

LUNCH

APPETIZERS

- "SHRIMPSCARGOTS" 12.00
shrimp baked with lemon, parsley & garlic
- VINE RIPE TOMATOES & MOZZARELLA 10.00
fresh basil, extra virgin olive oil
- SAUTÉED MARYLAND CRAB CAKE 14.00
shaved radish, shallots & pea shoot salad, tartar sauce
- CHILLED SHRIMP COCKTAIL 14.00
- HOMEMADE CHICKEN & VEGGIE SOUP 9.00
- CHEESY FRENCH ONION SOUP 8.00
- TRUFFLE POTATO CHIPS 8.00
creamy Maytag blue cheese & chives
- PRIME BEEF TENDERLOIN CARPACCIO 11.00
shaved parmesan, arugula, crispy capers

SANDWICHES

- GRILLED CHICKEN WRAP WITH SPROUTS 16.00
avocado, bacon, lettuce, tomato
- STEAK SANDWICH WITH GRILLED ONIONS 20.00
swiss cheese, lettuce, tomato, barbecue sauce
- GRILLED PORTOBELLO PANINI 16.00
fresh mozzarella, baby spinach
- MAINE LOBSTER ROLL 24.00
homemade potato chips, coleslaw
- THE BURGER 14.00
chopped sirloin, choice of cheese, salad or crispy fries
- GROUND 100% JUICY TURKEY BURGER 17.00
thousand island dressing, salad or crispy fries
- GRILLED SALMON FILLET BURGER 18.00
cucumber & wasabi aioli, curried taro chips

ENTREES

- FARM RAISED FREE RANGE CHICKEN 21.00
chicken breast & mushroom stuffed thigh, glazed carrots, roasted potatoes
- HOUSE MADE RICOTTA RAVIOLI 16.00
pomodoro sauce
- THREE BEAN VEGETARIAN CHILI 16.00
shredded cheddar cheese, fresh guacamole, sour cream
- SPICE RUBBED TUNA 23.00
beer battered fennel fries, avocado citrus salsa
- BRAISED BONELESS SHORT RIBS 24.00
sautéed market vegetables, mashed potatoes O'Keeffe
- NY STRIP STEAK FRITES 25.00
bordelaise sauce
- STEAMED MUSSELS 16.00
white wine, mustard & french fries
- PASTA PRIMAVERA 16.00
house made pasta, fresh vegetables, basil, white wine & garlic
- GRILLED ATLANTIC SALMON 22.00
golden pommes anna, swiss chard sautéed in mustard oil, lemon herb butter
- OUR SIGNATURE CHICKEN POT PIE 16.00
poached white meat chicken, fresh vegetables and a flaky golden crust

SALADS

- BIBB & RED LEAF SALAD 9.00
radicchio, cucumber & tomato, lemon vinaigrette
- BABY ARUGULA & ROASTED BEET SALAD 12.00
crisp goat cheese, candied pecans, balsamic vinaigrette
- SPINACH SALAD 12.00
mushrooms, walnuts, warm bacon vinaigrette
- POACHED SHRIMP SALAD 15.00
rye toast
- CLASSIC CAESAR SALAD 12.00
herb croutons, reggiano
- grilled chicken 3.00 grilled shrimp 6.00
blackened steak 8.00
- STEAK & ENDIVE SALAD 14.00
chickpea fries, horseradish cream
- COBB SALAD 16.00
poached chicken breast, field greens, corn, bacon, egg, creamy ranch dressing
- OUR WALDORF SALAD 16.00
chicken, crisp apples, toasted walnuts, Maytag blue cheese
- OLIVE OIL POACHED TUNA NIÇOISE 22.00
green beans, fingerling potatoes, romaine hearts, kalamata olives & anchovy vinaigrette
- SMOKED DUCK BREAST SALAD 14.00
lentils & quinoa
- APPLE & WALNUT SALAD 12.00
pickled onions, date molasses

DAILY SPECIALS

- HOMEMADE SOUP 9.00
- SEASONAL FISH SELECTION 24.00
Chef's selection

BREAKFAST ALL DAY

A limited number of breakfast items are available throughout the day, ask your server.

SIDES 6

- Mashed Potatoes O'Keeffe
- Crispy French Fries
- Mac n' Cheese
- Sautéed Market Vegetables
- Oven Baked Potato chive sour cream
- Steamed or Sautéed Spinach
- Spicy Sweet Potato Fries

20% gratuity on parties of 8 or more