



## DINNER

### APPETIZERS

#### GF STILTON SALAD

Belgium Endive and Stilton Cheese, candied Walnuts and Fig Compote 17

#### PAN-FRIED JUMBO LUMP CRAB CAKE

Served with a Rivulet of Louis Sauce 20

#### GF STEAK TARTARE

Hand Chopped Beef Marinated with Capers, Pommery Mustard and Served with Country Bread 21

#### MAINE LOBSTER TOWER

Butter Poached Lobster with Cognac Sauce on a Brioche Crouton 28

#### GF SCAMPI & SCALLOP

Artichoke Butter, Herb de Provence 26

#### LOCAL CHEESE & CHARCUTERIE BOARD

Assortment of Locally Sourced Cheeses, cured Ham, Saucisson, Bresaola, Cornichons with Homemade Toasted Fresh Bread, Cornichons, Grain Mustard, Honey and Marmalade 25

#### SALADE CAFÉ DU PARC

Organic Greens, Tomme de Savoie Cheese  
Hard-Boiled Egg, Avocado, Tomatoes, Red Onions  
Bacon and Croutons with Lemon Vinaigrette  
lg 18 sm 14

#### SALADE NIÇOISE

Peppered Tuna, Boiled potatoes, French Green Beans  
Hard-Boiled Egg, Niçoise Olives, Anchovies and Dijon Vinaigrette  
lg 19 sm 14

### SOUPS

#### FRENCH ONION SOUP

Caramelized Onions, Swiss Cheese and Croutons 13

#### MARYLAND CRAB SOUP

Chesapeake Bay Crab,  
Tomato Broth and Vegetables 14

### ENTREES

#### GF MUSSELS

Your Choice of Traditional - Tomato and Capers -  
Coconut Thai Curry 25

#### CHEF'S DAILY SELECTION OF LOCALLY SOURCED SEAFOOD 32

#### GF PAN SEARED SEA BASS & SCALLOPS

Spinach Corn Chowder and Candied Bacon 42

#### BERKSHIRE PORK TENDERLOIN

Calvados Apples and Truffle Gnocchi's 31

#### SUPREME DE CANARD

Pan-Fried Duck Breast on Champagne braised White Cabbage and Cassis Reduction 29

#### STEAK CAFÉ DE PARIS

12oz Prime Strip Steak Served with French Green Beans, Café de Paris Butter and Pommes Frites 46

#### BEEF BOURGUIGNON

Root Vegetables and Pommes de Terre 35

#### STEAK AU POIVRE

Prime Beef Tenderloin Topped with Peppercorn Sauce  
Served with Local Vegetables and Pommes Frites 52

#### CARRE' D'AGNEAU AUX HERBES ET HOMARD LOBSTER À LA CARDINAL

Herb crusted Lamb loin with poached Lobster, Truffle Potato Croquettes 42

#### VG GRILLED VEGETABLE STRUDEL

Eggplant, Squash, Portobello Mushrooms Wrapped in Filo on Spaghetti Squash 24

#### GF GRILLED FREE RANGE CHICKEN BREAST

Rainbow Swiss chard and Pommes Carré 28

### DESSERT

#### TARTE NORMANDY AUX POMMES

Golden Delicious Apples, Creamy Custard, Caramel Mousse,  
Spiced Apple Confit 11

#### HOMEMADE VANILLA SCONE ICE CREAM SHORTCAKE

Goat's Milk Ice Cream, Raspberry Jam, Mixed Berry Compote 13

#### ORANGE CREAMSICLE

Almond Dacquoise Sponge Cake, Orange Bavarois, Chocolate Powder, Bubble Sugar 14

#### DARK CHOCOLATE SPHERE

Carrot Cake, Cinnamon Ice Cream, Ginger Ale Geleé, Fresh Strawberries, Warm Chocolate Sauce 14

#### GF PUMPKIN CRÈME BRÛLÉE

Southern Pecan Lace Tuile, Fresh Berries 12

GF - Gluten Free    VG - Vegan

Parties of 6 or more are subject to a 20% service charge and applicable tax.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness