

# Warbirds

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## Appetizers

<b>CRAB STUFFED MUSHROOMS</b> <i>Chesapeake blue crab</i>	8
<b>SMOKED TROUT PLATTER</b> <i>Tarragon cream cheese, capers, red onion</i>	10
<b>SPINACH-ARTICHOKE DIP</b> <i>Pita chips</i>	7
<b>CRAB CAKES</b> <i>Red pepper Dijon sauce</i>	12
<b>FRIED ARTICHOKE HEARTS</b> <i>Roasted red pepper aioli</i>	6
<b>GRILLED STUFFED AVOCADO</b> <i>Shrimp Ceviche</i>	8
<b>BASIL PESTO BRUSCHETTA</b> <i>Gorgonzola mornay sauce</i>	6
<b>OYSTERS ROCKEFELLER</b> <i>Pernod, spinach, asiago</i>	10

## Salads

<b>SPRING GREENS</b> <i>Tomato, carrot, cucumber, heart of palm</i>	6
<b>CAESAR</b> <i>Romaine, croutons, asiago cheese</i>	6
<b>APPLE ALMOND BRIE</b> <i>Spring greens, maple vinaigrette</i>	8

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## Entrées

<b>DOUBLE R NY STRIP</b>	<b>25</b>
<i>Chive garlic butter rosette</i>	
<b>BACON WRAPPED BEEF TENDERLOIN</b>	<b>26</b>
<i>Caramelized red onion, blueberry demi glaze</i>	
<b>ALASKAN HALIBUT</b>	<b>26</b>
<i>Mediterranean braised, blackened or cilantro-lime butter</i>	
<b>GARLIC AND PEPPER ENCRUSTED RIBEYE</b>	<b>25</b>
<i>Papas fritas</i>	
<b>JAMAICAN JERK PORK TENDERLOIN</b>	<b>20</b>
<i>Cascabel chile glaze</i>	
<b>GRILLED DELMONICO STEAK</b>	<b>25</b>
<i>Gorgonzola mornay sauce</i>	
<b>ASIAN MARINATED DUCK BREAST</b>	<b>22</b>
<i>Cranberry apple chutney</i>	
<b>SHRIMP LINGUINE FLORENTINE</b>	<b>18</b>
<i>Roasted red peppers, pine nuts, spinach, saffron butter</i>	
<b>BASIL PESTO LINGUINE</b>	<b>18</b>
<i>Chicken or Shrimp</i>	
<b>ATLANTIC SALMON</b>	<b>23</b>
<i>Cilantro-lime butter, or blackened</i>	
<b>CRAB CAKES</b>	<b>24</b>
<i>Red pepper Dijon sauce, Old Bay papas fritas</i>	
<b>CHICKEN MARSALA</b>	<b>17</b>
<i>Artichokes, mushrooms, basil</i>	
<b>GRILLED BUFFALO BURGER</b>	<b>15</b>
<i>Caramelized red onion, brie</i>	
<b>ENTRÉE- SIZED CAESAR SALAD</b>	<b>8</b>
<i>Grilled or blackened chicken \$14, shrimp \$15, salmon \$16</i>	

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*Parties of 6 or more may have an 18% gratuity added to their bill / \$2 surcharge for splitting entrée*