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**SOUPS**

**Seasonal Soup** *9/13*

**Roasted Butternut Squash Bisque GF ** *9/13*

*toasted pumpkin seeds*

**Maryland Crab GF** *13/19*

**Prosciutto Salad** *13/16*

*roasted squash, arugula, toasted pecans, pomegranate,*

*pomegranate vinaigrette*

**Grilled Berkshire Pork Chops** *35*

*smoked potato mousse, charred asparagus,*

*squash caponata, sage-buerre blanc*

**Berries & Cream Crepes** 9

*berry jam, vanilla whipped cream, chocolate sauce*

**THREE COURSE PRIX FIXE** **52**

**Chef’s Specials**

**APPETIZERS**

**Oysters on Half Shell** **GF**

*½ Dozen 15 / Dozen* *24*

**Rhode Island Fried Calamari** *16  
pickled peppers, sweet chili sauce, remoulade*

**Assorted Cheese Board** *15*

*baguette, lavash, crackers*

**Add Charcuterie +***5*

**Truffle & Mushroom Tart***14*

*mushroom duxelles,*

*fennel & arugula salad*

**SALADS**

**Cosmos Club** **GF** *****12/16*  
*green olives, parmesan, carrots, gruyere, tomatoes, cucumbers, broccoli,*

*balsamic vinaigrette*

**Cape GF*******12/16*  
*local lettuces, walnuts, blue cheese, cranberries, cranberry dressing*

**Riesling & Saffron Poached Pear GF ***12/16  
savory gruyere cheesecake, arugula, toasted almonds, citrus vinaigrette*

**Caesar** *12/16   
white anchovies, focaccia croutons, shaved reggiano*

**Brussel Sprout GF** *12/16   
crispy bacon, watercress, dried cherries, chevre, pine nuts, creamy apple vinaigrette*

**Fuji Apple****GF ***12/16   
local lettuces, walnuts, pleasant ridge cheese, sherry vinaigrette*

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**SIGNATURE ENTRÉES**

**Maine Lobster Niçoise GF** *35*

*organic egg, haricot verts, baby potatoes, assorted olives, tapenade dressing*

**Atlantic Halibut** *39*

*mushroom ravioli, olives, braised fennel, citrus reduction*

**Mixta Paella GF** *40*

*calamari, halibut, mussels, shrimp, chicken, chorizo, saffron rice, peas & carrot*

**Baltimore Style Crab Cake GF** *46/59*

*wild rice, crispy brussel sprouts, carrot-ginger sauce*

**Beef Bourguignon** *36*

*yukon potato puree, fall root vegetables, caramelized pearl onions*

**Tofu Mulligatawny Stew Vegan** *22*

*grilled rustic bread*

**Catch of the Day** *37*

**Fire Roasted Vegetable Empanada ***22*

*roasted corn & black bean salad, tomatillo verde*

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**FROM THE GRILL**

**Atlantic Salmon GF** *34*

**Double Lamb Chops GF** *44*

**Angus Filet Mignon GF** *44*

**Hanger Steak GF** *35*

**SIDES (all GF)**

*(Choose two)*

**Cumin &Honey Glazed Carrots**

**Roasted Apple Balsamic Glazed Butternut Squash**  
**Creamed Spinach   
Idaho Baked Potato   
Yukon Potato Puree**

**Wild Rice Pilaf**

**Swordfish GF** *38*

**SAUCES**

**(all GF)**

*(Choose one)*

**Green Peppercorn  
Tomatillo Verde**

**Roasted Garlic & Rosemary Compound Butter**

**Braised Prune & Garden Tomatoes   
Bearnaise**