

September 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.

Coquille St Jacques \$16
Delicate dry sea scallops, baked with mushrooms, shallots, parsley, brandy, and heavy cream, finished under a golden layer of browned Gruyère cheese.

Shrimp Scallop Ceviche \$17
A chilled blend of shrimp and scallops marinated in a lime and olive oil dressing with dice peppers, shallots, scallions, and chopped parsley with lemon zest served on a mixed bed of fresh grown greens.

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.

Pistachio Crusted Sea Scallops \$37
Fresh dry sea scallops encrusted with finely ground, seasoned pistachios, served on a bed of creamy shrimp risotto for a luxurious, textural contrast.

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.

Grilled Pork Chop \$37
Grilled bone-in rib pork chop with a herbed tomato beef demi-glacé sauce.

Steak Diane \$45
Medallions of filet mignon sautéed with wild mushrooms and shallots, deglazed with brandy, and finished with a classic espagnole sauce that ties the dish together.

DESSERTS & DRINKS

Classic Turtle Pie \$17

Ice Cream \$8.50
Vanilla - Salted Caramel - English Toffee

Crème Brûlée \$10

Season Fruit Crêpes \$13

Coffee
Latte - Cappuccino
Espresso
Doppio - Affogato

Barking Dog Garden Patio