



# \$30 PRIX-FIXE MENU

## FIRST COURSE

K I N D L Y C H O O S E O N E

### SOUP OF THE DAY ARUGULA SALAD

GALA APPLES | DRIED CRANBERRIES | PECANS | RED ONIONS  
BALSAMIC LEMON DRESSING | AGED CHEDDAR

### BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER | TOASTED ALMONDS

### MARYLAND CRAB CAKE

REMOULADE | PICKLED VEGETABLES | RITZ CRACKERS

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## SECOND COURSE

### ADD \$10 8OZ FILET MIGNON OR 16OZ RIBEYE

MASHED POTATOES | GRILLED ASPARAGUS | VEAL DEMIGLACE

### FRESH PAPPARDELLE

LAMB RAGU | RICOTTA | GRANA PADANO

### CAB NY STRIP STEAK

BAKED MAC & CHEESE | BACON BITS | BROCCOLI RABE | VEAL DEMI GLAZE

### ROASTED HALF CHICKEN

GOAT CHEESE MASHED POTATOES | SAUTÉED MUSHROOMS | PAN JUS

### FAROE ISLAND SALMON

MAPLE MUSTARD GLAZE | ROASTED CAULIFLOWER

RED PEPPERS | GREEN BEANS | CELERY VINAIGRETTE

### VEGETABLE RISOTTO

BROCCOLI | OVEN ROASTED TOMATOES | PEAS | MUSHROOMS

K I N D L Y C H O O S E O N E

## THIRD COURSE

### RED VELVET CAKE

CRÈME CHEESE FROSTING | RASPBERRY SAUCE

### APPLE CROSTATA

CARAMEL SAUCE | VANILLA ICE CREAM | CANDIED WALNUTS