



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

CHEF'S SPECIALS

Vietnamese Style Heirloom

Tomato Salad 12/16

*butter lettuce, cucumber, pickled red onion, toasted
peanuts, nuoc cham dipping sauce*

Grilled BBQ Glazed Pork Chop 33

*smoked gouda polenta, brussel sprouts,
carolina bbq sauce*

Banana Sundae 10

*caramelized bananas, vanilla ice cream, caramel
sauce, vanilla sponge cake, whipped cream*

THREE COURSE PRIX FIXE 47

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



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 22

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