

APPETIZERS

FLATBREAD 10
Prosciutto di parma, caramelized onion provolone, truffle mascarpone

CRISPY CALAMARI 12
Zucchini, lemon, chili flakes, sweet pickle remoulade

SHRIMP COCKTAIL 14
House made horseradish cocktail sauce

MUSHROOM GNOCCHI 12
Forest mushrooms, toasted garlic, sherry cream, truffle Parmigiano Reggiano

CRAB CAKE 14
Pan seared Maryland crab cake, sweet corn roasted pepper relish and remoulade

OYSTERS BINGO 3 FOR 9
Creamed spinach, garlic, Asiago aioli Parmesan, lemon

SOUPS & MARKET GREENS

CHEF’S SOUP OF THE DAY 7
CAESAR 7
Parmesan Reggiano, lemon garlic dressing, sourdough croutons

CHOP CHOP 8
Wier’s Farm mixed greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

WEDGE 8
Iceberg lettuce, bacon, roasted tomato, hard boiled egg, Thousand Island dressing

GOAT CHEESE SALAD 9
Warm goat cheese, pancetta, pine nuts, sun-dried cherries and port wine dressing

MAIN COURSE

TERIYAKI SALMON* 26
Sprout salad, shiitake sticky rice, soy butter sauce

SCALLOPS 28
Arugula, artichokes, hearts of palm, toasted garlic, potato purée, lemon caper jus

BLACKENED CATFISH 21
Bacon braised greens, sweet corn spoon bread, chili butter

BISTRO VEGETABLE PLATE 16
Crispy eggplant, house marinara, roasted peppers, goat cheese, sweet corn ravioli, roasted vegetables, quinoa salad

SHRIMP & GRITS 22
Tillamook cheddar, Andouille sausage, creole shrimp gravy

FRUTTI DI MARE 21
Shrimp, scallops, calamari, mussels, pesto, house made marinara, fresh linguini

CAMERON’S WALLEYE 28
Roasted garlic whipped potatoes, jumbo Maryland crab meat, seared spinach, sherry shallot cream

BRAISED BEEF SHORT RIBS 27
Glazed root crop, celery potato puree, fresh horseradish, natural reduction

STEAK, CHICKEN & CHOPS

DIXIE PAN FRIED CHICKEN 18
Coleslaw, crushed redskins and chicken gravy

PORK CHOP + CLAMS 25
Littleneck clams, toasted garlic, chili flakes, red onion, garlic mashed potatoes, lemon jus

ROASTED CHICKEN 18
Quinoa cucumber salad, golden balsamic lemon reduction

STEAK FRITES* 34
12oz New York strip steak, hand cut fries, wild mushroom caramelized onion gravy

RACK OF LAMB 39
English peas, pearl onions, glazed carrots, Yukon gold potato gratin, natural reduction

FILET MIGNON* 37
Fingerling potato confit, spinach, Kalamata olives, fennel, tomato, balsamic demi glacé

KELLI GORDON, GM JEFF LINDEMAYER, CHEF

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten friendly menus; however, our kitchen is not completely gluten free. 6.14