



# *Restaurant Week Menu*

## *July 12th—21st*

### *First Course*

*Please choose one*

**Soup du Jour**

**House Salad**

**Caesar Salad**

**Fried Green Tomatoes**

*Side of red pepper aioli*

**Sicilian Arancini**

Deep fried parmesan breaded pesto risotto balls. Side of tomato basil cream sauce.

### *Entree Course*

*Please choose one*

**Broiled Jumbo Lump Crab Cake**

Classic Broiled Eastern Shore preparation, with house cut fries & coleslaw.

**Creamy Boursin Chicken**

Pan seared chicken breast, baby spinach, rice pilaf, roasted mixed vegetables, Boursin cheese Mornay.

**Bayou Pasta**

Diced grilled chicken, bell peppers, onions, shrimp, Italian sausage, Cajun cream sauce over linguine.

**Grilled Ribeye 12 oz**

Rosemary roasted potatoes, grilled asparagus, Argentinian style Chimichurri sauce

**Atlantic Salmon**

Rice pilaf, sauteed green beans, champagne beurre blanc sauce.

### *Dessert Course*

*Please choose one*

*Country Bread Pudding, Creme Anglaise, caramel sauce.*

*Cookie Butter Cheesecake Dip, crumbled pistachios, fresh berries, vanilla wafers*

*NY style cheese cake, fresh berries and whipped cream garnish*

***\$39 per person***

**Please, no substitutions**