

Dinner Menu



Soups

MARYLAND CRAB SOUP 7/11

DAILY SOUP INSPIRATION 5/9

Starters

HEIRLOOM TOMATO AND MOZZARELLA
EVOO, Aged Balsamic, Olives, Basil, Crostini 9

SEAFOOD CEVICHE AND AVOCADO
Citrus Tequila Broth, Scallop, Shrimp, Octopus,
Peppers, Cilantro, Corn Tortilla 11

BACON WRAPPED SHRIMP
Bourbon Barbecue Sauce, Picked Green Tomatoes
10

ROASTED ASPARAGUS
Brown Butter and Pecorino 8

MEDITERRANEAN BEEF SKEWERS
with Fattoush and Chickpea Sauce 9

Salads

CAESAR STYLED ASPARAGUS SALAD
White and Green Asparagus, Pecorino Cheese,
Herb Crostini, Roman Caesar Dressing 9

CLUBHOUSE MESCLUN SALAD
Tomatoes, Carrots, Cucumbers, Shaved Parmesan,
Garlic Croutons, Balsamic Vinaigrette 8

BISTRO CAESAR SALAD
White Anchovies, Herb Croutons,
Parmesan Dressing 7

Casual Corner

TIGER SHRIMP AND BRIE SANDWICH
Baby Spinach, Sundried Tomatoes, Cucumbers,
Chimichurri Mayo, French Baguette 13

SKIRT STEAK TORTILLA CRISP
Pico, Avocado, Black Bean Relish, Queso, Jack
Cheese, Wild Mushrooms, Chipotle Aioli, Cilantro
Crema 12 SUBSTITUTE SHRIMP ADD 4

BLACK BEAN BURGER
Grilled Pesto Vegetables, Cilantro Crema,
Whole Wheat Kaiser
Choice of French Fries, Sweet Potato Fries, Kettle
Chips or Fresh Fruit 11

BISTRO ANGUS BURGER
Apple wood Bacon, Choice of Cheese, Lettuce,
Tomato, Toasted Brioche
Choice of French Fries, Sweet Potato Fries, Kettle
Chips or Fresh Fruit 12

PULLED PIT CHICKEN WRAP
Bourbon Barbecue Sauce, Old Bay Kettle Chips,
Broccoli Green Apple Currant Salad 11

**BOARS HEAD ROAST BEEF SANDWICH AND
BISTRO ONION SOUP**
White Truffle Mayonnaise, Gherkins, Rosemary
Focaccia, Onion Straws, Gruyere Cheese 11

BEER BATTERED CODFISH
Old Bay Chips, Celery Herb Salad 13

Entrée Salads

THIN SLICED ANGUS BEEF TENDERLOIN

Asparagus and Reggiano Cheese, Basil Pesto,
Red Wine Saba Vinaigrette 18

MEDITERRANEAN SALAD

Mesclun Field Greens, Artichoke Hearts, Cucumbers, Roasted Peppers, Divina Tomatoes Haricot Verts,
Kalamata Olives, Garbanzo Beans, Crispy Onions, Feta Cheese, Yellow Corn Madeleines, Feta Dressing 12

OUTER BANKS SCALLOP NICOISE SALAD

Boston Lettuce, Haricot Verts, Kalamata Olives, Yellow Pear Tomatoes,
Red Bliss Potatoes, Hard Cooked Egg, Mustard Vinaigrette 18

Entrees

SOUTH RIVER CRAB CAKE

Choice of Mashed Potatoes or Old Bay Fries, Seasonal Vegetables, Coleslaw, Cocktail Sauce
SINGLE 22 / DOUBLE 37

MARINATED SHRIMP AND PINEAPPLE SKEWERS

Saffron Rice, Tequila Lime Vinaigrette, Wilted Spinach,
Garlic Green Beans 20

LINE CAUGHT NORTH COAST SWORDFISH

Plum Wine Broth, Mango Tomatillo Relish, Asparagus, Basmati Rice 23

ALASKAN SALMON PAILLARD

Asparagus, English Peas, Teardrop Tomatoes, Fingerling Potatoes Mint, Lemon Balm EVOO 19

MURRAY FARMS ORGANIC CHICKEN BREAST

Bourbon Barbecue Sauce, Roasted Turnip Mash, Asparagus 20

ELYSIAN FIELDS LAMB CHOPS

Hoisin Glazed, Basmati Rice, Asparagus, Sesame Seeds, Asian Barbecue Sauce 29

BERKSHIRE PORK CHOP

Maque Choux, Green Peppercorn Sauce, Spoonbread, Grilled Asparagus, Peach Conserve 22

CERTIFIED ANGUS BEEF TENDERLOIN

Blackberry Cabernet Sauce, Watercress Salad, Pommes Frites, Béarnaise 32

MARKET VEGETARIAN SPECIAL

Market Price