



STARTERS

MARINATED OLIVES

citrus marinated olives, fresh herbs & spices...9

HOT PEPPERS IN OIL

mixed marinated chili peppers, mediterranean spices, white bean puree & grilled pita...12

SASHIMI TACOS

sesame crusted ahi tuna, soy & ginger slaw, fresh cilantro & pickled shallots...15

BANG BANG SHRIMP

crispy fried shrimp & zesty bang bang sauce & micro greens...14

TERRINE

chef's homemade terrine, grainy mustard, pickled shallots, crostini & seasonal accompaniments...12

POLPETTE

beef, pork, & ricotta meatballs, pomodoro sauce & focaccia bread...14

SOUPS

ITALIAN WEDDING...6

VICHYCOISSE...6

SOUP DU JOUR...6

SALADS

PFC HOUSE SALAD

iceberg lettuce, harvest blend, tomato, cucumber, carrot, radish & pepperoncini...12
**add chicken...+9*
**add crab cake, salmon, shrimp, or steak...+11*

CAESAR SALAD

romaine lettuce, croutons, parmesan cheese & caesar dressing...14
**add marinated white anchovies by request*

CITRUS SALAD

frisee baby arugula, citrus segments, toasted pistachios, lemon & olive oil dressing...15

PFC JACKSON SALAD

iceberg lettuce, bacon, egg, avocado, crumbled bleu cheese & jackson dressing...15

SANDWICHES

FRIED COD SANDWICH

lemon, tartar & italian hoagie roll...18

FRIED CHICKEN SANDWICH

pepper jack cheese, mixed greens, bacon & honey sriracha aioli on a brioche bun...14

TAVERN BURGER

USDA prime sirloin, brioche bun, lettuce, tomato, onions, pickle spear with your choice of cheese...15

**add bacon and /or egg...2*



ENTRÉES

GOLDEN CRAB CAKES

israeli couscous, sautéed garlic spinach & spicy remoulade

38 for 2, 28 for 1

SAUTÉED FIELD CLUB VIRGINIA SPOTS

english-style, tartar sauce, lemon, jasmine rice & spaghetti vegetables...26

BUTTER POACHED LOBSTER TAIL

parmesan risotto, asparagus & drawn butter...32

twin tails...44

SEARED CHILEAN SEA BASS

mixed grilled spring vegetables, focaccia bread, basil pesto & white wine butter sauce...36

MEDITERRANEAN GROUPER

roasted grouper filet, san marzano tomato sauce, olives, capers, white anchovies & parmesan risotto...35

*GRILLED ATLANTIC SALMON

farro salad, roasted peppers, grilled red onions, roasted grape tomatoes & baby spinach...30

GNOCCHI ALLA VODKA

homemade potato gnocchi, spicy vodka sauce, sautéed shrimp, baby spinach & crispy fried potatoes...28

TAGLIATELLE ALLA BOLOGNESE

homemade pasta, classic bolognese sauce & shaved parmigiano-reggiano...26

SPICY GRILLED CHICKEN BREAST

creamy polenta, grilled broccolini & charred lemon...26

VEAL CUTLET

pan-fried breaded veal, lemon & herb spaetzle, lemon butter sauce & baby arugula grape tomato salad...34

*GRILLED 6 OZ FILET MIGNON

caramelized onions, tempura fried mixed vegetables & roasted mushroom demi-glace...38

*GRILLED 12 OZ DELMONICO STEAK

roasted fingerling potatoes, sautéed asparagus, whipped gorgonzola cheese & micro green salad...42

Executive Chef, Justin Melnick