

CHILLED STARTERS

East Coast Oysters 14

Cucumber and Jalapeño Granite

Tuna Tartare 18

Soy Ginger Dressing, Radishes, Avocado, Chili Oil

Shrimp Cocktail 18

Served with Cocktail, Tartar, and Dijonnaise Sauces

Beef Carpaccio 14

Truffle Emulsion, Parmesan, Baby Arugula, Crispy Capers

Eggs Mayonnaise

Yukon Potato Latkes

APPETIZERS

Maryland Crab Cake 16

Tartar Sauce, Watercress, Potato Flakes

Moules Marniere 14

White Wine Sauce, Rustic French Bread

Braised Leeks

Vin Jaune Sauce, Hazelnut Vinaigrette

Spiced Baby Carrots

Za'tar Lebna, Crispy Kalamata Olives, Parsley Dust

SALADS

Caesar Salad 16

Rustic Croutons, Parmigiano Reggiano

Cirq Chopped Salad 12

Red Oak Lettuce, Radicchio, Napa Cabbage, Haricot Verts, Radish, Cherry Tomatoes, Shaved Carrots, Buttermilk Dill Dressing

Tomato and Melon Salad 14

Yuzu Infused Melons, Heirloom Tomatoes, Mint

Tuna Nicoise Salad 18

Tomato Balsamic Vinaigrette, Chopped Salad Mix, Haricot Verts, Soft Boiled Egg

Beet Salad 14

Beet Millefeuille, Broken Sound Honey & Cider Glaze, Yogurt Dressing, Frisée

PASTA & RICE

Cacio E Pepe 14

Linguine, Black Pepper, Pecorino

Crab Risotto 26

Jumbo Lump Crab, Shellfish Broth, Pecorino Romano

Truffle Risotto 24

Wild Mushrooms, Porcini Broth, Pecorino Romano, Truffle Oil

Spicy Rigatoni 18

Homemade Lumache Pasta, A.O.P., Tomato Cream Sauce, Freshly Grated Parmesan

SANDWICHES & PIZZAS

Buttermilk Fried Chicken Sandwich 18

Crispy Chicken, House Pickles, Sriracha Aioli, Lettuce, Tomato

French Dip 21

Demi Baguette, Roast Beef, Au Jus, Creamy Horseradish, Gruyère

Steakhouse Burger 24

Signature Burger Blend, White & Yellow American Cheese, Lettuce, Tomato, Onion, Pickle

White Pizza 16

Stracciatella, Porcini

Margherita 14

Tomato, Fresh Basil, Mozzarella

Garden Pizza 14

Seasonal Garden Vegetables

CHOP HOUSE

Berkshire Pork Chop 28

Bacon-Wrapped Dates, Apple Sauce

Herb-Crusted Colorado Lamb Chops 32

Herb-Crusted, Mint Chimichurri, Pea Purée, Mint Jelly and Dill Yogurt Sauce

Bavette Steak 36

Whipped Potatoes, Peppercorn Sauce

Filet Mignon 10oz 52

NY Strip Steak 16oz 46

Bone-In Ribeye 20oz 48

ENTRÉES

Half Roasted Lancaster Chicken 26

Creamed Potato, Tomato and Olive Gravy

Local Catch of the Day MP

Grilled Branzino 34

Whole Branzino, Sicilian Caponata

Sea Trout Amandine 32

Haricot Vert, Toasted Almonds

Seared Salmon 36

Salmon Steak, Horseradish Vinaigrette, Cured Tomatoes, Fennel Salad

SIDES

Homemade Frites and Aioli

Haricot Vert and Almonds

Creamed Spinach and Mushrooms

Pomme Puree

Mac and Cheese

Cabbage Slaw

PRESTIGE MENU

Oscietra Caviar

1 oz per person

Served with Classic Accoutrements and Bilni

Nova Scotia Lobster

Priced per pound

Grilled or Poached

Pink Lady Apple Tatin

Madagascan Vanilla Ice Cream, Toffee Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.