



BRUNCH

RESTAURANT WEEK 2025

PRIX-FIXE THREE-COURSE | \$25 / PERSON

Baltimore County: July 11 - 20, 2025
Harford County: July 25 - Aug. 3, 2025
Howard County: August 11 - 24, 2025

Choose One:

APPETIZER

DONUT HOLES



chocolate and berry compote dipping sauces

JALAPENO CORNBREAD



honey butter

STRAWBERRY SHORTCAKE PARFAIT



strawberry compote, vanilla yogurt, crumble
short cake, fresh mint

CRAB TOTS

house-made jumbo lump crab dip, tater
tots, melted mozzarella & shredded
cheddar cheese blend

Choose One:

ENTREE

MAPLE CAJUN CHICKEN & WAFFLES

cajun-spiced crispy chicken, spicy maple
glaze, crispy andouille crumbles, green
onions

APPLE PIE PANCAKES



cinnamon apples, brown sugar crumble,
vanilla whipped cream, warm caramel sauce

CARAMELIZED ONION & BUTTERNUT SQUASH OMELET



roasted butternut squash cubes, caramelized
onions, goat cheese, fresh sage

CHIMICHURRI STEAK & EGG

hanger steak ,crispy breakfast potatoes,
peppers, onions, roasted tomatoes, two
eggs your way, chimichurri

CHESAPEAKE CRAB CAKE BAGEL

toasted everything bagel, seared crab cake,
fried egg, arugula, tomatoes, lemon-caper
cream cheese

THE STEAKHOUSE BRUNCH BURGER

crispy bacon, sunny-side-up egg, smoked
gouda, truffle aioli, toasted brioche bun

DESSERT

HOT HONEY PEACH CRUMB CAKE
HEATH BAR BREAD PUDDING





DINNER

RESTAURANT WEEK 2025

PRIX-FIXE THREE-COURSE | \$40 / PERSON

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Choose One: APPETIZER

WILD MUSHROOM TOAST

grilled sourdough, oyster shiitake mushrooms, roasted garlic cream sauce, shaved manchego, truffle oil, micro arugula

WATERMELON & FETA SALAD

cubed compressed watermelon, crumbled feta, thin-sliced red onions, mint leaves, EVOO, arugula

TUNA STEAK TARTAR

diced ahi tuna, soy-cured egg yolk, truffle ponzu, crispy wonton chips

DEVILED EGGS WITH CRAB

jumbo lump crab meat, old bay

Choose One: ENTREE

KOREAN FRIED CHICKEN RICE BOWL

crispy chicken thigh dipped, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo jasmine rice

BBQ PEACH GLAZED MEATLOAF

smoky peach BBQ glaze, roasted corn, gouda mashed potatoes, crispy onions, grilled peaches

COWBOY NEW YORK STRIP (+\$15)

14oz bone-in NY strip steak, cowboy butter, roasted corn, shishito peppers, roasted potatoes

MAPLE-MUSTARD GLAZED SALMON


roasted acorn squash purée, brussels sprouts slaw

GRILLED CHIMICHURRI PORTOBELLO STEAK

marinated & grilled portobello, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes

DESSERT

HOT HONEY PEACH CRUMB CAKE
HEATH BAR BREAD PUDDING

 vegetarian

 gluten free

