



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 - **9**

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 a toasted won ton. Served with red pepper mayo and salsa - **8**

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

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**

Bacon Wrapped BBQ Shrimp - Bacon wrapped and barbecue glazed roasted shrimp with a slaw and apple cider reduction sauce – **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**

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**

Caesar– Romaine lettuce tossed with Caesar dressing, parmesan cheese and thyme croutons - 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**

Wedge Salad - Iceberg lettuce topped with roasted barbecue spiced shrimp, crisp bacon, fire roasted corn relish, cheddar cheese and Southwestern chipotle ranch dressing – **6**

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 grilled to your taste, topped with maitre'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 maitre d'butter and crisp onion straws. Served with green beans forestiere and Yukon gold and sage smashed potatoes - **25**

Bone in Pork Chop - 12 oz. Bone in pork chop served over truffle whipped sweet potatoes in a stone ground mustard and rosemary infused veloute sauce. Served with fresh asparagus sautéed with shiitake mushrooms and crisp bacon. Topped with frizzled sweet potatoes - **20**

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 - **24**

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 - A leg and thigh meat sherry pot pie topped with puff pastry paired with a breast with a truffled butter glaze served over buttermilk and sage smashed potatoes and accompanied by sauteed Brussels sprouts served with crisp prosciutto - **17**

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

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**

Blackened Tilapia - Lightly blackened tilapia served over a smoked cheddar and scallion potato cake in a southwestern cilantro and roasted red pepper sauce. Served with a fire roasted corn relish and garnished with crisp tortilla strips - **20**

Pan Seared Sea Scallops - Served with a smoked cheddar polenta with roasted shrimp, fire roasted corn, and an andouille sausage chowder and then topped with sweet potato hay- **24**

Grilled and SunDried Tomato Encrusted Atlantic Salmon - Served over a Mediterranean cous-cous salad with kalamata olives, artichoke hearts, red peppers and scallions and finished in a then garnished with fried artichoke hearts and feta cheese - **22**

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**

Shrimp Pasta - Angel hair pasta tossed with spinach, cherry tomatoes, artichoke hearts, and fresh basil then finished in a light garlic and olive oil broth and topped with pesto marinated and grilled shrimp - **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**, With 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 -**10**

DESSERTS

ε **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 tuile cookie - **7**

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

ε **Trio of Crème Brulee** - Vanilla Bean, Chocolate and Frangelico – **7**

Warm Chocolate Brownie - Served with a graham cracker, vanilla bean ice cream and a marshmallow meringue – **7**

ε**Warm Carrot Cake** - Served with vanilla bean ice cream and a sticky toffee rum sauce. Topped with fresh Chantilly cream and a crisp tuile cookie – **7**

εVegetarian □ 20% Gratuity on groups of 8 or larger □