### BAR MENU

#### SOUPS
- **Soup of the Day**
- **White Bean & Lacinato Kale** *GF*
- **Maryland Crab**

#### APPETIZERS
- **Traditional Shrimp Cocktail Martini** *GF*
  - jumbo shrimp, cocktail sauce, lemon wedges
- **Steamed Mussels** *GF*
  - shallots, thyme, lemon butter sauce, grilled rustic bread
- **Crispy Squab**
  - chevre harissa grits, forest mushrooms, red currant sauce, crispy leeks
- **Saffron Potato Croquette**
  - roasted garlic aioli
- **Oysters on Half Shell** *GF*
  - ½ Dozen / Dozen available Wednesday to Friday from 5:30pm to 9pm

#### FROM THE GRILL
- **Atlantic Salmon**
  - fennel pollen & star anise
- **Ahi Tuna Steak**
  - blackened
- **Lamb Chops**
- **Filet Mignon**
- **Bison New York Strip**
- **All Steak Marinated in Cosmos Garden Herbs and Avocado Oil**

#### SAUCES (ALL GF)
- (choose one)
  - Bearnaise
  - Cosmos Steak Sauce
  - Champagne Velouté
  - Leek Compote
  - Plum Garlic Tomato

#### SIDES (ALL GF)
- (choose two)
  - Forest Mushrooms, Fine Herbs
  - Fall Roasted Root Vegetables, Thyme-Coriander Butter
  - Parmesan Crusted Pesto Beef Steak Tomato
  - Charred Broccolini, Brown Butter
  - Chèvre & Harissa Grits
  - Sweet Potato & Yukon Gold Gratin
  - Yukon Gold Mashed Potatoes
  - Idaho Baked Potatoes, Chive Sour Cream

All Items from the Grill can be Simply Prepared

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### SALADS

- **Cosmos Club GF**
  - green olives, parmesan cheese, carrots, gruyere, tomatoes, cucumbers, broccoli, balsamic vinaigrette
- **Caesar Salad**
  - white anchovies, focaccia croutons, shaved reggiano
- **Brussel Sprouts**
  - acorn squash, watercress, dried cherries, chevre, pine nuts, apple vinaigrette
- **Cape Salad**
  - dried cranberries, walnuts, bleu cheese, local lettuces, cranberry dressing
- **Lobster Salad**
  - shaved fennel, radishes, petite lettuce, dill-pea emulsion

**SALAD ACCOMPANIMENTS:**
- Chicken Breast
- Grilled Shrimp (4)
- Grilled Atlantic Salmon
- Grilled Flat Iron Steak
- Chicken Salad
- Tuna Salad
- Shrimp Salad

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### CLASSIC SANDWICHES

- **Pastrami Reuben**
  - apple cider sauerkraut, swiss, dark beer sauce, griddle rye
- **“Pat La Frieda” Burger**
  - angus beef, lettuce, tomato, pickle, brioche roll or oat multi-grain bun
  - (choice of chipotle gouda, cheddar, bleu, swiss, american or fontina cheese)
  - Gluten Free Bread Available

- **Grilled Cheese**
  - white cheddar, tomato, avocado country bread
- **All-Natural Turkey Club**
  - turkey breast, bacon, lettuce, tomato, toasted sourdough or multigrain
- **Baltimore Style Crab Cake**
  - brioche bun, lettuce, tomato, pickle, tartar sauce
- **Portobello Quesadilla**
  - spaghetti squash, caramelized onion, gouda, cilantro-lime crema, roasted jalapeno, tomato salsa

**SERVED WITH:**
- French fries, truffle-parmesan fries, cole-slaw, sweet potato chips, petite garden salad, brussels sprouts or fruit
- Gluten Free Bread Available