



Restaurant Week Menu

\$29.95

Appetizers

SOUP DU JOUR

Chef's daily preparation

CAESAR SALAD

Hearts of romaine / pecorino romano cheese
creamy garlic dressing

BAKED LOBSTER MAC & CHEESE

Creamy lobster flavored cheese sauce
cavatappi pasta / herb crumb

WEDGE SALAD

Iceberg lettuce / blue cheese dressing / tomato / bacon

MARYLAND STYLE CRABCAKES

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

MIXED GREEN SALAD

Mixed greens / cucumber / tomato / bacon
ranch dressing

Entrees

CASINO CRUSTED SWORD FISH

Cauliflower puree / zucchini / yellow squash / carrots / lemon butter sauce

SAUTEED CHICKEN & SAUSAGE WITH ORECCHIETTE PASTA

Spinach / tomato / garlic sauce

APPLE & CRANBERRY STUFFED ROASTED PORK LOIN

Mashed potato / port wine demi glaze

VEAL BOLOGNESE

Ground veal in tomato sauce over rigatoni pasta

BRAISED LAMB SHANK

Mashed potato / red wine and vegetable sauce

MARINATED DENVER SIRLOIN

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

Desserts

CHOCOLATE MARQUISE

Chocolate mousse / oreo cookie crumb / berry sauce / vanilla ice cream

NEW YORK STYLE CHEESCAKE

Graham cracker crumb / berry sauce

NO SUBSTITUTIONS PLEASE