

Entrées

ALL PRICING IS PER PERSON. ENTRÉES INCLUDE A SOUP OR SALAD (UNLESS ALREADY INCLUDED WITH YOUR SELECTION), WARM DINNER ROLLS, WHIPPED BUTTER, FRESHLY BREWED ICED TEA AND COFFEE.

Beef

- BEEF TENDERLOIN (5 oz.)** \$28
with mashed potatoes, sautéed green beans with caramelized onions, and Cabernet-rosemary demi-glace
- GRILLED BEEF TENDERLOIN (6 oz.)** \$30
with asparagus, whipped potatoes and Zinfandel demi-glace
- GRILLED NEW YORK STRIP (10 oz.)** \$37
with Port reduction, oven-roasted fingerlings, broccolini and wild mushrooms ragoût
- NEW YORK STEAK (10 oz.)** \$37
with potato gratin, buttered green beans and peppercorn sauce

Chicken

- BRAISED CHICKEN THIGHS PUTTANESCA** \$26
Spicy rustic tomato sauce with olives, capers and basil, rice pilaf and sautéed zucchini
- OVEN-ROASTED AIRLINE CHICKEN BREAST** \$29
with Yukon Gold pomme purée, grilled asparagus and shiitake mushroom vinaigrette
- GRILLED AIRLINE CHICKEN BREAST** \$29
with tomato relish, beurre blanc, rice pilaf and sautéed haricots verts
- BONELESS CHICKEN BREAST MARSALA** \$24
with roasted Yukon Gold potatoes and braised peas and carrots
- CHICKEN PARMESAN** \$20
with spaghetti marinara and asparagus

Seafood

- PAN-SAUTÉED SHRIMP** \$28
with spicy garlic-tomato sauce, saffron rice and Tuscan broccolini
- SEARED ATLANTIC SALMON (6oz.)** \$32
with Israeli couscous "Alfredo", sautéed asparagus and grilled corn salsa

Pork & Lamb

- SLOW ROASTED PORK LOIN** \$24
with grainy mustard sauce, green beans and potato purée
- OVEN ROASTED LAMB CHOPS (two double)** \$40
with mint chimichurri, tomato-garbanzo stew and roasted cauliflower
- OVEN ROASTED PORK** \$20
potato purée, sautéed asparagus and Marsala demi
- PORCHETTA STYLE PORK LOIN** \$24
roasted with mascarpone-rosemary polenta and sautéed broccolini

Duos

- GRILLED BEEF TENDERLOIN OSCAR (6 oz.)** \$45
with jumbo lump crabmeat, Béarnaise sauce, roasted fingerling potatoes and steamed asparagus
- SLOW ROASTED FILET OF BEEF (6 oz.) & PAN-SEARED BCC CRAB CAKE** \$45
with whipped Yukon Gold potatoes, glazed carrots, red onion jam and lemon beurre blanc
- PEPPER-CRUSTED NEW YORK STRIP LOIN (10 oz.) & SEARED DAY-BOAT SCALLOP** \$43
with white Cheddar stone ground grits, haricots verts and smoked tomato vinaigrette

Duos (continued)

- OVEN-ROASTED AIRLINE CHICKEN BREAST & GRILLED JUMBO PRAWNS** \$37
with wild rice pilaf, haricots verts, carrot purée and lemon beurre blanc
- SLOW-ROASTED SUPREME OF FARM CHICKEN & JUMBO LUMP CRABCAKE (3 oz.)** \$41
with lemon-thyme beurre blanc, Basmati rice pilaf and haricots verts
- MERLOT BRAISED SHORT RIB & PAN-SEARED SCALLOP** \$41
with smoked tomato vinaigrette, soft polenta and grilled asparagus

Vegetarian

- SAFFRON BARLEY RISOTTO** \$26
with roasted grape tomatoes, peas, seasonal squash, asparagus and Parmigiano-Reggiano
- OYSTER MUSHROOM RISOTTO** \$26
with edamame, caramelized shallots, Parmesan, evoo and carrot chips
- SEASONAL VEGETABLE PLATE** \$29
an array of fresh seasonal vegetables sautéed in olive oil (no grains)

Regional

- BBQ BRISKET & SMOKED TURKEY BREAST** \$20
with a house salad (choice of two dressings served table side), macaroni and cheese, potato salad and Cole slaw
- TEX-MEX** \$20
grilled chicken and flat iron steak fajitas with lettuce, onions, shredded cheese, guacamole, pico de gallo, sour cream, sautéed peppers and onions, warm flour tortillas, Mexican rice, refried beans and tableside chips, salsa and queso (in lieu of a salad)