

Starters

Soup of the Day
cup/crock \$4/6

French Onion Soup
cup/crock \$6/8

Snapper Soup
cup/crock \$6/8

Local Corn and Crab Fritters (5)

Roasted Jalapeño Crema,
Red Pepper and Cilantro Salad
\$11

Prime Rib Popovers (3)
Flaky Empanada Dough, Shaved Prime Rib,
White American Cheese,
Sriracha Ketchup, Buttermilk Ranch Sauce
\$14

Korean Short Rib & Kimchi Wonton (3)

Traditional Korean Marinated Beef,
Bell Pepper and Cilantro Salad,
Sweet Chili and Teriyaki Sauces
\$10

Seafood Cocktails GF
Lemon, Lime, Cocktail Sauce
Crab \$16 Shrimp \$14 Combo \$15

Crispy Jurgielewicz Duck Wings

Honey, Black Pepper and Garlic Sauce,
Grated Gruyere and Parsley
\$12

Spanish Octopus GF
Grilled Spanish Octopus, Spinach Leaves,
Feta, Olive and Sundried Tomato Salad,
Organic Extra Virgin Olive Oil
\$14

Grilled Lollipop Lamb Chops (2) GF
Single Cut Lamb Chops, Roasted Artichoke,
Mediterranean Olives, Fresh Herb Coulis
\$15

Greens

House Salad V
Crisp Greens, Grape Tomatoes, Herb Croutons,
Parmesan Cheese, Choice of Dressing
Small \$6 Large \$10

Caesar Salad GF
Herb Croutons, Parmesan Cheese
Small \$6 Large \$10

Santa Fe Salad GF V
Crisp Greens, Corn, Black Beans,
Pico de Gallo, Jack and Cheddar Cheese,
Spicy Cilantro Ranch, Tortilla Strips
Small \$8 Large \$11

Grilled Romaine Caesar GF
Dried Apricots, Craisins, Caesar Dressing,
Sea Salt Cashews, Asiago Cheese
Small \$7 Large \$12

Caprese GF V
Crisp Greens, Sliced Tomatoes, Fresh
Mozzarella, Creamy Champagne Vinaigrette,
Balsamic Reduction
Small \$7 Large \$11

Spring Berry Salad GF V
Crisp Greens, Blackberries, Strawberries,
Blueberries, Feta Cheese, Toasted Almonds,
Sweet and Sour Poppy Seed Dressing
Small \$8 Large \$11

Berkshire Italian Salad GF V
Crisp Greens, Tomatoes, Red Onions,
Hearts of Palm, Sliced Celery,
Parmesan Cheese, Red Wine Vinaigrette
Small \$8 Large \$11

Arugula, Peach and Prosciutto Salad GF
Crisp Greens, Arugula, Thinly Sliced Prosciutto,
Manchego Cheese, Watermelon, Fresh Peaches,
White Balsamic and Honey Vinaigrette
Small \$10 Large \$14

Salad Additions

Chicken Salad - \$5
Tuna Salad - \$6
Grilled or Blackened Chicken Breast - \$6
Grilled or Blackened Salmon* - \$9

Grilled Shrimp* (4) - \$9
Mini Crab Cakes (3) - \$10
Jumbo Lump Crab Meat (3oz) - \$12
Grilled Filet Mignon* (6oz) - \$14

GF - Denotes menu items that can be prepared gluten free
V - Denotes menu items that are vegetarian

Small Entrees

Blackened Sea Scallops* GF

Potato and Local Corn Hash, Pea Puree, Sherry Corn Sauce, Crispy Sweet Potatoes
Single (3) \$24 Double (5) \$34

Grilled Lamb Chop* GF

Char-Grilled Double Cut Australian Lamb Chop, Garlic Butter,
Zucchini Noodles with Red Peppers, Roasted Garlic and Parmesan Orzo,
Single (1) \$23 Double (2) \$43

Grilled Spanish Octopus GF

Braised and Char-Grilled Spanish Octopus, Chorizo Sausage, Potato and Local Corn Hash,
Fire Roasted Tomatoes, Capers, Organic Extra Virgin Olive Oil
\$21

Garlic and Parmesan Roasted Salmon* GF

Garlic Butter and Parmesan Crusted Scottish Salmon, Roasted Red Potatoes, Grilled Broccolini
\$19

Shrimp Angel Hair Pasta

Marinated Tomatoes, Garden Zucchini, Fresh Basil, Parmesan Cheese
\$21

Salmon Teriyaki* GF

Char-Grilled Teriyaki Glazed Scottish Salmon, Wasabi Pea Puree,
Sautéed Rice Noodles, Asian Vegetables, Crispy Lotus Root
\$21

Berkshire Classics

Char-Grilled Filet Mignon* GF

Au Gratin Potatoes and Broccolini, Brushed with Whole Butter
6 ounce \$30 10 ounce \$38

Blackened Salmon* GF

Scottish Salmon, Roasted Garlic and Parmesan Orzo,
Sautéed Asparagus, Lemon-Caper Aioli
\$28

Wiener Schnitzel*

Lemon Butter Sauce, Baked Potato, Broccolini
\$34

Maryland Crab Cakes

Broiled Maryland Style Crab Cakes, Potato and Local Corn Hash, Sautéed Asparagus,
Roasted Red Pepper and Caper Remoulade
Single \$23 Double \$32

Blackened Filet Oscar* GF

Cajun Seared Filet Mignon Topped with Sautéed Jumbo Lump Crabmeat, Asparagus Tips and Béarnaise,
Au Gratin Potatoes, Broccolini
6 ounce \$35 10 ounce \$43

Grilled New York Strip Steak* GF

Char-Grilled 12 ounce Certified Angus Beef New York Strip Steak, Au Gratin Potatoes,
Sautéed Asparagus, Brushed with Garlic Butter
\$43

Chicken Oscar

Sautéed Egg Dipped Chicken Breast Topped with Jumbo Lump Crabmeat, Asparagus Tips and Béarnaise,
Roasted Red Potatoes, Sautéed Asparagus
\$26

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

Executive Chef Bradley Fisher, CEC & Culinary Team