



## Ala Carte Featured Appetizers & Drinks

### Featured Appetizers

#### Late Harvest Tomatoes & Burrata

Avocado Mousse | Roasted Heirloom Tomatoes | Basil Walnut Pesto Baby Field Greens  
Crisp Bacon | Salt, Cracked Pepper & Evoo  
Balsamic Drizzle | Warm Focaccia | \$18

#### Garlic & Gorgonzola Bread

Roasted Piquillo Peppers | Melted Gorgonzola | Arugula  
Red Pepper Fondue | \$10

#### Spicy Pepper Calamari Fritti

Truffle Garlic Aioli & Marinara Sauce | Spicy Peppadew Peppers | \$16

Risotto Fritters Truffle Fondue | \$9

#### Market "Mezze" Plate

House-Made Roasted Garlic Hummus | Whipped Feta Cheese |  
Sliced English Cucumbers | Cherry Peppers | Marinated Artichokes | Kalamata Olives |  
Roasted Chickpeas | Sliced Grape Tomatoes Naan Bread | Everything Crusted Crackers  
\$18

#### Maryland Crab Cakes

Jumbo Lump Crab Cakes | Fennel Slaw | Horseradish Mustard Apple Butter \$17

#### Daily Raw Bar\*

Jumbo Shrimp Cocktail | \$4 piece  
Assorted East Coast Oysters | \$MP

### Featured Cocktails

#### Cupid's Cocktail

House-made Strawberry Puree with Fruitful Strawberry Liqueur |  
Aperol Champagne | Fresh Strawberry Garnish & Sparkle Sugared Rim \$12

#### "Pear"fect Match Martini

Breckenridge Pear Vodka | Allsprice Dram | Lemon Sour | Lemon Swath \$13

### Featured Wine

#### Vignaioli Di S'Stefano, Moscato D'Asti

This wine showcases a pale, straw-yellow hue with a gentle effervescence that hints at its playful and refreshing nature. The aroma is a bouquet of lively and floral notes, dominated by the characteristic fragrance of Moscato grapes. Scents of orange blossoms, white peaches, and ripe apricots intertwine, creating an inviting and aromatic profile.

6oz \$ **\$10** 9oz **\$15** Btl **\$44**

*\* Items are Gluten-Free. \* Please let servers know of any food allergies  
For your convenience, an 20% gratuity will be added to all checks.*

# Valentine's 3-Course Dinner Prix Fixe Menu

**\$59.95 per person**

Includes choice of one soup or salad, one entree, and one dessert.

## Seasonal Soups and Salads

### Hand-Gathered Baby Field Greens\*

Buffalo Mozzarella | Grape Tomatoes | Red Onions | White Balsamic Dressing

### Market Caesar

Romaine Lettuce | Truffle Oil Croutons | Shaved Parmesan | House-Made Dressing

**Roasted White Bean & Escarole Soup\*** - Shaved Grana Padano Cheese

**Tomato Bisque** - Grilled Cheese Croutons | Shaved Parmesan

## Holiday Entrees

### New York Sirloin Steak\* (add \$9.95)

Compound Roasted Garlic Butter | Grilled Asparagus | Whipped Potatoes

### Roast Prime Rib of Black Angus Beef\* (add \$9.95)

Natural Au Jus | Yukon Gold Whipped Potatoes | Garlic Broccoli

### Market Surf & Turf (add \$9.95)

10 oz. New York Strip | Seafood-Stuffed Lobster Tail | Roasted Asparagus |  
Mushroom Risotto | Demi Glace

### Braised Short Ribs \*

Creamy Parmesan Polenta | Broccoli Rabe | Braising Jus

### Pan Seared Day Boat Scallops\*

Marscapone Couscous | Mushrooms & English Peas | Lemon Chive Gremolata

### Blackened Sea Bass

With Littleneck Clams | Escarole | Sausage | Garbonzo Beans | Lemon Beurre Blanc

### Grilled Duo of Filet Medallions\*

Potato Crisp & Parmesan Crust | Truffle Garlic Cream Sauce | Asparagus | Whipped Potatoes

### Market Lobster & Shrimp Pasta

Tender Shrimp & Maine Lobster | Sherry Tomato Cream Sauce | Blistered Heirloom Tomatoes  
Bucatini Pasta | Shaved Parmesan

### Pan-Seared Atlantic Ocean Salmon\*

Horseradish Mustard Glaze | Parmesan Roasted Fingerling Potatoes | Garlic Kale

### Mediterranean Grain Bowl

*(Can Be Made Vegan Please Order Without Cheese)*

Farro & Red Quinoa | Kalamata Olives | Feta Cheese | Roasted Chickpeas | Roasted Red Peppers Artichokes  
Baby Leaf Spinach | Grape Tomatoes | Creamy Balsamic Vinaigrette (Non-Dairy)

### Chicken Picatta

Pan Fried Chicken Cutlet | Artichokes | Capers | Baby Leaf Spinach | Lemon Garlic White Wine Sauce  
Linguine Pasta | Shaved Parmesan

### Chicken & Sausage Rigatoni

Giant Rigatoni | Vodka Sauce | Spicy Sausage & Tender Chicken | Shaved Parmesan

## Happy Endings

### Chef's Select Chocolate Cake

fresh whipped cream | chocolate covered strawberry

### Traditional Tiramisu

fresh whipped cream | chocolate sauce

### Warm Apple Tart

fresh whipped cream | caramel sauce

### Assorted Ice Cream or Sorbet

vanilla, graham central, sorbet with fresh berries

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