

### Appetizers

**Hummus** tomato, cucumber, green onion, wood oven flatbread \$8

**3-Cheese Chicken Gratin** with wood oven flatbread \$9

**Maryland Lump Crab Cakes** panko encrusted, rémoulade sauce, Tidewater coleslaw \$12

**Pancetta Shrimp** field greens, balsamic reduction, garlic basil oil \$12

**Shrimp Cocktail** with cocktail sauce \$11

**Mussels Provençal** white wine tomato sauce, parmesan crostini \$10

**Sesame Seared Tuna** sushi rice cake, mixed greens, wasabi vinaigrette, sriracha, sweet soy sauce \$12

### Soup & Salad

**Vince's Bourbon Street Gumbo** \$4/\$7

**Soup du Jour** \$3/\$6

**55 on the Boulevard Salad** garden mix, red onion, bleu cheese, bacon, tomato, crostini, 55 dressing \$4/\$8

**Traditional Caesar Salad** romaine, croutons, parmesan, Caesar dressing \$4/\$8

**Greek Salad** garden mix, cucumber, tomato, Kalamata olives, red onion, feta cheese, toasted pita, Greek dressing \$4.50/\$9

**Christopher Inn Salad** spinach, strawberries, mandarin oranges, red onion, honey-poppseed dressing \$4/\$8

**Kuenning Salad** iceberg, hard-cooked egg, anchovy, bleu cheese dressing \$3/\$6

**Cobb Salad** mixed greens, diced chicken, avocado, tomato, egg, bacon, white cheddar, bleu cheese, chive ranch dressing \$12

**Add your choice to any salad:** Broiled Chicken Breast, Seared Salmon, Seared Tuna, or Sautéed Shrimp \$6

### Today's Featured Items



**BEXLEY MONK**  
RESTAURANT & BAR

**Salmon Cakes** with lobster sauce, asparagus and fingerling potatoes \$9

**Old Fashioned Chili** with cheddar cheese and corn bread \$7

**Japanese Pasta Salad** noodles with nappa cabbage, bean sprouts, daikon radish, carrots and red & green peppers tossed in miso dressing topped with crispy asian noodles; served with your choice of broiled chicken or pan seared salmon \$11

### Sandwiches

**Salmon BLT** on wheat bread, pickle spear, chips, basil aioli \$11

**Angus Hamburger** on a bun, 8oz, lettuce, tomato, onion, pickle, chips  
Plain \$8 Bacon Cheddar \$9 Mushroom Swiss \$9

**California Smoked Turkey** on wheat bread, Monterey jack cheese, tomato, alfalfa sprouts, pickle, chips, avocado spread \$9

**Marinated Chicken** on a bun, lettuce, tomato, pickle, chips, honey mustard \$9 Bacon Cheddar \$10

**Trio of Beef Tenderloin** on famous mini buns, caramelized onion, Swiss cheese, pickle, chips, au jus, horseradish cream sauce \$16/Trio \$11/Duo

**Reuben** on rye bread, turkey or corned beef, Swiss cheese, sauerkraut, Russian dressing, pickle, chips \$9

**Portobello Mushroom Tomato Cheese Melt** on wheat bread, pickle, chips, basil aioli \$9

**Chicken Salad Croissant** lettuce, tomato, pickle, chips \$9

### Pasta

**Capellini Pomodoro** tomato sauce, garlic, fresh basil, crushed red pepper, parmesan \$8/\$13

**Chicken and Spinach Ravioli** roasted red pepper and basil sauce \$12/\$16

**Veal Fettuccine** Marsala-butter sauce, sliced veal, asparagus, artichoke, shiitake \$15/\$21

**Seafood Provençal** penne, white wine tomato sauce, shrimp, scallops, mussels, parmesan \$15/\$21

**Linguine Diablo** sautéed chicken, Dijon cream sauce, crushed red pepper, parmesan \$9/\$16

**Sides and Substitutions:** Sub French Fries, Sweet Potato Fries or Vegetable instead of Chips \$3

### Entrees

**Oven Roasted Salmon** fingerling potatoes, asparagus, red wine honey sauce, shiitake relish \$14

**Sautéed Herb Chicken Breast** stuffed with spinach, leeks, and sun-dried tomato; fingerling potatoes, asparagus, herb jus \$13/\$19

**The Happiest Happy Hour**  
Join us Monday - Friday  
4:30-6:30pm in the Pub



**\$2 Beer** - any draught or domestic bottles  
**\$3 Well Drinks** \$7 All Appetizers  
**\$4 Wine** by the Glass (excludes Cutrer)  
**\$4 House Martinis**

A 20% gratuity will be added for parties of 8 or more.  
A \$5 split fee will be added to all split items.  
Consuming raw or undercooked foods may increase your risk of food-borne illnesses.

**Charles Langstaff, Executive Chef**  
**Matthew Langstaff, Sous Chef**

### Appetizers

- Hummus** tomato, cucumber, green onion, wood oven flatbread \$8
- 3-Cheese Chicken Gratin** with wood oven flatbread \$9
- Portobello Mushroom** stuffed with artichoke, leeks, sun-dried tomato, and spinach; béchamel sauce, buttered bread crumbs, balsamic reduction \$8
- Maryland Lump Crab Cakes** panko encrusted, rémoulade sauce, Tidewater coleslaw \$12
- Pancetta Shrimp** field greens, balsamic reduction, garlic basil oil \$12
- Shrimp Cocktail** with cocktail sauce \$11
- Mussels Provençal** white wine tomato sauce, parmesan crostini \$10
- Sesame Seared Tuna** sushi rice cake, mixed greens, wasabi vinaigrette, sriracha, sweet soy sauce \$12

### Soup & Salad

- Vince's Bourbon Street Gumbo** \$4/\$7
- Today's Soup** \$3/\$6
- 55 on the Boulevard Salad** garden mix, red onion, bleu cheese, bacon, tomato, crostini, 55 dressing \$4/\$8
- Traditional Caesar Salad** romaine, croutons, parmesan, Caesar dressing \$4/\$8
- Greek Salad** garden mix, cucumber, tomato, Kalamata olives, red onion, feta cheese, toasted pita, Greek dressing \$4.50/\$9
- Christopher Inn Salad** spinach, strawberries, mandarin oranges, red onion, honey-poppysseed dressing \$4/\$8
- Kuenning Salad** iceberg, hard-cooked egg, anchovy, bleu cheese dressing \$3/\$6
- Add your choice to any salad:** Broiled Chicken Breast, Seared Salmon, Seared Tuna, or Sautéed Shrimp \$6

### Today's Featured Items



**BEXLEY MONK**  
RESTAURANT & BAR

- Chili Dusted Pork Chop** mashed potatoes, asparagus, blueberry demi glace \$18
- Wood Oven Roasted Stuffed Trout** spinach-crab mascarpone filling, basmati rice, roasted pepper sauce \$20
- Chicken Parmesan** house made marinara, mozzarella, penne pasta \$10/\$17

### Monk Signatures

- Cinnamon Dusted Pork Tenderloin** sweet potato hash, sauteed spinach, jalapeno spiked peach coulis \$10/\$18
- Pan Seared Scallops** maple glaze, spinach and red onions, white cheddar potato gratin \$14/\$24
- Crab Cakes** fingerling potatoes, haricot verts, rémoulade sauce \$14/\$23
- Sautéed Herb Chicken Breast** stuffed with spinach, leek, and sun-dried tomato; fingerling potatoes, asparagus, herb jus \$13/\$19
- Linguine Diablo** sautéed chicken, Dijon cream sauce, crushed red pepper, parmesan \$9/\$16
- Trio of Beef Tenderloin** on famous mini buns, caramelized onion, Swiss cheese, pickle, chips, au jus, horseradish cream sauce \$16/Trio \$11/Duo

### Entrees

- Ribeye** 12oz, broiled, mashed potatoes and haricot verts \$26 add sauce; béarnaise or demi-glace \$3
- New York Strip** 12oz, broiled, mashed potatoes and haricot verts \$29 add sauce; béarnaise or demi-glace \$3
- Filet Mignon** 6oz or 8oz, broiled, mashed potatoes and haricot verts \$28/\$32 add sauce; béarnaise or demi-glace \$3
- Wood Oven Roasted Salmon** fingerling potatoes, asparagus, red wine honey sauce, shiitake relish \$14/\$22
- Seared Tuna** jasmine rice cake, shiitake mushrooms, snow peas, Asian black bean sauce, wasabi, and pickled ginger \$14/\$24
- Roasted Half Maple Leaf Duck l'Orange** sweet potato hash, haricot verts, Grand Marnier-orange sauce \$25

**Substitutions:** Sub French Fries, Sweet Potato Fries, Vegetable, or Potatoes instead of Chips \$3

### Sandwiches

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- Angus Hamburger** on a bun, 8oz, lettuce, tomato, onion, pickle, chips Plain \$8 Bacon Cheddar \$9 Mushroom Swiss \$9
- California Smoked Turkey** on wheat bread, Monterey jack cheese, tomato, alfalfa sprouts, pickle, chips, avocado spread \$9
- Marinated Chicken** on a bun, lettuce, tomato, pickle, chips, honey mustard \$9 Bacon Cheddar \$10

### Pasta

- Capellini Pomodoro** tomato sauce, garlic, fresh basil, crushed red pepper, parmesan \$8/\$13
- Chicken and Spinach Ravioli** roasted red pepper and basil sauce \$12/\$16
- Veal Fettuccine** Marsala-butter sauce, sliced veal, asparagus, artichoke, shiitake \$15/\$21
- Seafood Provençal** penne, white wine tomato sauce, shrimp, scallops, mussels, parmesan \$15/\$21

### Pizza

- Pepperoni** marinara and provolone \$8
- Margherita** olive oil, garlic, tomato, fresh mozzarella, basil \$8
- 4-Cheese** marinara, provolone, mozzarella, Gorgonzola, parmesan \$9
- Chicken & Portobello** marinara and mozzarella \$13
- Apulia** marinara, caramelized onion, eggplant, portobello, goat and parmesan cheeses \$13

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**Charles Langstaff, Executive Chef**  
**Matthew Langstaff, Sous Chef**

# After Dinner

## Desserts

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**Tiramisu**

**\$6.00**

**Crème Brûlée**

**\$6.00**

**Chocolate Silk Terrine**

**\$6.00**

**N.Y. Style Cheesecake**

**\$6.00**

**Double Chocolate Brownie**

**\$6.00**

**Pochettes**

**\$6.00**

**Banana Cream Pie**

**\$6.00**