



Restaurant Week Menu

\$29.95

Appetizers

SOUP DU JOUR

Chef's daily preparation

CAESAR SALAD

Hearts of romaine / pecorino romano cheese
creamy garlic dressing

ROASTED MUSHROOM ARANCINI

Creamy mushroom risotto
fried rice balls / lemon garlic aioli

WEDGE SALAD

Iceberg lettuce / blue cheese dressing / Tomato / bacon

MARYLAND STYLE CRABCAKES

Lump crabmeat / roasted corn salsa / rémoulade sauce
(\$ 6.00 suppl. charge)

TOMATO MOZZARELLA SALAD

Fresh sliced tomato / mozzarella / mixed greens
balsamic glaze

Entrees

ALMOND CRUSTED SALMON

Coconut jasmine rice / julienne of vegetable / mango salsa / red pepper puree

PAN SEARED SCARLET SNAPPER

Cous cous risotto / asparagus / lemon caper butter sauce

CHICKEN PARMESAN

Breaded breast of chicken / tomato sauce / mozzarella cheese / angel hair pasta

VEAL BOLOGNESE

Ground veal in tomato sauce over rigatoni pasta

SEAFOOD CARBONARA

Shrimp / mussels / clams over penne with peas, bacon, parmesan cream

MARINATED DENVER SIRLOIN

Soy based marinade / sliced steak / lyonnaise potato / merlot demi-glace
(\$ 6.00 suppl. charge)

Desserts

CHOCOLATE BROWNIE

Vanilla ice cream / chocolate sauce

NEW YORK STYLE CHEESCAKE

Graham cracker crumb / berry sauce

NO SUBSTITUTION PLEASE