



## APPETIZERS

**House Made Maryland Crab Cakes** - Breaded lump crabmeat, served on a bed of mixed greens with a basil remoulade - 8

**Dim Sum** - Pork pot stickers served in a light soy sesame broth with braised Napa cabbage and toasted black and white sesame seeds. Topped with crisp rice noodles - 10

ε**Creamy Spinach and Artichoke Dip** - Served with roasted garlic and Parmesan crostinis - 8

ε**Santa Fe Wraps** - Spinach, corn, roasted red peppers, and southwestern cheese stuffed in toasted wontons. Served with red pepper mayo and salsa - 8

ε**Toasted Wild Mushroom Ravioli** - House made ravioli stuffed with wild mushrooms, wilted spinach and boursin cheese. Served crisp with a drizzle of white truffle oil, Parmesan cheese and fresh herbs - 8

**Chicken Drumsticks** - Served with a side of hot sauce - 9

**Blue Cheese Kabobs** - Twin beef and mushroom kabobs marinated and grilled then topped with a melting of blue cheese- 10

**Blackened Shrimp & Grits** - Sautéed blackened shrimp and Andouille sausage served over smoked cheddar and scallion grits with a blackened butter broth and topped with a poached egg - 9

## SALADS

ε**House Greens** - Mixed field greens tossed with Roma tomatoes, shallots, mozzarella cheese, thyme croutons, and house balsamic vinaigrette - large 6, small - 4

**Caesar**- Romaine lettuce tossed with Caesar dressing, parmesan cheese and thyme croutons - large 6, small - 4

ε**Greek** - Romaine lettuce tossed with red onions, tomatoes, and kalamata olives in a red wine oregano vinaigrette and topped with feta cheese-large 6, small - 4

ε**Baby Greens and Apple**-Baby greens tossed with blue cheese, granny smith apples, pecans and apple cider vinaigrette, topped with crisp onions- large 6, small - 4

ε**Goat Cheese** - Panko breadcrumb and herb encrusted goat cheese tokens served with mixed greens tossed with spiced walnuts, poached pears, and dried cranberries in white balsamic vinaigrette. Garnished with cracked pepper and sea-salt crackers- 7

**Oriental Chicken Salad** - Mixed greens, Napa cabbage, cashews, julienned red peppers, carrots, and snow peas tossed with a sesame ginger vinaigrette and topped with hoisin glazed chicken breast and garnished with crisp rice noodles - 9, **substitute with salmon** - 13

**Wedge Salad** - Grilled Shaved beef tenderloin served with a wedge of iceberg lettuce with roasted red peppers, blue cheese crumbles, bacon and a horseradish vinaigrette- 7

## ENTREES

*House, Greek, Caesar and Baby Greens and Apple Salads or a Cup of Soup can be added to any entrée for \$2*

**Filet Mignon** - 8oz. Filet mignon lightly seasoned with sea-salt and topped with maître d' butter and crisp potatoes. Served with a blue cheese potato gratin and sautéed spinach - **26**

**New York Strip** - 12 oz. New York strip grilled and topped with maître d' butter and crisp onion straws. Served with green beans forestiere and Yukon gold and sage smashed potatoes - **25**

**Roasted Pork Loin** - Grilled pork loin served with curry and fall squash puree topped with an oven roasted Yukon Gold and sweet potato hash made with caramelized onions, red peppers, bacon and scallions. Garnished with sweet potato hay - **19**

**Oven Roasted Half Duck** - Lightly smoked and roasted half duck served with a savoy cabbage and bacon potato puree in a light natural jus with fresh asparagus - **26**

**Aunt Jayne's Chicken** - Lightly blackened grilled chicken breast served with Yukon gold and sage smashed potatoes and green beans forestiere. Topped with crisp onion straws- **16**

**Grilled Chicken Pasta** - Herb marinated grilled chicken breast served over angel hair pasta tossed with crisp bacon, ham, peas, mushrooms, and fresh herbs finished in a light chardonnay garlic cream sauce and topped with parmesan cheese - **16**

**Chicken Two Ways** - An oven roasted chicken breast served over a creamy risotto made with lightly smoked leg and thigh meat, roasted shitake mushrooms, sun dried tomatoes, red peppers and scallions. Finished with a white truffle butter broth and Parmesan curls - **18**

**Toasted Cannelloni** - House made beef and spinach stuffed lasagna noodles served golden brown over an oven roasted tomato sauce with mozzarella cheese - **17**

**Cracked Black Pepper & Truffle Encrusted Salmon** - Served over a warm cous-cous salad with langostinos, lump crabmeat, and bacon then finished in a saffron and tomato broth. Topped with parmesan cheese and fresh parsley - **22**

**Peppercorn Seared Ahi Tuna** - Sashimi grade yellow fin tuna lightly dusted with cracked peppercorns served over an Asian noodle and vegetable salad tossed with soy-ginger vinaigrette and garnished with wasabi aioli and crisp rice noodles - **22**

**Pan Seared Sea Scallops** - Served over fingerling potatoes with braised leeks, red peppers, bacon, and scallions then finished with a sherry cream sauce then garnished with crisp potato straws and parsley - **24**

**Sesame Encrusted Grouper** - Pan seared and sesame encrusted grouper filet served over a cashew and basmati rice pilaf topped with wok-fired Asian vegetables and finished in a light sesame-soy broth. Garnished with crisp wontons - **23**

**Sautéed Shrimp** - Served over a spinach and Parmesan polenta surrounded with marinated artichoke hearts, sundried tomatoes, chiffonade spinach, fresh mozzarella, toasted pine nuts and a white wine garlic butter broth- **21**

ε **Sesame Encrusted Tofu** - Pan seared and sesame encrusted tofu steak served over a cashew and basmati rice pilaf and topped with wok-fired Asian vegetables. Finished in a light sesame-soy broth and garnished with crisp wontons - 15

ε **Black Bean Cakes** - Black bean cakes served over a southwestern cilantro and roasted red pepper sauce with house made guacamole, fire roasted corn relish, drizzled with chipotle sour cream and garnished with tempura fried avocados and crisp tortilla strips - 15

## SANDWICHES

*All are served with your choice of shoestring French fries or house made potato chips.*

*Small salad or soup can be added for \$2*

**Broadway Burger** - 100% Angus beef, grilled and served with the works on an onion Kaiser roll- 8  
With American, pepper jack, cheddar, provolone, Swiss - 9, or blue cheese - 10

**The Oz** - Pan seared blackened Florida Grouper served on an onion Kaiser roll with a lettuce, tomato and red onion salad with a side of horseradish - barbecue sauce - 11

**Turkey Wrap** - Warm peppered turkey, bacon and Swiss cheese served with mixed greens, roma tomatoes and ranch dressing rolled in garlic and herb tortilla - 8

**Fish and Chips** - House battered Cod fillets served with a side of tartar sauce -11

## DESSERTS

♥ **White Chocolate and Walnut Bread Pudding** - Warm white chocolate and walnut bread pudding served with house made vanilla bean ice cream, bourbon caramel sauce, Chantilly cream and a crisp tuille cookie - 7

ε **Raspberry Sorbet** - Served with a chocolate michelletes cookie - 4

ε **Vanilla Bean Crème Brulee** - Garnished with fresh raspberries- 7

ε **Warm Gooey Butter Cake** - Finished with a cashew Dutch crumb, caramel sauce and vanilla bean ice cream - 7

ε **Chocolate Two Ways** - A warm molten chocolate lava cake topped with cappuccino ice cream accompanied by layers of toasted almond, milk and dark chocolate ganache garnished with raspberries, freshly whipped Chantilly cream and a michelletes cookie- 8

*Made with pride by owner and Executive Chef Ryan Gentelin and his Sous Chef Matt Stockert*

*εVegetarian ~ 20% Gratuity on groups of 8 or larger*