

**Besides our daily specials, we also have:**

**~Appetizers~**

**Baked Brie En Croûte**

Creamy brie cheese baked in buttery puff pastry, served over an apricot marmalade, and topped with a green apple-cranberry chutney  
\$12

**Blackened Sea Scallops**

Served over a cauliflower purée with crispy brussel sprouts, and a Cajun dill vinaigrette  
\$13

**Smoked Salmon Flatbread**

Norwegian style smoked salmon served on a grilled flatbread with roasted artichokes, green bell peppers, feta cheese, and a creamy dill spread  
\$8

**Pan Fried Pork Belly**

Crispy and creamy pork belly served over a jalapeño creamed corn with a maple bourbon glaze  
\$9

**Cheese Plate**

A selection of aged cheeses served with crispy pita chips, toasted pistachios, dried cranberries, and smooth dijon  
Choice of Three \$9     Choice of Five \$16

**~Soups~**

Cup \$5     Bowl \$6

**Wild Mushroom Bisque**

With hints of rosemary and Marsala wine

**Tomato Basil**

Topped with melted feta cheese

**~Salads~**

**Baldwin's Whole Leaf Caesar**

Crispy whole leaf romaine hearts topped with parmesan cheese, herb croutons, and our Chef's secret Caesar dressing  
\$7

**Baby Spinach Salad**

Tossed in a bacon chive vinaigrette with toasted walnuts, roasted bell peppers, and creamy goats cheese  
\$8

**Coastal Greens Salad**

Mixed baby field greens, red onion, cherry tomatoes, and shaved asiago, drizzled with our hand crafted toasted fennel seed vinaigrette  
\$6

Besides our daily specials, we also have:

*~Entrées~*

**Searched Pork Medallions**

Served over a sweet potato risotto with sautéed brussels sprouts, and a Madzira pan sauce  
\$25

**Cumin Spiced Mahi-Mahi**

Served over a wild rice pilaf with a watermelon-tomatilla salsa and a peppered pineapple glaze  
\$26

**Filet Mignon**

Filet grilled beef tenderloin served with Italian succotash, roasted rustic potatoes, and topped with a horseradish béarnaise  
\$33

**Poreini Mushroom Ravioli**

Tossed in a creamy truffle Marsala sauce and topped with a sun dried tomato and asparagus sauté  
\$21

**Maryland Jumbo Lump Crab Cakes**

Pan roasted Maryland style crab cakes served with a red pepper-saffron risotto, Italian succotash, and a caper-dill beurre blanc  
\$30

**Tomahawk Short Rib**

Slow roasted Black Angus beef served over an apple-cranberry stuffing with a cidre demi glace and roasted French beans  
\$28

**Chilzan Sea Bass**

Rustic roasted potatoes, French beans, and a jalapeño-honey vinaigrette  
\$29

**Chicken Paillard**

Tender chicken breast pounded thin and flash seared and topped with a roasted tomato and leaf salad, sweet potato-dijon gnocchi, and an orange tarragon emulsion  
\$20

**Linguini Louisiana**

Pan seared prawns served over linguini noodles tossed in a creamy Creole tomato sauce with wilted spinach, green bell peppers, and roasted sweet corn  
\$19