

restaurant - bar

# BALTIMORE COUNTY RESTAURANT WEEK

## *First Course*

### TEAR & SHARE GARLIC BREAD

Artisanal baked bread, fresh from the oven, coated in Mediterranean dipping sauce and grated Parmesan cheese.

### CREAMY LOBSTER BISQUE TOPPED WITH LUMP CRAB

Sherry, cream & tomato-based soup topped with lump crab, green onions and a swirl of crème fraîche.

### TACOS

Two flour tortillas, filled with your choice of Cajun grilled shrimp, blacked salmon, or shredded duck confit. Served with avocado, house-made chimichurri, spicy slaw and mango salsa.

### GARLIC SHRIMP

Five jumbo shrimp slow cooked in a garlic butter sauce. Served with toasted garlic crostini.

## *Second Course*

### STEAK FRITES

10oz Angus NY Strip with bourbon demi-glace and crispy French fries.

### CHICKEN SCHNITZEL SANDWICH

Panko-breaded and pan-fried chicken breast on sourdough toast with lemon aioli, arugula and pickled red onions. Served with French fries and a salad.

### SEAFOOD BOULIBASE

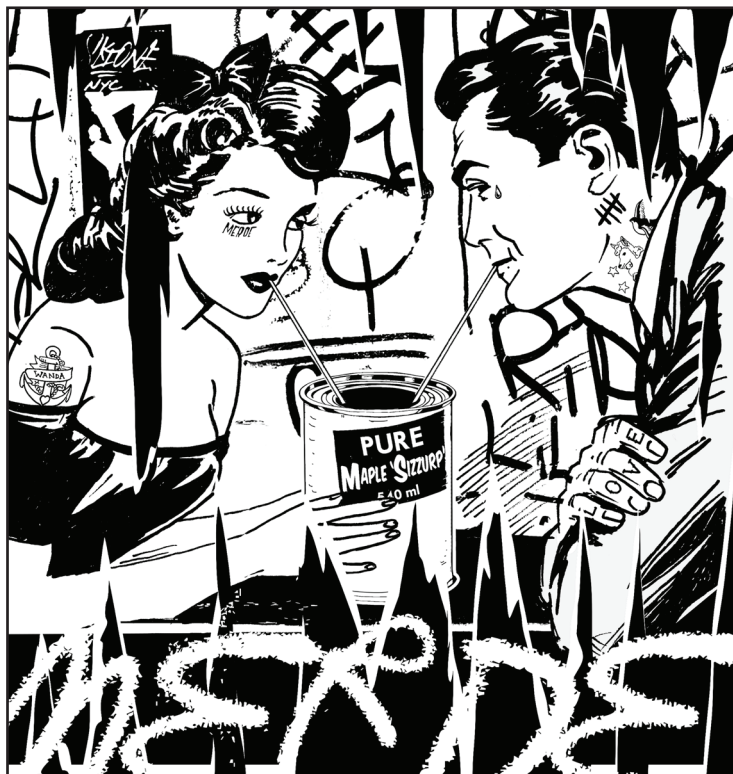
Sauteed mussels, shrimp, calamari, and salmon in a spicy tomato broth infused. Served with two toasted garlic crostini.

### FOUR CHEESE RAVIOLI WITH PESTO CREAM

Four cheese stuffed ravioli cooked in our house made Alfredo sauce with Pesto\*. Finished with Grated Parmesan, and fresh cracked black pepper.

### EGGSTRAVAGANZA®\*

Two slices of French toast made with our artisanal brioche bread, topped with warm 100% pure maple syrup. Served with two free-range eggs, prepared any style, your choice of applewood-smoked bacon, ham, or Fontanini sausage and Lyonnaise-style potatoes.



## *Third Course*

### BUTTERSCOTCH CRÈME BRULEE

Smoky caramel-flavored custard, topped with a layer of crispy caramelized sugar and fresh berries.

### S'MORES FRENCH TOAST

Our artisanal brioche French toast stuffed with Nutella® and marshmallows, then a drizzle of chocolate sauce to finish it off.