



(GF) Gluten Free | (V) Vegetarian

STARTERS & SHARED PLATES

WARM BREAD PLATE assorted bread served with herb butter \$6

TODAY'S SOUP always made fresh Cup \$7 | Bowl \$9

TRUFFLE DEVEILED EGGS (4) truffle oil, Dijon mustard, herbs, crispy bacon \$8 (GF)

CRISPY TRUFFLE BRUSSELS blistered capers, truffle oil, sea salt \$8 (GF) (V)

CRISPY CRAB BITES (4) Maryland style lump mini crab cakes, remoulade sauce \$14

WILD MUSHROOM FLATBREAD sautéed wild mushrooms, garlic cream sauce, roasted garlic, fresh arugula, shaved Parmesan \$14 (V)

CHARRED CAULIFLOWER HUMMUS made with chickpeas, roasted cauliflower and curry, served with house flatbread \$14 (V)

BAKED BRIE puff pastry with cherry compote, served with fresh fruit and crostinis \$16 (V)

CHEESE BOARD Chef's selection of four types of cheese served with fresh fruit, crostinis, cherry compote \$18 (V)

SALADS *(add grilled chicken +\$4 | add grilled shrimp + \$7 | add grilled salmon +\$9)*

CAESAR SALAD chopped romaine hearts, housemade Caesar dressing, shaved Parmesan Reggiano, garlic croutons \$12

JPL ROCKET SALAD Rocket arugula, tomatoes, dried cherries, herbed goat cheese, candied walnuts, balsamic vinaigrette \$12 (GF) (V)

BEET & GOAT CHEESE SALAD marinated tri-color beets, watermelon radishes, herbed goat cheese, pistachios, citrus vinaigrette \$15 (GF) (V)

BURRATA SALAD burrata cheese, arugula, seasonal fresh fruit, balsamic reduction, side of flatbread \$17 (GF) (V)

GRILLED VEGGIE SALAD baby romaine, avocado, roasted zucchini, yellow squash, bell peppers, corn, white cheddar, red wine vinaigrette \$15 (GF)

ARUGULA SALAD Rocket Arugula, candied lemon slices, crispy pancetta, black pepper vinaigrette, Parmesan reggiano \$14

AHI ASIAN SALAD seared Tuna, spring mix, frisée and Asian coleslaw with fried wontons, sesame seeds, and cilantro, with sesame ponzu dressing \$19

ENTREES

ANGEL HAIR CHECCA light tomato sauce, tomatoes, garlic, country olives, fresh basil, shaved Parmesan cheese \$16 *(add shrimp +\$5) (V)*

BLACKENED SALMON PASTA gluten free penne, pesto cream sauce, blackened salmon and blistered heirloom cherry tomatoes \$18 (GF)

CHICKEN CARBONARA PASTA pan seared chicken, spaghettini, garlic carbonara cream sauce, peas, bacon, parsley \$18

WILD MUSHROOM RISOTTO sautéed wild mushrooms, mushroom stock, cream, shaved Parmesan \$18 (V)

CHICKEN PICCATA pan seared chicken breast with red skin mashed potatoes, sautéed spinach, Meyer lemon piccata sauce \$20 *(GF option)*

HONEY TRUFFLE FRIED CHICKEN buttermilk fried chicken, red skin mashed potatoes, asparagus, truffle honey drizzle \$23

CHICKEN MARSALA Mary's organic chicken in a wild mushroom marsala reduction with red skinned mashed potatoes and green beans \$26

SCOTTISH SALMON pan seared salmon, seasonal sautéed vegetables \$26 (GF)

FRESH FISH SPECIAL fresh market fish rotates daily, ask your server for today's special \$MP

BRAISED SHORT RIB red skin mashed potatoes, natural au jus, seasonal vegetables \$26

CAJUN RIBEYE Cajun butter, au gratin potatoes, seasonal vegetables \$37 (GF) *(substitute mushroom-thyme compound butter for French style)*

FILET MIGNON demi-glaze, red skin mashed potatoes, seasonal vegetables \$38 *add blue cheese crust \$3 | add sautéed mushrooms \$5 (GF)*

BURGERS & SANDWICHES *(served with choice of french fries or side salad)*

THE PROPER BURGER white cheddar, tomato, leaf lettuce, garlic aioli, brioche bun \$15 *add avocado +\$2 | add bacon +\$2*

GRILLED VEGGIE SANDWICH grilled onions, rocket arugula, roasted zucchini, bell peppers, yellow squash, basil aioli on focaccia \$15 (V)

CRISPY CHICKEN SANDWICH buttermilk fried chicken, creamy slaw, spicy aioli, brioche bun \$16

PRIME RIB DIP toasted French roll, thinly sliced prime rib, side of au-jus & horseradish cream sauce \$18

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| SIDES | House Salad \$5 | Charred Broccolini \$6 | Sautéed Mushrooms \$7 | Au Gratin Potatoes \$8 |
| | Seasonal Vegetables \$7 | Charred Asparagus \$7 | Fingerling Potatoes \$8 | Red Skin Mashed Potatoes \$7 |

BEVERAGES Coke, Diet Coke, Sprite, Lemonade, Iced Tea \$3.50 | Rose Lemonade \$4 | Aqua Panna Still \$4 | Pellegrino Sparkling \$4

MOCKTAILS *Strawberry Basil Cooler* muddled strawberries and basil with house lemonade over ice \$7

Cucumber Elderflower Spritz elderflower tonic, cucumber syrup, lime squeeze, cucumber ribbons, lavender sprig \$8