



## **Appetizers**

### **Mussels Du Jour**

Garlic and herbs with white wine and butter: 12

### **Jumbo Fried Shrimp**

Cocktail sauce and lemon: 14

### **Maryland Blue Crab Dip**

With roasted pecans and bleu cheese with toasted flatbread and baguette: 14

### **Mushroom Mac & Cheese**

Garlic, herbs, and Applewood smoked bacon crumbles tossed with macaroni, cheddar and parmesan cheese: 12

### **Jumbo Sea Scallops**

With a pancetta-jalapeno fromage bleu cream reduction: 20

### **House Made Hummus**

Crudités, toasted flatbread and olives: 10

### **Escargot**

Prepared with butter and garlic, served with bread: 16

### **Gershwin's Charcuterie Board**

Chef's daily choices of cured meats, cheeses, and savory and sweet tasty bits: 25

## **Soup and Salads**

### **French Onion Soup: 7**

### **Soup Du Jour: 7**

### **Rustic Beet Salad**

Roasted beets, over a bed of arugula, topped with goat cheese, candied pecans and balsamic reduction: 10

### **Caprese Salad**

Layers of fresh mozzarella, sliced tomatoes, basil leaves, and a balsamic reduction: 10

### **Gershwin's Caesar Salad**

Romaine, kalamata olives, house made croutons, parmesan cheese, and anchovy: 10

(Add chicken \$6 or add shrimp or salmon for \$10)



## **Entrees**

### **Fire Grilled Pork chop**

Served with garlic sage mashed potatoes, fresh vegetable du jour and topped with an apple brandy chutney: 28

### **Chicken and Mushroom Ravioli**

Fresh fire-grilled chicken breast served atop wild mushroom ravioli with a light mushroom cream sauce and mushroom glaze: 24

### **New York Strip**

With parmesan pommes frites, fresh vegetable du jour and topped with a fresh herb chimichurri: 32

### **Atlantic Salmon**

With Mushroom orzo pasta and fresh vegetable du jour topped with a mixed berry compote and roasted pecans: 28

### **Seafood Risotto**

Creamy risotto with Scallops, Shrimp, and fresh vegetable du jour: 30

### **Gershwin's Linguine**

Linguine pasta with garlic, cream, parmesan cheese, tossed with fresh vegetable du jour and fresh basil: 20

(Add chicken \$6 or add shrimp or salmon \$10)

### **Maple Leaf Farms Duck Breast**

Cast iron pan-seared with garlic sage mashed potatoes and fresh vegetable du jour topped with a red wine berry reduction: 30

### **Lamb Chops**

Fire Grilled-Dijon mustard encrusted Lamb Chops

served with garlic sage mashed potatoes and fresh vegetable du jour: 32

### **Bone-in Veal Chop**

Pan-Fried with garlic sage mashed potatoes and fresh vegetable du jour topped with a mushroom demi glace: 38

### **Chilean Sea Bass**

Pan-fried with roasted potatoes and a mixed vegetable medley in a semi spicy vegetable broth: 40

### **Gershwin's Beyond Burger**

With lettuce, tomato, pickle and fries: 15

(Add sautéed mushrooms, crispy onion straws, bacon strips, or cheese for \$2 each)

### **Beyond Sausage Linguine**

Sautéed mushrooms, bell peppers, black olives, and onions with marinara: 20