

Cold Seafood / Appetizers

Jumbo Shrimp Cocktail	Beer brined, Yucatan cocktail sauce	18
½ Dozen East Coast Oysters	Grilled with Garlic Butter or Cold in the ½ shell with prosecco & mango mignonette, Yucatan cocktail sauce	18
Diver Scallops	Fingerling potato salad, green apple, mango gastrique	22
Korean Meatballs	Wagyu beef, ground pork, chili soy glaze, crispy cellophane noodles	14
Cold Seafood Platter for 2	Jumbo shrimp, oysters, broiled lobster tail, Jonah crab claws, clarified butter, Yucatan cocktail sauce	75
Maryland Crab Cake	Lump blue crab, corn & asparagus succotash, Dijon buerre blanc	18

Desserts 9

It's never too early to start thinking about sweets!

Pumpkin & Butterscotch Bay	Ginger cake, pumpkin Bavarian, butterscotch pudding, lime jalapeno confetti
Ginger & Pear Stomp	Ginger pear and fig spice cake, orange white chocolate mousse, candied orange glaze, apple chips
Cranberry Pomegranate Tart	Cranberry & orange in rolled oat & coconut crust tart, pomegranate mousse, pomegranate sauce
Joyful Almond Cupola	Chocolate mousse, coconut Bavarian, almond crisp, chi cake & chocolate glaze
The GO "Cookie"	Cashew & oat flour cookie, vanilla ice cream, peanut brittle



White Wines by the Glass

Chardonnay, Chalk Hill, Sonoma	13
Chardonnay, Sonoma-Cutrer, "Russian River Ranches"	14
Prosecco, Maschio, Italy	9
Moscato d'Asti, Michele Chiarlo, "Nivole", Italy	10
Pinot Grigio, Terra d'Oro, Clarksburg, CA	11
Riesling, Schmitt Sohne, Germany	11
Sauvignon Blanc, Joel Gott, Napa	9
White Zinfandel, Beringer Main & Vine, CA	8

Red Wines by the Glass

Cabernet, Black Stallion, Napa	14
Cabernet, Daou, Paso Robles	12
Cabernet, Mercer Family, Horse Heaven Hills, CA	10
Malbec, Bodega y Vinedos, "Vista Flores", Argentina	10
Merlot, Wild Horse, CA	10
Pinot Noir, Diora, "La Petite Grace", Monterey	10
Pinot Noir, Sanctuary, "Bien Nacido Vineyard", CA	16
Red Blend, 1000 Stories, Bourbon Barrel Aged, CA	8
Zinfandel, Bogle Vineyards, "Old Vine", CA	8

Signature Cocktails

Smoked Woodford Old Fashioned	Woodford Reserve Bourbon, angostura bitters, sweet syrup, filthy cherry, cinnamon stick	18
The Grove	Deep Eddy Vodka, triple sec, mango, lime juice, fresh mint	10
Mojito	Bacardi Silver Rum, lime juice, sweet syrup, fresh mint	11
Moscow Mule	Tito's Vodka, lime juice, fever tree ginger beer	12
OG Margarita	Patron Silver Tequila, triple sec, fresh lime juice, salted glass rim	12
Rye Manhattan	Bulleit Rye Whiskey, angostura bitters, sweet vermouth, filthy cherry	12
Lucky Cherries Daiquiri	Bacardi Silver Rum, lime juice, filthy cherry syrup, sweet & sour, sweet syrup, filthy cherry, sugared glass rim	12

Craft & Draft Beers

Domestic Draft Beers	Bud Light, Michelob Ultra, Miller Lite, Coors Light	5
Craft / Imported Draft Beers	Seasonal rotation of Beers – ask your server for today's options	6
Domestic Bottles	Bud light, Budweiser, Michelob Ultra, Miller Lite	5
Craft / Imported Bottles	Corona, Dos Equis Lager, Heineken, Modelo, Yuengling	6

Farmer's Market

Classic Caesar Salad	Little gem romaine, house made croutons, shaved parmesan, creamy lemon & pecorino dressing	12
Garrison Oak Chopped Salad	Arcadian greens, cucumbers, carrots, gorgonzola crumbles, toasted pumpkin seeds, dried cranberries, green onions, light prosecco vinaigrette	11
Steakhouse Wedge Salad	Baby iceberg, blue cheese foam, thick cut hickory smoked bacon, heirloom tomatoes, gorgonzola crumbles, chopped egg, snipped chives	12
Roasted Beet Salad	Arcadian greens, goat cheese, toasted walnuts, honey Dijon vinaigrette	12

Soups

Classic French Onion	Caramelized red onions, veal stock, cognac, toasted crouton, provolone & gruyere cheeses	12
Roasted Butternut Squash	Roasted apples, vegetable stock, sweet cream, toasted crostini	11

Sides 8

<p style="text-align: center;">Mac & Cheese</p> <p>Gemelli pasta, smoked & aged white cheddar Add lobster +\$6 Add truffle +\$4</p> <p style="text-align: center;">Mashed Yukon Gold Potatoes</p> <p>Heavy cream, sweet butter, roasted garlic Add lobster +\$6 Add truffle +\$4</p> <p style="text-align: center;">Succotash</p> <p>Roasted Corn, asparagus tips, grape tomatoes, garlic & fresh herbs</p> <p style="text-align: center;">Grilled Jumbo Asparagus</p> <p>Roasted garlic oil</p> <p style="text-align: center;">Roasted Cauliflower Mash</p> <p>Roasted garlic oil, vegetable stock, mashed Yukon Gold potatoes</p>	<p style="text-align: center;">Steak Fries</p> <p>Crispy russet potatoes, bacon, aged cheddar, sour cream, green onions Add truffle +\$4</p> <p style="text-align: center;">Loaded Baked Potato</p> <p>Sweet butter, aged cheddar, Applewood smoked bacon, sour cream, green onions</p> <p style="text-align: center;">Brussel Sprouts</p> <p>Gorgonzola cheese, crispy bacon, balsamic reduction</p> <p style="text-align: center;">Crimini Mushrooms</p> <p>Pan roasted with garlic, onions, fresh herbs, veal reduction, sweet butter</p> <p style="text-align: center;">Baked Jumbo Sweet Potato</p> <p>Butter & brown sugar</p>
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Steaks & Chops

All steaks are served with our house made signature steak sauce

USDA Prime	Petite Filet Mignon, 6 oz	34
	Filet Mignon, 10 oz	46
	Petite Ribeye, 12 oz	40
	Ribeye, 16 oz	46
	New York, Strip, 16 oz	46
Certified Angus Beef	Bone In Ribeye, 24 oz	49
	Tomahawk Ribeye, 46 oz	95
Certified Angus Prime Rib	12 oz Prime Rib Dinner	36
	16 oz Prime Rib Dinner	40
Make Any Entrée a Surf & Turf	Cold Water Lobster Tail	32
	Garlic Roasted Jumbo Shrimp	18

Additions to any Entree

Oscar Style	12	Hollandaise Sauce	4
Mushroom Demi-Glace	4	Béarnaise Sauce	4

Chef's Specialties

Baked Lobster Tail	Mashed Yukon Gold potatoes, asparagus, clarified butter	42
Jumbo Shrimp	Applewood smoked bacon, lemon, green onions, lemon jus, smoked cheddar grits	32
Red Snapper	Crispy orange polenta, tangy roasted Brussel sprouts, bacon & tomato coulis	38
Berkwood Pork Chop	Caramelized apple & sweet potato hash, Brussel sprouts, apple cider sauce	34
Lamb Rack	Pistachio crust, caramelized apples, braised red cabbage, smashed fingerling potatoes, veal demi-glace	39
Roasted Chicken Breast	Honey soy butter, roasted sweet potato mash, orange bourbon glazed carrots	30
Vegan Meatloaf	Caramelized onions and mushrooms, cauliflower mash, grilled asparagus, vegan gravy	25