

BALTIMORE COUNTY RESTAURANT WEEK
January 17 - 26, 2025

APPETIZERS

ANTIPASTO SALAD.....\$14

mixed petite greens sliced rosetta de Lyon salami, chopped prosciutto cotto, olive tapenade, artichoke hearts, mozzarella balls, roasted red peppers and pepperoncinis with an Italian-style vinaigrette

OYSTERS ROCKEFELLER.....\$13

three oysters topped with a spinach, parmesan cheese and Pernod anise liqueur topped with bread crumb and baked

CREAM OF CRAB SOUP.....\$12

creamy crab soup with Old Bay and sherry

DUCK CONFIT QUESADILLA.....\$13

confit of duck leg pulled and layered with Monterey jack cheese, diced scallions, and shaved red onion in flour tortillas served with a port wine reduction dipping sauce

ENTRÉES

PASTA BOLOGNESE.....\$20

fresh pasta topped with a classic bolognese sauce with beef and pork finished with grated parmesan cheese served with garlic bread

BLACKENED TUNA CLUB.....\$24 (\$4 supplement)

yellowfin tuna steak blackened with creole spices and served on toasted sour dough bread with bacon, lettuce, tomato, mayo, and melted cheddar cheese served with sidewinder fries

PARMESAN-CRUSTED CAULIFLOWER.....\$20

cauliflower steaks dipped in vegan egg batter and grated parmesan cheese fried then served with garlic-parmesan white beans with spinach and cherry tomatoes

HANGING TENDERLOIN STEAK.....\$24 (\$4 supplement)

also known as the butcher's steak because of its robust flavor, grilled and served with a horseradish-parmesan sauce with boursin mashed potatoes, and grilled asparagus

DESSERTS

COOKIE PLATE.....\$9

four warm housemade cookies served with vanilla ice cream

LIMONCELLO MASCARPONE CAKE.....\$10

a slice of this decadent creamy cake served with blackberry coulis

**RESTAURANT
WEEKS
SPECIAL**

“HOW IT WORKS”

**PRIX FIXE MENU
\$40**

*You may choose
one APPETIZER,
one ENTRÉE, and one
DESSERT
(No split meals with the
Prix Fixe Menu)*

*Should you prefer to
select any of these items a
la carte, you may at the
prices listed.*