



## SOUPS

Seasonal Soup 10/13

Roasted Butternut Squash **V** 10/13

*pumpkin seeds, maple gastrique*

Maryland Crab **GF** 14/19

## CHEF'S SPECIALS

### APPETIZERS

Oysters on Half Shell **GF**

*½ Dozen 15 / Dozen 24*

Smoked Bluefish Pate 17

*artisan greens, rustico*

Kurobuta Pork Belly **GF** 19

*crispy brussel sprouts, pickled red onion,  
maple vinaigrette*

Eggplant Croquette **V** 15

*manchego, tomato-caper fondue*

Cranberry & Pomegranate Salad 12/16

*young escarole, frisée, shaved manchego, pecan,  
cranberry vinaigrette*

Seared Sea Scallops 44

*salsify, turnip, rainbow swiss chard,  
puffed quinoa, shallot soubise*

Nutella Chocolate Tart 10

*hazelnut crunch, vanilla whipped cream,  
blackberry sauce, garden flowers*

**THREE COURSE PRIX FIXE 58**

### SALADS

Cosmos Club **GF V** 12/16

*green olives, parmesan, carrots, gruyere, tomatoes, broccoli,  
balsamic vinaigrette*

Cape **GF V** 12/16

*local lettuces, walnuts, blue cheese, cranberries, cranberry dressing*

Kabocha Squash **GF V** 12/16

*roasted beets, Asian pear, honey-hazelnut vinaigrette*

Caesar 12/16

*white anchovies, focaccia croutons, shaved reggiano*

Apple **GF** 12/16

*poached quince, shaved fennel, bibb lettuce, parmesan, arugula, pomegranate dressing*

Poached Pear **GF** 12/16

*port wine poached pear, watercress, bleu cheese, toasted almonds, champagne vinaigrette*



## SIGNATURE ENTRÉES

### Chilled Maine Lobster **GF** 45

*butternut squash puree, apples, butter lettuce, cranberry vinaigrette*

### Sole a la Meuniere 49

*pommes chateau, wilted spinach, lemon-brown butter sauce*

### Comfort Food Weekly Special 35

### Baltimore Style Crab Cake **GF** 54/70

*wild rice pilaf, roasted acorn squash, crispy leeks, carrot-ginger emulsion*

### Beef Bolognese 36

*egg fettucine, san marzano tomato, ricotta, garden basil*

### Free Range Chicken **GF** 30

*sun dried tomato, wilted spinach, feta, fingerling potatoes, carrots, chicken jus*

### Vegan Seitan Stuffed Eggplant **V** 28

*roasted eggplant, crispy brussel sprouts, swiss chard, pickled shallots*

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



## FROM THE GRILL

Atlantic Salmon **GF** 37

Double Lamb Chops **GF** 48

Angus Filet Mignon **GF** 48

New York Strip **GF** 50

### SAUCES

(All GF)

(Choose one)

Tomatillo Verde  
Carrot-Ginger Emulsion  
Cosmos Steak Sauce  
Bearnaise  
Shallot Jam

### SIDES

(All GF)

(Choose two)

Roasted Brussel Sprouts  
Forest Mushrooms, Sherry Shallots  
Grilled Broccoli, Lemon Butter  
Idaho Baked Potato  
Yukon Potato Puree  
Cider Glazed Butternut Squash