



Our restaurant is the culmination of a lifelong love of good food and genuine passion for service. With restauranteurs on both sides of the family, it's fair to say that it is truly "in the blood". And with every meal, we seem to be inevitably passing down that same enthusiasm to our children. Food is a big part of how we enjoy our life, with a good many of our best family memories created in the kitchen. Welcome to our home away from home. We hope you will make yourself comfortable and let us help you make some great memories of your own.

*TJ & Heather LaRosa*

Starters
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Soups & Salads
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<b>Seared Crabcakes</b> <i>Maryland Blue Crab with Cajun remoulade &amp; tomato relish</i>	11
<b>Arancini with White Truffle Oil</b> <i>Crisp risotto croquettes stuffed with fresh mozzarella with marinara</i>	8.5
<b>Stuffed Mushrooms</b> <i>With bleu cheese, red grapes and cracker crumbs</i>	9.5
<b>Bruschetta</b> <i>With whipped feta &amp; caramelized onions</i>	8
<b>Blue Crab Fingers</b> <i>Sauteed in white wine butter garlic sauce and housemade toast points</i>	12.5
<b>Jumbo Shrimp Cocktail</b> <i>With Roux's Spicy Bloody Mary cocktail sauce</i>	12
<b>Seafood Beignet</b> <i>Crawfish, shrimp, crab stuffed with champagne shrimp cream</i>	16
<b>Butter-Poached Shrimp Spring Roll</b> <i>With avocado-lime rice, jalapenos &amp; spicy peanut sauce</i>	13

<b>French Onion Soup</b> <i>With melted Provolone</i>	6
<b>Roasted Corn Chowder</b> <i>With fried jalapeno slices</i>	6
<b>Soup of the Day</b>	market
<b>K&amp;F Caesar Salad</b> <i>Whole leaf romaine with shaved Reggiano</i>	6
<b>Mixed Greens Salad</b> <i>With bacon vinaigrette, candied pecans &amp; goat cheese</i>	6
<b>The Wedge</b> <i>With diced tomatoes, shaved red onion, creamy bleu cheese and bleu cheese crumbles</i>	6
<b>Fresh Burrata Salad</b> <i>With roasted asparagus, tomato and crispy prosciutto. Extra virgin olive oil.</i>	9
<b>Beet Salad</b> <i>With mixed greens, shaved red onion &amp; goat cheese</i>	6.5

## From the Sea

<b>Herb Crusted Cod</b>	27
<i>With roasted red potatoes &amp; pinenuts, fried edamame &amp; a brandy-currant reduction</i>	
<b>Blackened Redfish</b>	27
<i>Over wild rice and topped with sautéed blue crab, gulf Shrimp &amp; Creole cream sauce</i>	
<b>Grilled Norwegian Salmon</b>	24
<i>Over red quinoa with a truffle brie béchamel &amp; proscuitto</i>	
<b>Grilled Swordfish</b>	27
<i>Served over cauliflower puree with starburst squash, zucchini &amp; an avocado crema</i>	
<b>Sesame Crusted Ahi Tuna</b>	24
<i>Sushi grade, grilled to order with wasabi scalloped potatoes, grilled zucchini &amp; yellow squash and tamari wine sauce</i>	
<b>Smoked Trout</b>	27
<i>Over basmati rice with bacon spinach, béarnaise &amp; jumbo lump crab</i>	
<b>Parmesan Crusted Flounder</b>	27
<i>Topped with crawfish &amp; crab Cajun cream sauce over mashed potatoes &amp; roasted carrots</i>	
<b>Kombucha Glazed Mahi Mahi</b>	29
<i>Over ramen noodles with peanuts, soy &amp; tamari. Topped with jumbo grilled shrimp.</i>	
<b>Jumbo Sea Scallops</b>	26
<i>Over parmesan risotto with Asian slaw and citrus soy reduction</i>	
<b>Bacon &amp; Mustard Crusted Halibut</b>	31
<i>Served over creamy parmesan risotto with mushroom Marsala cream sauce</i>	

## From the Earth

<b>Veggie Lasagna</b>	16
<i>With house made pasta, ricotta, sage &amp; bechemel</i>	
<b>Stuffed Portobello Mushroom</b>	16
<i>With sautéed spinach, yellow squash, zucchini &amp; fresh parmesan. Topped with herbed goat cheese</i>	

## From the Land

<b>Stuffed Quail</b>	24
<i>Bacon wrapped and stuffed with savory wild mushroom bread pudding over Cajun corn maque choux</i>	
<b>Bone-In Pork Chop</b>	25
<i>Bone-In chop with parmesan mashed potatoes, grilled asparagus &amp; Luscombe Farms jalapeno blackberry sauce</i>	
<b>Chicken Piccata</b>	16
<i>Pan seared chicken breast over parmesan mashed potatoes and grilled asparagus with capers &amp; beurre blanc</i>	
<b>Tenderloin Filet</b>	8oz ~ 36
<i>With parmesan mashed potatoes, grilled asparagus &amp; Bearnaise</i>	
<b>Pan-Seared Duck</b>	32
<i>Over Israeli couscous with cherries &amp; pomegranate-habanero cream</i>	
<b>Blackened Sirloin</b>	28
<i>Over pomme-frites with a sage cream sauce</i>	
<b>Hand-cut Ribeye</b>	14oz ~ 40
<i>Certified Angus beef with scalloped potatoes and broccolini</i>	
<b>Coffee Rubbed Lamb Chops</b>	40
<i>Pan roasted and served over crispy vegetable medley with sun-dried tomato truffle butter</i>	

### Pasture Fed Beef from K Bar K Ranch

*Grilled to order with herb roasted fingerling potatoes & haricot verts*

*Ask your server for this evening's selection.*

### Additions

<i>"Black &amp; Bleu" ~ Dusted with Cajun blackening seasoning and topped with bleu cheese crumbles</i>	\$6
<i>Captains Topping ~ Two jumbo shrimp &amp; Maryland Blue Crab with jalapeno béarnaise sauce</i>	\$12
<i>Grilled Shrimp (3) or Seared Sea Scallops (2)</i>	\$9
<i>Twice Baked Potato ~ Oscar</i> sub \$10	\$15
<i>Truffled Lobster Mac &amp; Cheese</i> sub \$9	\$12

**\*Consumer Advisory** Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

18% gratuity added to parties of 8 or more