

August Menu



APPETIZERS

Caesar Salad

\$13

Crisp romaine, cultivated in our garden patio, tossed in a velvety house-made Caesar dressing with warm garlic croutons and shavings of bold, nutty pecorino cheese.

Spring Mix Salad

\$13.50

A vibrant harvest of garden-fresh greens, ripe tomatoes, crisp cucumbers, tart cranberries, and toasted pumpkin seeds, complemented by creamy goat cheese and our signature harvest wineberry vinaigrette—crafted from hand-foraged wineberries picked at peak ripeness.

Ricotta Gnocchi

\$14

Pillowy, house-made ricotta gnocchi—delicate cheese clouds that melt on the palate—bathed in a velvety garlic and parsley cream sauce, finished with a dusting of aged pecorino.

Oysters Rockefeller

\$17

Briny, freshly shucked oysters, crowned with a luscious blend of wilted spinach, aromatic fennel, and nutty Gruyère, baked until bubbling and golden. A refined take on a beloved indulgence.

Shrimp Cocktail

\$15.50

Pristine jumbo shrimp, gently steamed and served chilled alongside a duo of bold, house-made sauces: a zesty cocktail sauce and a rich, tangy remoulade. A fresh lemon wedge completes this timeless classic.

Escargot

\$14

Button mushroom caps topped with tensor roasted snails in a garlic, mushroom parsley duxelles.

Charred Octopus Flatbread

\$15

Fire-charred artisan flatbread brushed with fragrant olive oil, layered with roasted garlic and briny Kalamata olives. Topped with tender artichoke hearts, crumbled feta, and a scattering of fresh oregano for a bright herbal finish.

ENTREES

Fire Grilled Salmon Filet

\$35

Fresh salmon filet, brined and fire-grilled over cherry wood, finished with a bright lemon dill caper cream sauce that brings out its natural, smoky sweetness.

Steak Au Poivre

\$50

Premium Black Angus filet mignon encrusted with freshly cracked pepper, flambéed with brandy, and bathed in a velvety demi-glacé dijonnaise sauce for a bold, sophisticated flavor.

Chicken Caprese

\$29

Juicy chicken breast, gently brined and roasted with vine-ripened tomatoes, garlic, and fresh basil, layered with a duo of creamy mozzarella and sharp pecorino for a classic Italian twist.

Twin Lobster Tails

MP

Two succulent 5-ounce lobster tails, expertly seasoned and grilled over an open cherry wood fire, served with warm drawn butter and a zesty lemon wedge to accentuate their delicate sweetness.

Ribbons of Sole

\$32

Fresh ribbon of fish filled with lump crab meat imperial with a saffron-flavored bechamel sauce.

Soft Shell Crabs

MP

Crisp Chesapeake Bay soft shell crabs, lightly dusted in seasoned flour and fried to a perfect crunch, accompanied by a lemon garlic white wine scampi sauce.

Chicken Cordon Bleu

\$32

Breast of chicken filled with shaved prosciutto ham and gruyere cheese topped with a classic French velouté sauce.

Bacon Wrapped Tournedos

\$46

An indulgent filet mignon wrapped in crispy bacon and grilled over cherry wood, served with a sumptuous mushroom burgundy sauce that enhances its rich flavor.

DESSERTS & DRINKS

Classic Turtle Pie

\$17

Crème Brûlée

\$10

Coffee

Latte - Cappuccino

Ice Cream

\$8.50

Season Fruit Crêpes

\$13

Espresso

Doppio - Affogato

Vanilla - Salted Caramel - English Toffee

Barking Dog Garden Patio