto and Asparagus 20*

### **MARYLAND CRAB, SPINACH AND CHEVRE QUICHE**

*Served with Petite Rugby Salad 19*

### **CHIPOTLE ROASTED CHICKEN SALAD**

*Zesty Chipotle Dressing, Bibb Lettuce, Tomato, Cilantro, Avocado  
Fresh Citrus and Tortilla Confetti 18*

## 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*

\* 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

## 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*

### WHITE PEACH MOUSSE

*Served on a Light and Flaky French Pastry Cookie Finished with Fresh Fruit Garnish 8*

### HOT TOFFEE PUDDING

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