

Andrew's

Dinner

Appetizers

Maryland Crab Cakes \$11

Pan fried, served with red pepper marinara and basil-almond guacamole

Camembert Wellington \$10

Wild mushroom duxelles and camembert cheese with fresh thyme, wrapped in delicate phyllo dough and presented with bell pepper confit and rosemary flatbread

Seared Sea Scallops* \$12

Almond dusted and pan seared with apple cider beurre blanc

Artisinal Cheese Selection \$13

Award winning artisanal cheese. . . ask your server for this week's presentation

Fig & Roquefort Cheesecake \$10

Roquefort cheese and Port wine soaked figs with rosemary crust, served with toasted French bread

Soups and Salads

Tomato & Shiitake Mushroom Bisque \$5

Ripe plum tomatoes with Shiitake mushrooms, fresh thyme and Piave cheese crouton

Soup Du Jour \$5

Sample our culinary team's creativity

Grilled Shrimp & Avocado Salad* \$14

Gulf shrimp with fresh avocado, toasted almonds, vine-ripened tomato, basil, fried tortilla and seasonal greens

Roasted Beet & Montrachet Salad \$8

With roasted tomatoes, field greens, fresh basil and Sherry-Dijon vinaigrette

Wild Maine Blueberry Salad \$8

With candied walnuts, Roquefort cheese and wild Maine blueberry vinaigrette

Riesling Pear Salad \$8

Riesling poached pears, fresh orange, dried figs and baby spinach tossed with cinnamon vinaigrette

**Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Entrees

Black Angus Steer Filet* \$35

Pan-seared with forest mushrooms, grape tomatoes and fresh thyme, topped with caramelized shallot-Roquefort butter and presented with roasted garlic mashed Yukon gold potatoes

Suggested Wine pairing ~ Kenwood "Jack London" Cabernet \$12 glass/\$50 bottle

Shiitake Crusted Escolar* \$26

Shiitake crusted and pan-roasted with Minnesota wild rice and lemon-Dijon veloute

Suggested Wine pairing ~ Sonoma Cutrer Chardonnay \$10 glass/\$40 bottle

Black Angus Ribeye* \$33

Flame broiled and served with sweet onion marmalade and horseradish crème fraiche, presented with roasted garlic mashed Yukon gold potatoes

Suggested Wine pairing ~ Los Vascos Cabernet \$8 glass/\$32 bottle

Lemongrass Grilled Shrimp & Scallops* \$30

Gulf shrimp and plump sea scallops with coconut-chili sauce and herb infused jasmine rice

Suggested Wine pairing ~ Pine Ridge Chenin Blanc & Viognier \$8 glass/\$32 bottle

Crisp Roast Duck* \$29

Semi-boneless roasted half duck with apple-mustard glaze and Minnesota wild rice

Suggested Wine pairing ~ Michael David Petite Petit Sirah \$9 glass/\$36 bottle

Berkshire Pork Tenderloin* \$25

Grilled, chili cured pork tenderloin with peaches, dark rum and sweet potato mashed

Suggested Wine pairing ~ Cloudline Pinot Noir \$10 glass/\$40 bottle

Organic King Salmon* \$27

Grilled King salmon, with Brussels sprouts, bacon and dill crème fraiche, served with oven roasted potatoes

Suggested Wine pairing ~ Giesen Sauvignon Blanc \$8 glass/\$27 bottle

Baby Back Ribs* \$28 full rack \$21 half rack

Tender Baby Back Ribs, glazed with smoky apple barbeque sauce and served with

Sweet potato mashed and spiced haystack onions

Suggested Wine pairing ~ Filus Malbec \$8 glass/\$32 bottle

Free Range Organic Chicken* \$24

Pan roasted chicken breast with apricot glaze, fresh herbs, natural jus and sweet potato mashed

Suggested Wine pairing ~ Pillar Box Red Shiraz \$7 glass/\$28 bottle

Blue Crab Stuffed Sole* \$28

Fresh sole filled with blue crab, presented with gulf shrimp, red grapes and capers with saffron poached potatoes

Suggested Wine pairing ~ Cesari Duetorri Pinot Grigio \$7 glass/\$28 bottle

Curried Butternut Squash and Quinoa \$23

Roasted butternut squash with wild mushroom~quinoa pilaf, presented with apple cider curry and wilted spinach

Suggested Wine pairing ~ Righteous Riesling \$6 glass/\$24 bottle

