

DINNER

MENU



Soups

Maryland Crab \$9

sweet and spicy with roasted corn

French Onion \$8

a hardy, cheesy classic style

Soup du Jour MP

Salads

Wedge Salad \$13

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

Beet Salad \$12

mixed field greens with crisp romaine, grape tomatoes, red onions, roasted red and golden beets, goat cheese and 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 \$12

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 that 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 need. An automatic 20% gratuity will 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 and balsamic reduction, served with grilled flatbread

The Bruschetta \$11

tomatoes, basil, red onions, new-world-style artichokes, kalamata olives and feta cheese served with garlic crostini

Roasted Red Pepper Hummus \$9

creamy housemade blend of fire-roasted peppers and chickpeas, served with grilled pita, cucumbers, carrots

Stuffed Artichoke Hearts \$11

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

Calamari \$16

lightly dusted, fried and tossed with sliced cherry peppers with a choice of garlic aioli or marinara

Filet Tips Frangelica \$17

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

Mac & Cheese \$10

cavatappi pasta with white sharp cheddar, swiss and pepper jack cheeses and finished with a buttery cracker crumb topping

ADD: braised beef short rib \$4, Carolina-style pulled chicken \$3, or roasted portabella mushrooms and caramelized onions \$3

Drunken Shrimp \$14

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

Truffle Fries \$8

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

Bacon Wrapped Scallops \$18

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

Pastas

Seafood Risotto \$29

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

Tricolor Tortellini \$20

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

House-made Mushroom Ravioli \$22

forest mushrooms, artichoke hearts, roasted pearl onions finish with brown butter sauce & tuscan truffle essence with italian parsley

Handhelds

served with house salad or french fries; add truffle fries \$2

Carolina-Style Pulled Chicken Sandwich \$14

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

South Philly-style Roast Pork \$14

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 \$16

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

Portabella Mushroom Sandwich \$14

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 \$14

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

Mushroom Swiss \$16

topped with roasted portabella mushroom, swiss, lettuce and tomato

Steakhouse \$18

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

Charbroiled Angus Filet Mignon \$37

8 oz. filet with sautéed onions & mushrooms, homemade madeira demi-glace & served over yukon gold mashed potatoes & haricot verts

Stuffed 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

Grilled NY Strip Choice Sirloin \$39

12oz strip steak finished with a cabernet reduction, served with yukon gold mashed potatoes and sautéed spinach

Pan-Seared Chicken Bistro \$24

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 gold mashed potatoes with haricot verts

Pan-Seared Atlantic Salmon \$26

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 \$28

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

Garlic Pepper Crusted Ahi Tuna \$26

sushi-grade ahi tuna pan-seared, served over a warm orzo salad with chickpeas, roasted asparagus, grape tomatoes, kalamata olives and lemon olive oil

Dessert

Traditional New York Cheesecake with seasonal garnish \$10 • Tiramisu \$8
Flourless Chocolate Torte \$8 • Limoncello Cream Cake \$8