
KNOXIE'S TABLE

Menu Features

FIRST COURSE

CRAB FONDUE

crab, leeks, mushroom, gruyere, toasted baguette

OYSTERS ON THE HALF SHELL

New England, cocktail sauce, mignonette

BAKED OYSTERS IMPERIAL

topped with crab imperial

BOSTON BIBB SALAD

blood orange vinaigrette, candied walnuts,
shaved red onion, orange segments

SECOND COURSE

10 OZ. USDA PRIME FILET MIGNON

au gratin potatoes, haricot vert &
baby carrots, béarnaise

12 OZ. MAINE LOBSTER TAIL

garlic mashed potatoes, vegetable du jour,
drawn butter

PAN SEARED HALIBUT

mushroom & pea risotto, lump crab,
champagne beurre blanc

C-ROY'S AWARD-WINNING SAUSAGE & CHICKEN GUMBO

andouille sausage, chicken, shrimp,
tasso ham, crab, jasmine rice

DESSERT

LOVE WITH CHOCOLATE FOR 2

chocolate cake, strawberry filling, chocolate
ganache, chocolate covered strawberry

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at The Inn at the Chesapeake Bay Beach Club

VALENTINE'S DAY

Featured Cocktails

HOT PINK

aviation gin, hibiscus liqueur, honey simple syrup, lime, egg white, rose water

ALL NIGHT LONG

stoli vanil, mozart chocolate liqueur, chai orgeat, espresso

BOULEVARD OF BROKEN HEARTS

woodford reserve, campari, sweet vermouth, tawny port

THE FIRES OF LOVE

casamigos reposado, mozart chocolate liqueur, smoked maple syrup, chocolate chili bitters

HALF BOTTLE OF TAITTINGER BRUT

YOU MAY BE ASKED TO LEAVE THE TABLE
AFTER TWO HOURS SO WE CAN
ACCOMMODATE EVERYONE CELEBRATING
VALENTINE'S DAY WITH US.

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