

<u>APPETIZERS</u>

CHEESE PLATE

DAILY SELECTION OF ARTISAN CHEESE, NUTS, FRUITS AND CRACKERS, 14.95

SHRIMP COCKTAIL

JUMBO SEARED SHRIMP, REMOULADE, COCKTAIL SAUCE AND LEMON, 15.75

CHEF STEPHEN'S SHRIMP AND LOBSTER NACHOS

ROASTED TOMATOES, SWEET PEPPERS, SWISS CHEESE AND SCALLIONS, 19.75

QUATTRO FORMAGGIO FLATBREAD

PARMESAN, ROMANO, ASIAGO AND MOZZARELLA, 9.75.

BLT FLATBREAD

FONTINA AND BOURSIN CHEESE, BACON, ARUGULA, TOMATOES AND A BALSAMIC REDUCTION, 10.95

SPINACH AND ARTICHOKE DIP

PARMESAN, ASIAGO, GREEN CHILIES, TOMATOES AND SCALLIONS WITH ASSORTED CRACKERS, 9.95

TOASTED RAVIOLI

SAINT LOUIS STYLE BREADED BEEF RAVIOLI, PARMESAN AND MARINARA SAUCE, 9.95

BAKED OYSTERS

CHESAPEAKE BAY OYSTERS TOPPED WITH BROWN BUTTER ROASTED PEPPERS, PARMESAN CRUMBLE, 15.95

GRIFFIN PLATTER

CHICKEN STRIPS WITH RANCH DRESSING, COCONUT SHRIMP WITH SWEET CHILI SAUCE, BLACK AND BLEU TATER TOTS AND TOASTED RAVIOLI WITH PARMESAN AND MARINARA, 28.50

SOUP & SALADS

SOUP OF THE DAY

MADE FRESH DAILY BOWL, 6.95 | CUP, 4.95

FRENCH ONION SOUP

CARAMELIZED ONIONS, BEEF STOCK, MELTED SWISS, FRENCH BAGUETTE, 7.95

GOLDEN BEET SALAD

ROASTED GOLDEN BEETS, GORGONZOLA, SPICED WALNUTS, PEARS, ARUGULA, SPINACH WITH DIJON CITRUS VINAIGRETTE, DINNER SALAD 6.95 | ENTRÉE SALAD 12.95

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, CROUTONS, PARMESAN LAVOSH CRISP AND CAESAR DRESSING, DINNER SALAD 6.95 | ENTRÉE SALAD 13.75

FARMSTEAD SALAD

SPRING GREENS, CUCUMBER, CHERRY TOMATOES, SHAVED CARROTS AND RED ONION CHOICE OF DRESSING: MAYFAIR, BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CHUNKY BLEU CHEESE, RASPBERRY VINAIGRETTE ITALIAN VINAIGRETTE, OR VINEGAR & OLIVE OIL CRUETS, DINNER SALAD 5.95 | ENTRÉE SALAD 9.95

ADDITIONAL TOPPINGS AVAILABLE FOR SALADS

GRILLED CHICKEN, 6.95 SHRIMP, 10.95 SEARED SALMON, 14.95



<u>ENTREES</u> ENTREES SERVED WITH FRESH VEGETABLE AND STARCH DU JOUR

SCALLOPS

DAY BOAT SEA SCALLOPS PAN SEARED WITH CRACKED MUSTARD LEMON THYME REDUCTION TOPPED WITH PRETZEL STREUSEL, 38.75

CHICKEN FLORENTINE

CHICKEN BREAST SAUTÉED WITH SPINACH AND TOMATOES TOPPED WITH SMOKED GOUDA CREAM SAUCE, 25.95

VEGETARIAN BUTTERNUT SQUASH RISOTTO

ROASTED BUTTERNUT SQUASH, SPINACH, WILD MUSHROOMS, IN CREAMY RISOTTO FINISHED WITH POMEGRANATE SYRUP, 16.95

MEDALLIONS OF BEEF TENDERLOIN

TWO GRILLED 4 OZ. CERTIFIED ANGUS BEEF MEDALLIONS, BLACK TRUFFLE DEMI, RED WINE SHALLOT BUTTER, 38.95

MISO GRILLED SALMON

MISO MARINATED NORWEGIAN SALMON, GRILLED AND SERVED WITH SWEET GINGER SOY, PEPPER PISTACHIO RELISH, 31.95

BRAISED BEEF SHORT RIBS

BRAISED SHORT RIBS SERVED WITH GORGONZOLA CHEESE RAVIOLI IN A BOURSIN CREAM, FINISHED WITH RED WINE PAN JUS AND SPICED WALNUTS, 35.95



SANDWICHES

BROADWAY SMASH BURGER

TWO 4 OZ. CERTIFIED ANGUS BEEF PATTIES FLAT GRILLED, LETTUCE, TOMATO, ONION AND PICKLE WITH FRENCH FRIES AND SCALLION AIOLI 15.95 CHOICE OF AMERICAN, CHEDDAR, SWISS, BLEU OR PEPPER JACK CHEESE, ADD BACON, 1.50

FOX SHRIMP TACOS

THREE ACHIOTE GRILLED SHRIMP TACOS WITH NAPA CABBAGE SLAW, CHIPOTLE LIME AIOLI, COTIJA CHEESE IN CORN FLOUR TORTILLAS, 14.95

BRIE-L-T

CRISPY MISSOURI BACON ON TOASTED BRIOCHE WITH CREAMY BRIE, TOMATO JAM AND BIBB LETTUCE WITH SWEET POTATO FRIES, 14.75

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of illness