

# PERENNIAL



## SMALL PLATES

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| <b>TUNA CRUDO</b><br><i>blood orange vinaigrette, basil aioli<br/>giardiniera, frisse</i><br>19  | <b>POACHED SHRIMP COCKTAIL</b><br><i>celeriac slaw, blood orange,<br/>fresh basil</i><br>17 |
| <b>FRIED LOBSTER TAIL</b><br><i>honey butter, lemon lavender salt</i><br>28                      | <b>CRISPY CAULIFLOWER</b><br><i>peanut butter, cashew</i><br>15                             |
| <b>OYSTERS ON THE HALF SHELL</b><br><i>seasonal mignonette,<br/>malted cocktail</i><br>22        | <b>BEEF CARPACCIO</b><br><i>tiger sauce, watercress,<br/>pearl onion</i><br>22              |
| <b>CHARRED OCTOPUS</b><br><i>romesco, blistered pepper, pickled fennel &amp; red onion</i><br>28 |   |

## SOUP & SALAD

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| <b>GARDEN SALAD</b><br><i>cucumber, baby carrot, cherry tomato,<br/>pepperocini, brioche crouton, red wine<br/>vinaigrette, manchego cheese</i><br>15 | <b>WEDGE</b><br><i>iceberg lettuce, smoky ranch,<br/>crispy capicola, pickled onions,<br/>chopped egg</i><br>16 |
| <b>CAESAR</b><br><i>gem lettuce, torn croutons,<br/>parmesan</i><br>14  | <b>ROASTED<br/>TOMATO BASIL SOUP</b><br><i>shaved parmesan, brioche</i><br>12                                   |
| <b>BURRATA</b><br><i>heirloom tomato, balsamic, arugula basil pesto, pine nuts, grilled lavash</i><br>17  |   |

## STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS

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|-------------------------------|----|
| 8oz FILET MIGNON . . . . .    | 62 |
| 8oz WAGYU FLAT IRON . . . . . | 55 |
| 12oz NEW YORK STRIP . . . . . | 72 |
| 14oz COWGIRL RIBEYE . . . . . | 84 |
| RACK OF LAMB . . . . .        | 70 |

## SAUCES | 4

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|-------------|-------------|
| AU POIVRE   | BÉARNAISE   |
| CHIMICHURRI | TIGER SAUCE |

## ACCOUTREMENTS

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|------------------------------|-----------------------------------|
| BLUE CRAB . . . . . 21       | BLACK TRUFFLE BUTTER . . . . . 12 |
| CRAB CAKE . . . . . 28       | GRILLED SHRIMP (3) . . . . . 14   |
| GRILLED CHICKEN . . . . . 20 | GRILLED SALMON . . . . . 21       |

## SIDES

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|-----------------------------------|------------------------------------|
| SAUTÉED BROCCOLINI . . . . . 12   | ROASTED BABY CARROT . . . . . 14   |
| ROASTED ARTICHOKE . . . . . 14    | WHIPPED YUKON POTATOES . . . . . 9 |
| BLUE CRAB FRIED RICE . . . . . 16 | GRILLED ASPARAGUS . . . . . 10     |
| MALT VINEGAR FRIES . . . . . 9    |                                    |

## FROM THE SEA

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| <b>CRAB FRA DIAVOLO</b><br><i>jumbo lump, linguine, basil, spicy<br/>tomato sauce, mint</i><br>38                  | <b>CRISPY SKIN BRONZINO</b><br><i>Maryland seafood<br/>cacciatore</i><br>34                            |
| <b>GRILLED ROCKFISH</b><br><i>shrimp &amp; squash fricassée, yuzu cream,<br/>fresno chile</i><br>42                | <b>UTZ CRUSTED SEA BASS</b><br><i>root vegetable slaw,<br/>chow chow vinaigrette</i><br>48             |
| <b>JAIL ISLAND SALMON</b><br><i>thai green coconut, citrus chile glaze,<br/>fennel cucumber salad</i><br>32        | <b>JUMBO LUMP CRAB CAKE</b><br><i>fries, root vegetable slaw,<br/>remoulade</i><br>SINGLE 32 DOUBLE 64 |
| <b>SCALLOPS</b><br><i>sunchoke puree, asparagus,<br/>maitake &amp; chanterelle mushrooms, au poivre vert</i><br>35 |  |

## FROM THE LAND

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| <b>BERKSHIRE PORK CHOP</b><br><i>char siu, blue crab fried rice</i><br>40                                    | <b>BOLOGNESE</b><br><i>beef, pork, parmigiano, rigatoni</i><br>31   |
| <b>GARGANELLE PASTA</b><br><i>spinach, sundried tomato, bell<br/>pepper, mornay, parmesan, truffle</i><br>29 | <b>BRAISED SHORT RIB</b><br><i>baby carrot, whipped ricotta,<br/>balsamic, pickled raisin</i><br>42                     |
| <b>BRICK OVEN<br/>ROASTED HALF CHICKEN</b><br><i>whipped yukon potato, chicken<br/>demi glace</i><br>35      | <b>CRESCENT FARMS<br/>DUCK BREAST</b><br><i>potato dauphinoise, broccolini,<br/>stone fruit chutney, duck jus</i><br>42 |

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.  
A customary gratuity of 20% will be added to all parties of 8 or more guests.