

# DINNER MENU



## Soups

### Maryland Crab \$10

sweet & spicy with roasted corn

### French Onion \$9

a hardy, cheesy classic style

### Soup du Jour MP

## Salads

### Wedge Salad \$14

crispy iceberg lettuce, plum tomatoes, red onions, hickory smoked bacon, gorgonzola cheese and creamy house-made bleu cheese dressing

### Beet Salad \$13

mixed field greens with crisp romaine, grape tomatoes, red onions, roasted red and golden beets, goat cheese & white balsamic vinaigrette

### Caprese Salad \$14

baby arugula, roma tomatoes, fresh mozzarella, dressed with extra virgin olive oil and balsamic reduction, finished with fresh basil

### Warm Kale Salad \$13

wilted kale, quinoa, sun gold tomatoes, chickpeas, black beans, avocado, with crumbled feta, green onions and cilantro lime honey vinaigrette

**ADD:** Grilled chicken \$6, crab cake \$8.50, blackened salmon \$8.50, grilled shrimp \$9, or grilled fillet tips \$9

**\*Some food items are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy or special dietary needs. A 20% gratuity may be added to parties of 8 or more.**

Vegan options available upon request.

## Appetizers

### Taste of the Mediterranean \$19

prosciutto di parma, spicy sopresetta, imported burrata sharp provolone, sliced tomato, house-cured olives baby arugula, drizzled with extra virgin olive oil & balsamic reduction, served with grilled flatbread

### The Bruschetta \$12

classic; tomatoes, basil, onions & new-world style; artichokes kalamata olives & feta cheese served with garlic crostini

### Roasted Red Pepper Hummus \$10

creamy house-made blend of fire-roasted peppers & chickpeas, served with grilled pita, cucumbers, carrots

### Artichoke Hearts \$11

artichokes stuffed with sharp provolone, parmesan-crust served over pesto sauce served with olive oil roasted peppers

### Calamari \$17

lightly dusted, fried and tossed with sliced cherry peppers served with garlic aioli & marinara

### \*Filet Tips Frangelica \$18

tender tips sautéed with mushrooms & hazelnut cream served in a puff pastry & finished with toasted pine nuts

### Mac & Cheese \$10

cavatappi pasta with white sharp cheddar, swiss & pepper jack cheeses and finished with cracker crumb topping  
**ADD:** braised beef short rib \$4, pulled chicken \$3, or roasted portabella mushrooms & caramelized onions \$3

### Drunken Shrimp \$16

large, pan-seared shrimp with garlic, bourbon whiskey tangy BBQ sauce & finished with scallions

### Truffle Fries \$11

idaho potatoes fried golden brown, tossed with truffle oil sea salt, & parmesan cheese

### Bacon Wrapped Scallops \$18

dayboat scallops wrapped in hickory-smoked bacon & finished with a creamy horseradish sauce

# Pastas

## Seafood Risotto \$30

shrimp & scallops sautéed with roasted corn, grape tomatoes & baby spinach in a creamy cheese risotto

## Tricolor Tortellini \$21

cheese tortellini tossed in a garlic cream sauce with peas & roasted peppers. **ADD** shrimp \$9 or chicken \$6

## Mushroom Ravioli \$23

forest mushrooms, artichoke hearts, roasted pearl onions finish with brown butter sauce & tuscan truffle essence with italian parsley  
**ADD** shrimp \$9 or chicken \$6



# Handhelds

served with french fries; add a house salad \$4

## Carolina-Style Chicken Sandwich \$17

slow-roasted pulled chicken drizzled with carolina BBQ sauce & finished with sweet brussels sprout slaw on a local potato roll

## South Philly-Style Pork \$18

slow roasted, thinly sliced pork in a garlic rosemary au jus topped with roasted red peppers, spinach aglio & mild provolone on a seeded Italian loaf

## Prime Rib Sandwich \$21

slow roasted, thinly sliced prime rib with au jus, topped with frizzled onions, white cheddar cheese & creamy horseradish sauce, on a seeded italian loaf

## Mushroom Sandwich \$16

marinated roasted portabella mushroom topped with spinach aglio, roasted red peppers, fresh mozzarella, drizzled with a balsamic reduction & served on a local potato roll

# From the Charbroiler

**Your choice:** 8 oz. choice angus beef burger, beyond burger, or grilled chicken on a conshohocken bakery potato roll

## \*The First Avenue \$17

topped with lettuce, tomato, choice of american, cheddar or swiss

## \*Steakhouse \$19

smoked bacon, homemade steak sauce, cheddar, topped with frizzled onions, lettuce, tomato

## \*Black & Bleu \$17

cajun-blackened & topped with bleu cheese, baby arugula, and tomato

# Entrees

## \*Daniel's Filet Mignon \$39

8 oz. charbroiled Angus filet with sautéed onions & mushrooms, homemade madeira demi-glace & served over yukon potato puree & haricot verts

## Frenched Pork Chop \$29

14 oz. mesquite dry-rubbed, charbroiled pork chop, with sweet cornbread stuffing, drizzled with bourbon honey dijon mustard glaze, served over sweet brussel sprout slaw

## \*The NY Strip \$42

12oz grilled, Choice strip steak finished with a cabernet reduction, served with yukon potato puree & sautéed spinach

## Bistro Style Chicken \$26

pan-seared boneless chicken breast with natural garlic jus topped with roasted peppers, spinach aglio, roasted roma tomato, fresh mozzarella, drizzled with balsamic reduction over a nest of angel hair pasta

## Chicken Chesapeake \$29

charbroiled boneless chicken breast topped with crab Imperial, grilled tomato, and swiss cheese served over yukon potato puree with haricot verts

## Atlantic Salmon \$28

pan-seared, served over a warm salad of kale, artichoke hearts, lentils, red onions and roasted red peppers with a citrus vinaigrette

## Chef's Famous Crab Cakes \$30

four time best of the main line jumbo lump crab cakes served over baby arugula, warm roasted corn relish, with a lime citrus aioli

## \*Ahi Tuna \$29

sushi-grade ahi tuna, garlic pepper crusted pan-seared, served over a warm orzo salad with chickpeas, sauteed asparagus, grape tomatoes, kalamata olives & lemon olive oil

# Dessert

Traditional New York Cheesecake with seasonal garnish \$12 • Tiramisu \$9  
Flourless Chocolate Torte \$9 • Limoncello Cream Cake \$9