

# BOXWOODS

## DINNER MENU

### Soups

#### **Wild Mushroom and Truffle**

*Local wild mushrooms, black truffles, and a touch of cream come together in this elegant and earthy creation*

6

#### **Moroccan Chickpea and Mint**

*Creamy and smooth, chickpeas and mint combine in an all vegetarian broth with a hint of Moroccan spice*

6

#### **Soup of the Day**

*Executive Chef Mark Geis creates this special daily, utilizing local fresh produce and ingredients*

6

### Appetizers

#### **Maryland Crab Cake\***

*With a crisp micro green salad and creamy peppercorn remoulade*

8

#### **Prince Edward Island Mussels\***

*Steamed in a white wine and vegetable broth served with crusty French baguette*

7

#### **Melon & Ham**

*Slices of Parma ham with fresh seasonal melon and purple fig puree*

7.5

#### **Risotto**

*Creamy risotto flavored with leeks, spinach, tarragon, and sundried tomatoes, finished with gorgonzola cheese*

8.5

#### **Grilled White Asparagus**

*On a bed of local greens with blood orange vinaigrette and shaved parmesan*

8

#### **Teriyaki Skewers\***

*Mini glazed teriyaki beef skewers with oriental dipping sauce*

9.5

#### **Flash Fried Goat Cheese**

*Coated in crushed walnuts, and served with local greens and walnut infused oil*

8

### Salads

#### **Boxwoods Cobb**

*Crisp romaine, grilled chicken, creamy avocado, blue cheese, crispy bacon, and fresh tomatoes tossed in a tomato-herb dressing*

12.5

#### **Mason Inn Salad**

*Seasonal mixed greens topped with cucumber, tomatoes, red onions, carrots, and bell peppers, served with our house dressing*

7

#### **Tuna Niçoise\***

*Seared Rare Yellowfin Tuna on a bed of French green beans, new potatoes, olives, roma tomatoes, and hard boiled eggs, tossed in traditional French dressing*

16

#### **Classic Caesar\***

*Crisp romaine lettuce hearts with oven toasted garlic croutons, shaved parmesan, and a creamy Caesar dressing*

7

With **Grilled Chicken** or **Salmon**

14

With **Grilled Shrimp**

14.5

18% Gratuity added to all parties of six (6) or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
May increase your risk of food borne illness, especially if you have certain medical conditions

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### Going Beyond the Definition of Natural:

All of our Beef is certified Angus, our Chicken and Veal are Free Roaming, and our Lamb and Pork are from sustainable Niman Ranch; who humanely raises their animals antibiotic and hormone free and are fed only the finest all vegetarian feeds.

### Entrees

#### Mason "Green" Plate Special

*Ask your server for our daily eco-friendly and sustainable special from Executive Chef Mark Geis*  
17.5

#### **Pan Seared Salmon\***

*Salmon fillet set on a bed of fresh pea shoots with a minted pea emulsion and grilled lemon wedges*  
19

#### **Maryland Crab Cakes\***

*With a crisp micro green salad and creamy peppercorn remoulade*  
21

#### **Chargrilled Chicken**

*Free roaming, chicken breast with an artichoke and black olive ratatouille with a roasted tomato dressing*  
22.5

#### **Mushroom Fricassee**

*Stewed and creamy mushrooms and asparagus in a sage scented sauce, served with a timbale of wild rice*  
16

#### **Sea Scallops\***

*Served over creamy linguini pasta, topped with fried leeks, chestnut mushrooms, and chives*  
21

#### **Chicken Fettuccini**

*Tender chicken strips with oven dried tomatoes, cerignola olives, crushed garlic and lemon thyme in a light tomato and white wine sauce*  
19

### From the Grill

*All grill items are cooked to your desired doneness and served with grilled Portobello Mushrooms, Tomatoes, and Onions*

<b>12 oz New York Strip*</b>	24.5
<b>12 oz Flat Iron*</b>	18
<b>10 oz Center Cut Filet of Beef*</b>	26.5
<b>12 oz Ribeye*</b>	24.5
<b>12 oz Double Lamb Chop*</b>	26
<b>12 oz Veal Chop*</b>	28

#### **Choose 2 sides:**

House Cut Steak Fries, Mashed Potatoes, Jumbo Asparagus, Seasonal Vegetables, Creamed Spinach, Mixed Salad

#### **And a sauce:**

Béarnaise, Red Wine Jus, Creamy Peppercorn, Mushroom

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