



## SOUPS

Seasonal 10/13

Lentil & Kale **GF** **V** 10/13  
*spring peas*

Maryland Crab **GF** 14/19

## APPETIZERS

Oysters on Half Shell **GF**  
*½ Dozen 15 / Dozen 24*

Beef Tartare 17  
*sunchoke panna cotta, smoked feta,  
cashews, grilled rustico*

Jumbo Chilled Shrimp Cocktail **GF** 19  
*cocktail sauce, petite fennel & mache salad,  
horseradish*

Potato Gnocchi **V** 15  
*trumpet mushrooms, peas, ricotta*

## SALADS

Cosmos Club **GF** **V** 12/16  
*green olives, parmesan, carrots, gruyere, tomatoes, broccoli,  
balsamic vinaigrette*

Cape **GF** **V** 12/16  
*local lettuces, walnuts, bleu cheese, cranberries, cranberry dressing*

Asparagus **GF** **V** 12/16  
*gem lettuce, peas, mint, avocado, smoked feta, lemon vinaigrette*

Caesar 12/16  
*white anchovies, focaccia croutons, shaved reggiano*

Artichoke **V** 12/16  
*spinach, farro, herb pistou, manchego, torn bread, lemon emulsion*

Cauliflower **GF** **V** 12/16  
*sumac-spiced cauliflower, endive, local lettuces, parmesan, tarragon-lemon vinaigrette*

## PASSOVER MENU

Matzah Ball Soup 11

OR

Gefilte Fish 16

poached pike, red beetroot salad,  
pickled vegetables, beet horseradish

Grilled Salmon 36

pink peppercorn sauce

OR

Chicken Breast Marbella 32

prunes, olives & capers

OR

Slow Braised Beef Brisket 36

roasted shallot BBQ sauce

(all entrees served with roasted asparagus,  
tzimmes and potato kugel)

Chocolate Dipped Coconut Macaroons (2) 8

**THREE COURSE PRIX FIXE 50**



## SIGNATURE ENTRÉES

### Chilled Maine Lobster **GF** 42

*local lettuces, haricot verts, pesto-tomatoes, radish, chevre, red wine vinaigrette*

### Cast Iron Florida Grouper 46

*chevre stone grit cake, forest mushrooms, lobster-tomato broth*

### Comfort Food Weekly Special 28

### Baltimore Style Crab Cake **GF** 55/68

*wild rice pilaf, corn & pea ragout, heirloom corn emulsion*

### CC Fitness Center Mattar Paneer **V** 29

*peas, tofu, cashew butter*

### Free Range Roasted Chicken 32

*moroccan couscous, rutabaga, tomato confit, golden raisins, mint-harissa chicken jus*

### Turmeric Cauliflower Steak **GF V** 26

*puffed quinoa, pickled shallots, pomegranate-parsley salsa*

### Catch of the Day **MP**



## FROM THE GRILL

Atlantic Salmon **GF** 37

Double Lamb Chops **GF** 48

Angus Filet Mignon **GF** 48

NY Strip Steak **GF** 48

Atlantic Swordfish **GF** 42

### SAUCES

**(All GF)**

*(Choose one)*

Heirloom Corn Emulsion

Chimichurri Butter

Cosmos Steak Sauce

Bearnaise

Romesco Sauce

### SIDES

**(All GF)**

*(Choose two)*

Haricot Verts, Shallots & Almonds

Parmesan Crusted Pesto Tomato

Rosemary Wedge Fries

Yukon Potato Puree

Spring Vegetable Fricassee

Wild Rice Pilaf