
KNOXIE'S TABLE

Menu Features

FIRST COURSE

THE BRUT AND THE BETTER HALF | 69
half bottle of moët & chandon brut,
½ dozen raspberry point oysters

CRAB FONDUE | 18
crab, leeks, mushroom, gruyere, toasted baguette

OYSTERS ON THE HALF SHELL | 15
New England, cocktail sauce, mignonette

BAKED OYSTERS IMPERIAL | 18
topped with crab imperial

BOSTON BIBB SALAD | 11
blood orange vinaigrette, candied walnuts,
shaved red onion, orange segments

SECOND COURSE

10 OZ. USDA PRIME FILET MIGNON | 68
au gratin potatoes, broccolini &
baby carrots, béarnaise

12 OZ. MAINE LOBSTER TAIL | 59
garlic mashed potatoes, vegetable du jour,
drawn butter

PAN SEARED HALIBUT | 39
mushroom & pea risotto, lump crab,
champagne beurre blanc

**C-ROY'S AWARD-WINNING
SAUSAGE & CHICKEN GUMBO** | 36
andouille sausage, chicken, shrimp,
tasso ham, crab, jasmine rice

DESSERT

LOVE WITH CHOCOLATE FOR 2 | 10
chocolate cake, strawberry filling, chocolate ganache,
chocolate covered strawberry

KNOXIE'S TABLE

at The Inn at the Chesapeake Bay Beach Club

VALENTINE'S DAY

Featured Cocktails | 15

HOT PINK

aviation gin, hibiscus liqueur, dragonfruit syrup, lime, egg white, rose water

ALL NIGHT LONG

stoli vanil, crème de cacao, vanilla syrup, espresso

BOULEVARD OF BROKEN HEARTS

elijah craig "chesapeake bay beach club"
barrel select bourbon, campari,
sweet vermouth, tawny port

THE FIRES OF LOVE

casamigos reposado, crème de cacao, vanilla syrup, chocolate bitters, habanero tincture

PREMIER CHAMPAGNE

Nicolas Feuillatte Brut.....	78
Taittinger Brut La Francaise.....	99
Moet & Chandon Brut Imperial.....	105
Moet & Chandon Brut Imperial ½ btl.....	56
Veuve Cliquot Brut Reserve.....	22 110
Billecart-Salmon Brut Reserve.....	115
Billecart-Salmon Brut Rosé.....	146
Perrier-Jouët Belle Époque 2013.....	260
Salon "S" Brut Le Mesnil 2002.....	990