

Menu

Appetizers and Salads

Jumbo Crab Cake

red onion and shaved fennel, chive ginger cream
12

Seared Diver Scallop

caramelized grapefruit, vanilla parsnip puree, pistachio vinaigrette
13

Marinated Sliced Beef

portobello mushrooms and creamy horseradish sauce
10

Duck Scallion Crêpe

roasted duck, mango, orange hoisin sauce
9

Hummus Trio

olive, roasted pepper and traditional, grilled pita bread
8

Grilled Antipasti Vegetables

with crostini
8

Endive and Baby Arugula

poached pear, mustard vinaigrette
8

Farm Field Greens

grape tomatoes and candied pecan vinaigrette
7

Specialties

Pepper NY Steak

baby vegetables, fingerling potatoes, brandy cream sauce
25

Roasted Colorado Lamb

mediterranean sausage and fava beans
27

Grilled Deep Sea Scallop

sweet corn pico de gallo and citrus aioli
26

Steamed Local Market Catch

cilantro and sizzling sesame oil
24

Broiled Lobster Tail

sugar snap peas, lemon caper butter sauce
34

Double Blue Crab Cake

flat bread and lime butter sauce
38

Dessert

Artisan Cheese Plate

chef's selection
14

A Little Bite of Trio Dessert

9

The Traditional Crème Brûlée

wild berry salad and poached pear
9

New York Style Cheesecake

fresh strawberries
9

Carrot Cake and Pineapple

toasted walnuts, cream anglaise
9

Key Lime Pie

coconut sorbet, chilled-roasted pineapple
9

Featured Wines by the Glass

Hess Chardonnay

Sonoma Cutrer Chardonnay

Provenance Sauvignon Blanc

Ecco Domani Pinot Grigio

Louis Martini Cabernet

Hess Cabernet

Clos Du Bois Merlot

Van Doozer Pinot Noir

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

17 % gratuity may be added to parties of 6 or more

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Martinis and Cocktails

10 Cane Rum Mojito

10 cane rum, lime juice
sparkling water, fresh mint

Brazilian Sunrise

Leblon cachaca, Stoli Raspberry
splash of orange juice

Copper Illusion Martini

Bombay gin, Grand Marnier and
Campari, with an orange slice

Emerald Martini

Bacardi Limon, dry vermouth a
splash of midori, served chilled

L'Enfant Lemonade

Grey Goose L'Citron, Triple Sec
lemonade, splash Grand Marnier

The Kentuckian

Maker's Mark bourbon, Amaretto
served chilled with orange slice

Apricot Martini

Godiva liquor, Kettle One vodka
apricot Brandy

Chatham Afternoon

Chopin vodka, peach schnapps
Godiva white chocolate, B&B

Elegant Martini

Bombay Sapphaire gin, dry
vermouth, splash Grand Marnier

Killer Kaipirinha

Leblon cachaca, Grey Goose
orange, muddled lime and sugar

Midnight Martini

Grey Goose and Chambord
served with a lemon twist

Woodbridge Waltz

Jack Daniels, Triple Sec,
Cointreau, ginger ale

Single Malts

Cragganmore

12 year old speyside whisky.
malty taste, hints of sandalwood,
malt driven finish with hints of smoke

Glenkinchie

10 year old lowland whisky.
summer fruit, malted barley
dry finish, smoky spiciness

Oban

14 year old west highland whisky.
autumn fruit, dried figs, sweet spices
long oakwood sweet finish

The MacCallen

12 year old speyside whisky.
rich dried fruit balance, smoke,
spice sweet toffee and dried fruit
finish

Dalwhinnie

15 year old highland whisky.
honey, vanilla and citrus fruit,
intense finish of peat and malt

Lagavulin

16 year old islay whisky.
gentle sweetness, peat smoke
long elegant peat finish

Talisker

10 year old skye whisky,
dried fruit sweetness, strong barley
long peppery finish with sweetness.

The Glenlivet

12 year old speyside whisky
slightly sweet and fruity, vanilla
notes, mild and warming finish with
a trace of peat.

After Dinner Drinks

American Grill Coffee

Frangelico, Bailey's, whipped
cream

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Makers Mark, Godiva white
chocolate, coffee

Irish Coffee

Jameson Irish Whisky
and Kahlua

Café Diablo

Grand Marnier,
Christian Brothers brandy

Hot Toddy

Bushmills, hot water
honeycomb

Tea N' Mint

Cream de Menthe, green tea
cinnamon stick

Cellar Selections

#	RED WINE	\$	#	WHITE WINE	\$
51	Merlot, Clos Du Bois, North Coast	45	24	Riesling, Trimbach, Alsace	41
54	Pinot Noir, Rodney Strong, Russian River Valley	51	25	Pinot Blanc, Amity, Willamette Valley, Oregon	43
63	Cabernet Sauvignon, Louis Martini, Sonoma County	43	26	Pinot Grigio, Ecco Domani, Tipica	35
66	Syrah, Bridlewood, Central Coast	38	28	Sauvignon Blanc Provenance, Napa Valley	49
68	Zinfandel, Gnarly Head, Lodi	36			
70	Cabernet Sauvignon, Jordan Alexander Valley	105	31	Chardonnay, Sonoma Cutrer, Russian River Valley	51
			33	Chardonnay, Cakebread, Napa Valley	92

#	SPARKLING WINE	\$
2	Tattingers Brut	80
5	Dom Perignon Cuvee	245
6	Roederer Estate Brut	50
104	Mumms, Estate Brut (split)	15
187	Perrier Jouet Grand Brut (split)	21