

LUNCH 11 AM- 4 PM \$22.25 FOR 3 COURSES JANUARY 17TH - JANUARY 26TH

STARTERS	choose 1	MAINS	choose
Soup ————————————————————————————————————		Grand Croix Crispy codfish cordon bleu, Swiss cheese, spicy mustard Challah bread	, grilled
Salad ———————————————————————————————————		Warm Spinach Salae Fresh spinach, shiitake mus red onion, hard boiled egg, bacon, honey mustard vina	hrooms, warm
Tuscan Sprouts —— Lightly fried brussels sprouts, ham, garlic,		The Anchor Smashed patty melt on man with Swiss cheese, spicy mucaramelized onions	
mushrooms, parmesan cheese sauce Deviled Eggs		Loose Cannon — Buttermilk fried Gulf shrin tomato, fresh mozzarella, p balsamic glaze, toasted cia	pesto,
6 Deviled eggs with Chef's choice of fresh toppings		The Commodore — Imported prosciutto, tomat mozzarella, EVOO, basil, t baquette	•
Crab Fries Crab meat, cream of crab, pancetta, white cheddar, over french fries		Salmon & Broccolin Red onion, garlic, creamy of sauce, mixed cheeses	
Cauliflower Bites———		DESSERT	choos
Crispy fried cauliflower tossed in buffalo sauce, bleu cheese, celery		Chefs Bread Pudding Chef's choice of daily ingre Brownie a la Mode — Housemade brownie served with vanilla ice cream	dients



DINNER ALL DAY \$37.25 FOR 3 COURSES JANUARY 17TH - JANUARY 26TH

STARTERS choose 1 Soup -Choose Maryland Crab or Cream of Crab Salad Small Caesar or Conrad Fried Goat Cheese 3 Panko crusted goat cheese croquettes, micro salad, toasted almonds, honey drizzle **Tuscan Sprouts** Lightly fried brussels sprouts, ham, garlic, mushrooms, parmesan cheese sauce Warm Spinach Salad-Fresh spinach, shiitake mushrooms, red onion, hard boiled egg, warm bacon, honey mustard vinaigrette Cauliflower Bites Crispy fried cauliflower tossed in buffalo sauce, bleu cheese, celery

MAINS

choose 1

Poke It's Italian

Raw sushi tuna tossed with pesto over house made giardiniera, diced cucumber, red onion, radish sprouts, pine nuts

Fish & Chips

Crispy cornmeal crusted cod, French fries, cabbage slaw, tartar sauce

Birria Crab Tacos =

(3) crispy corn tortillas stuffed with crab imperial, onions and cilantro, queso fresco, cream of crab dippper

Seafood Meatball Linguine

Conrad's famous seafood "meatballs" vodka sauce, linguine

French Onion Meatloaf

Housemade meatloaf, French onion broth, cracked potatoes, melted provolone, crostini

Grilled Swordfish

Olive tapenade, couscous, spinach, fried basil

DESSERT

choose 1

Chef's Bread Pudding-

Chef's choice of daily ingredients

Brownie a la Mode

Housemade brownie served warm with vanilla ice cream