

APPETIZERS

Scallop Crudo

Thinly Sliced Sea Scallops, Red Onion, Relish, Thai Chili & Orange Miso Sauce
18

Brussel Sprout and Baby Kale Salad

Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil
12

Sautéed True Maryland Crab Cake

Grilled Radicchio, Lemon Aioli & Onion Relish
20

Filet Mignon Tartar

Parsnip Chips, Capers, Garlic Aioli & Cured Egg Yolk
17

ENTREES

Crab Melt Sandwich

Jumbo Lump Crab Meat, Crispy Prosciutto, Cheddar Cheese, Avocado on Brioche Toast with Fries
19

Lobster Caesar

Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon, Caesar Dressing & Shaved Reggiano
24

Seared Tuna

Arugula Salad, Avocado, Chimichurri & Spiced Cracker
21

House Made Tortellini

Sun Dried Tomato Pesto, Spinach, Grape Tomatoes & White Wine Sauce
16

Esty Burger

USDA Prime Ground Beef Brisket Burger topped with Braised Short Ribs, Grafton Cheddar, Crispy Onions, & Spicy Aioli on a Potato Bun with Shoestring Fries
20

Pan Seared Airline Chicken Breast

Couscous Salad & Herb Butter Sauce
19

Pan Seared Filet Mignon

Grilled Asparagus, Truffled Fingerling Potatoes & Merlot Demi Sauce
26

DESSERTS

Pretzel Tart

Milk Chocolate Ganache, House Made Peanut Butter Swirl & House Made Peanut Butter Banana Ice Cream

“Cocotufu”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

Pistachio Panna Cotta

Chestnuts, Bourbon Caramel & House Made Pumpkin Ice Cream

House Made Ice Cream & Sorbet

12

Artisanal Selection of Cheeses

24

Please Inform Your Server of Any Food Allergies You May Have