



Happy Valentine's Day

Starters

Calamari 16

flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, black mayonnaise

Martini Shrimp Cocktail 20

jumbo shrimp, limoncello cocktail sauce

Oysters Rockefeller 20

6 chef select oysters from Virginia freshly shucked then baked with a creamy spinach parmesan topping

Roasted Brussel Sprouts 14

maple dijon, toasted walnuts, goat cheese

Salads

Beet Salad 17

golden beets, oranges segments, crumbled goat cheese, pumpkin seeds, citrus vinaigrette, mixed greens

Classic Caesar 14

shaved parmesan, rustic croutons, house made Caesar dressing

Sweetheart Salad 17

roasted strawberries, 4 ounce burrata, toasted pistachios and spinach tossed in our house made champagne vinaigrette

Entrees

Duroc Pork Chop 42

grilled 12 ounce center cut pork chop, bourbon glaze, roasted garlic mashed potatoes, grilled asparagus

Vegetable Lasagna 25

fresh vegetable medley of zucchini, squash, peppers, mushrooms and onions, lasagna noodles, choice of red or white sauce

Salmon 30

lemon dill sauce, parmesan risotto, grilled asparagus

Airline Chicken Breast 28

seared bone-in chicken breast, dijon tarragon cream sauce, parmesan risotto, wilted winter greens

Crab Topped Filet Mignon 72

8 ounce center cut filet, béarnaise sauce, roasted garlic mashed potatoes, grilled asparagus

Add to any salad or entree

***chicken— 8 shrimp— 10 salmon— 16 Crab Cake— 18*

Parties of 6 or more are subject to 20% automatic gratuity on the check total

Please alert your server to any serious allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness



Happy Valentine's Day

From the Pub Side

*** all sandwiches come with french fries, swap with sweet potato fries, tater tots or side salad \$1 ***

Farm House French Dip 19

tender sliced prime rib, swiss cheese, fried onions, horseradish cream, seeded long roll, side of au jus

Lamb Harissa Burger 22

tzatziki sauce, pickled red onion, feta, ciabatta

Crab cake Sandwich 24

jumbo lump crab cake on brioche, lettuce, tomato, lemon caper remoulade

Buttermilk Chicken Sandwich 19

fried buttermilk chicken cutlet, dill pickles, hot honey, brioche

Chicken Wings 14

your choice of mild, hot, hot garlic, BBQ or sweet chili sauce

Tonight's Special Additions

Special Starters

Oysters on the Half Shell 20

6 freshly shucked select oysters from Prince Edward Island Canada

Served with champagne mignonette, cocktail sauce and a lemon wedge.

Flavor profile is a full bodied sweet briny flavor with a clean refreshing finish.

New England Clam Chowder

Cup- 7 Bowl- 9

Special Entrees

Lobster Tail 60

12 ounce lobster tail served with brown butter and lemon, parmesan risotto, wilted winter greens

Veal Saltimbocca 43

pan seared veal cutlet, gran podano parmesan, prosciutto, roasted garlic mashed potatoes, grilled asparagus, fresh basil

Add Ons

make your own surf and turf or add to any entree

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