First Course

Maryland Crab Soup $6/$8

Chilled Spanish Gazpacho $5/$6

French Onion Soup $8
    Gruyere Cheese

Hopkins Oysters Casino (6) $12
    Garlic, Parsley, Provolone & Bacon

Duck Pâté $9
    Smoked Onion Jam, Pickled Leeks, and Olives

Local Cured And Smoked Scottish Salmon $14
    Red Onions, Capers, Horseradish Sauce, and Toast Points

Leafy Greens Salad $8
    Toasted Pecans, Smoky Blue Cheese and Red Grapes, White Balsamic Vinaigrette

Roasted Onion and White Beech Mushroom Salad $8
    Mizuna Leaves, Sesame Seed and Ginger Dressing

Hopkins Caesar Salad $8
    Brioche Croutons, Garlic Anchovy Dressing

Beverage

Coffee, Decaffeinated Coffee, Iced Tea, Milk and Assorted Herbal Teas $2.5
Main Course

Fried Chicken with Honey and Biscuit  $21
Mashed New Potatoes and Roasted Carrots

Broiled Jumbo Lump Crab Cake  $29
Pickled White Corn Relish, Asparagus and Lemon Caper Tartar Sauce

Pan Roasted Lamb Ribeye  $34
Roasted Mushrooms, Sun Dried Tomato and Mint Demi with
Fingerling Potatoes and Spinach

Gnocchi with Calabrese Peppers  $26
Spinach, Tomato, Rosemary Olive Oil and Asiago Cheese

Fresh Jumbo Lump Imperial Crab  $29
Sweet Potato Fingerlings and Asparagus

Double Thick Pork Rib Chop  $28
Mustard-Sage Butter, Mashed New Potatoes and Asparagus

Grilled Club Steak  $29
Red Wine Demi and Lemon Tarragon Butter with
Mashed New Potatoes and Spinach

Blackened Grouper  $29
Heirloom Tomato Salsa and Basil Oil, Sweet Potato Fingerlings and Asparagus

Grilled Striploin Steak  $32
Bacon Shallot and Shiitake Mushroom Sauce with
Mashed New Potatoes and Roasted Carrots

Cavatelli  $26
Tomatoes, Extra Virgin Olive Oil, Olives and Parmesan Cheese with Spinach

• Entrées include Hopkins Caesar Salad or Mesclun Salad, Red Wine Dressing and Sorbet. Entrées may be served without sauce or with sauce on the side. Please indicate your preference to your server.

• The Johns Hopkins Club will use reasonable efforts to prevent introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling process however we do not have separate equipment or medium to prepare allergy-friendly items. The Club cannot guarantee that allergens may not have been introduced during another stage of the food chain process or even inadvertently during preparation.

• Should you have special dietary restrictions or requests, please ask to speak with a manager prior to ordering.

(Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.)