



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

Soups & Salads

Seared Crabcakes	12
<i>Maryland Blue Crab with a Cajun remoulade sauce</i>	
Arancini with White Truffle Oil	9
<i>Crisp risotto croquettes stuffed with fresh mozzarella & marinara</i>	
Stuffed Mushrooms	10
<i>With bleu cheese, red grapes and cracker crumbs</i>	
Bruschetta	9
<i>With whipped feta & caramelized onions</i>	
Blue Crab Fingers	13
<i>Sautéed in white wine butter garlic sauce and housemade toast points</i>	
Jumbo Shrimp Cocktail	13.5
<i>With Roux's Spicy Bloody Mary cocktail sauce</i>	
Spiced Rubbed Quail	12
<i>Rubbed with black pepper & allspice, over a jalapeno & cheddar polenta cake with molasses scallion reduction</i>	

Creamy Butternut Squash Soup	6.5
<i>With roasted pumpkin seeds</i>	
Roasted Corn Chowder	6.5
<i>With fried jalapeno slices</i>	
Soup of the Day	market
K&F Caesar Salad	6.5
<i>Whole leaf romaine with shaved Reggiano</i>	
Mixed Greens Salad	6.5
<i>With bacon vinaigrette, candied pecans & goat cheese</i>	
The Wedge	6.5
<i>With diced tomatoes, shaved red onion, creamy bleu cheese and bleu cheese crumbles</i>	
Spinach & Quinoa Salad	9
<i>With roasted squash & pumpkin seeds, cranberries, baby tomato & a salted honey vinaigrette</i>	
Toasted Hazelnut & Cherries Salad	8
<i>With mixed greens, sharp white cheddar, crispy prosciutto & a maple vinaigrette</i>	

From the Sea

Grilled Coho Salmon	27
<i>Over cheddar broccolini risotto & bacon wrapped asparagus with a creamy rhubarb sauce.</i>	
Blackened Redfish	28
<i>Over wild rice and topped with sautéed blue crab, Gulf shrimp & Creole cream sauce.</i>	
Grilled Norwegian Salmon	24
<i>Over red quinoa and broccolini with a truffle brie béchamel & prosciutto.</i>	
Pan Seared Seabass	34
<i>Over squash au gratin with fried mushrooms & oysters topped with a beacon leek cream sauce</i>	
Sesame Crusted Ahi Tuna	25
<i>Sushi grade, grilled to order with wasabi mashed potatoes, grilled zucchini & yellow squash and tamari wine sauce.</i>	
Smoked Trout	27
<i>Over basmati rice with bacon spinach, béarnaise & jumbo lump crab.</i>	
Parmesan Crusted Flounder	27
<i>Over mashed potatoes with grilled zucchini & baby carrots topped with crawfish, crab & a Cajun cream sauce.</i>	
Grilled Haddock	27
<i>Over spaghetti & squash noodles topped with grilled shrimp and a pan vodka sauce.</i>	
Jumbo Sea Scallops	26
<i>Over parmesan risotto with Asian slaw and citrus soy reduction</i>	
Bacon & Mustard Crusted Halibut	32
<i>Served over creamy mushroom risotto with asparagus & marsala cream sauce</i>	

From the Earth

Stuffed Portobello Mushroom	18
<i>With sautéed spinach, yellow squash, zucchini & parmesan risotto & topped with herbed goat cheese.</i>	
Root Veggie Shepherd's Pie	18
<i>Sautéed root vegetable medley in gravy topped with parmesan mashed potatoes with grilled Italian bread.</i>	

From the Land

Osso Bucco	30
<i>Roasted Pork shank over sausage & cornbread dressing with pan-seared artichoke hearts and brown gravy.</i>	
Bone-In Pork Chop	30
<i>Au Poivre crusted pork chop over sweet potato mash & bacon wrapped asparagus with a plum cream sauce.</i>	
Stuffed Airline Chicken	21
<i>Spinach, artichoke, and feta stuffed chicken over cauliflower mash & baby heirloom carrots.</i>	
Tenderloin Filet	8oz ~ 38
<i>With parmesan mashed potatoes, grilled asparagus & béarnaise</i>	
Pan-Seared Duck	32
<i>Over Israeli couscous & crispy brussels with cherries & spicy pomegranate sauce.</i>	
Blackened Sirloin	28
<i>Over pomme frites & broccolini with a sage cream sauce</i>	
Hand-cut Ribeye	14oz ~ 40
<i>Certified Angus beef with scalloped potatoes and broccolini</i>	
Coffee Rubbed Lamb Chops	40
<i>Pan roasted and served over roasted 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

Captains Topping ~ Two jumbo shrimp & Maryland Blue Crab with jalapeno béarnaise sauce	\$14
Grilled or Tempura Fried Shrimp (3)	\$9
Seared Sea Scallops (2)	\$9
Lobster Tail	\$15
Truffled Lobster Mac & Cheese sub \$9	\$12

18% gratuity added to parties of 8 or more

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