



~Soups~

**French Onion Soup**

Caramelized Onions in a Rich Beef Broth  
with Cognac, served with a Melted  
Gruyère and Homemade Crouton  
\$8.00

**Lobster Bisque**

Fresh Lobster Meat with Cognac, Morel  
Mushrooms and Fresh Cream  
\$12.00

~Salads~

**Brightons' Caesar Salad**

Romaine Hearts with a Crisp Focaccia Crouton,  
Capers and Shaved Parmigiano-Reggiano  
\$9.00

**Mix Green Salad**

Candied Pecans, Sun Dried Cranberries and Cucumber with a Port Wine Vinaigrette  
\$8.00

~Starters~

**Foie Gras Pate**

Balsamic Strawberries and  
Truffle Croustade  
\$15.00

**Shrimp Scampi**

Sautéed in White Wine with a Garlic Herb  
Butter Sauce  
\$11.00

**Seared Sea Scallops**

Sweet Potato Cake with Sautéed  
Watercress and Pumpkin Oil  
\$12.00

**Goat Cheese Ravioli**

Crispy Leeks, Sherry Cream and Roasted  
Pepper Coulis  
\$9.00

*Executive Chef*  
*Jonathan Lee*

*Restaurant Chef*  
*Edwin "Zeus" Harmon*

An 20% gratuity will be added to parties of 6 or more



~Entrées~

**Maryland Style  
Jumbo Lump Crab Cakes**  
Braised Leeks, Tomato Coulis and  
Chive Aioli  
\$32.00

**Chicken Linguini**  
Basil Marinated Chicken with Capers,  
Olives, Sun Dried Tomatoes, Garlic, Extra  
Virgin Olive Oil and White Wine Sauce  
\$24.00

**Veal Marsala**  
Roasted Fingerling Potatoes, Chive Butter,  
Morel Mushrooms and Broccolini  
\$26.00

**Bone in Rib Eye**  
Scallop Potato, Asparagus, Marinated  
Cippolini Onion and Demi Glaze  
\$32.00

**Grilled Pork Chop**  
Roasted Brussels Sprout, and Parmesan,  
Sage Polenta Sticks  
\$28.00

**Vegetable Lasagna**  
Roasted Vegetables layer between  
Lasagna Noodles with Mozzarella, Swiss and  
Parmesan Cheese and House Made  
Marinara Sauce  
\$16.00

## Four Course Tasting Menu

*œ First Course œ*

Shrimp Scampi  
Sautéed in White Wine with a Garlic Herb Butter Sauce

*œ Second Course œ*

Lobster Bisque  
Fresh Lobster Meat with Cognac and Fresh Cream

*œ Third Course œ*

Veal Marsala  
Roasted Fingerling Potatoes and Chive Butter

*œ Fourth Course œ*

Warm Chocolate Cake with Vanilla Ice Cream

*Tasting Menu \$45.00 paired with wines \$75.00*

*Executive Chef  
Jonathan Lee*

*Restaurant Chef  
Edwin "Zeus" Harmon*

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