

Warbirds

Appetizers

CRAB STUFFED MUSHROOMS <i>Chesapeake blue crab</i>	8
BURGUNDY MARINATED LAMB CHOPS <i>Braised red cabbage, balsamic reduction</i>	15
SMOKED TROUT PLATTER <i>Tarragon cream cheese, capers, red onion</i>	10
SPINACH-ARTICHOKE DIP <i>Pita chips</i>	8
GRILLED GAME SAUSAGES <i>Whole grain mustard, braised red cabbage</i>	10
FRENCH ONION SOUP <i>Crostini, fontina</i>	7
CRAB CAKE <i>Chesapeake blue crab, red pepper aioli</i>	12
OYSTERS ROCKEFELLER <i>Pernod, parsley, asiago</i>	12
BACON WRAPPED MISSION FIGS <i>Balsamic reduction</i>	7
FRITES <i>Gorgonzola mornay sauce</i>	7

Salads

SPICED WALNUT CRANBERRY <i>Spring greens, gorgonzola, balsamic vinaigrette</i>	8
CAESAR <i>Romaine, croutons, asiago, anchoives</i>	6
APPLE ALMOND BRIE <i>Spring greens, maple vinaigrette</i>	8
SPRING GREEN SALAD <i>Carrots, grape tomato, fontina</i>	6
PICKLED BEET SALAD <i>Goat cheese, basil, balsamic reduction</i>	8

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Entrées

DUCK CASSOULET	26
<i>Elk sausage, prosciutto, white beans, bacon</i>	
CENTER CUT PORK PORTERHOUSE	22
<i>Cherry chipotle barbecue sauce</i>	
ROASTED RACK OF LAMB	32
<i>Herb de Provence marinated, port shallot demi glace, mint jelly</i>	
BACON WRAPPED FILET MIGNON	32
<i>Caramelized red onion, thyme infused cabernet</i>	
STEAK-FRITES	28
<i>Beef ribeye, gorgonzola mornay sauce, frites</i>	
SEARED PANCETTA & SCALLOPS	28
<i>Basil pesto linguine, sun dried tomato, asiago</i>	
KING SALMON	24
<i>Cilantro-lime butter or blackened</i>	
GRILLED IDAHO TROUT	24
<i>Lemon caper beurre blanc</i>	
TIGER SHRIMP PUTTANESCA	22
<i>Tomato, garlic, kalamata olives, capers, basil</i>	
BUFFALO BURGER	15
<i>Caramelized red onion, brie, frites</i>	
CRAB CAKE SANDWICH	16
<i>Chesapeake blue crab, greens, roasted red pepper aioli, frites</i>	
ENTRÉE- SIZED CAESAR SALAD	8
<i>Grilled or blackened chicken \$15, salmon \$20, crab cake \$16</i>	