

First Course
Please choose one

Soup Du Jour

Classic Caesar Salad

**House Salad** 

# Second Course

Turkey Avocado Melt

Country white bread, roasted turkey breast, applewood bacon, avocado, tomato and cheddar cheese melted till golden brown. Served with hand cut fries.

#### **Hot Corned Beef Sandwich**

House cooked corned beef steamed with Swiss cheese on Rye bread with yellow mustard. Served with hand cut fries.

Fried Green Tomato BLT Club
Toasted Country white bread, fried green tomatoes, applewood bacon, lettuce, garlic aioli, Swiss cheese. Served with hand cut fries.

Tomato, Feta & Spinach Frittata Fresh Spinach, tomato and Feta cheese egg pie. Served with a side of pasta salad.

\$19.99 per person

Please, no substitutions, does not include tax or gratuity.



First Course

Soup Du Jour Maryland Crab Soup Classic Caesar Salad House Salad

Entree Course

Please choose one

## **Stuffed Crab Flounder Roll Ups**

Crab and fresh spinach rolled up in flounder filets, with a Beurre Blanc sauce. Served with rice pilaf and sautéed garlic green beans

#### Chicken Cordon Bleu

Chicken breast, ham and Swiss cheese, pan fried till golden brown. Served with creamy mashed potatoes, sauteed garlic green beans.

#### Italian Meatloaf

Thick slices of meatloaf smothered in house made marinara, melted mozzarella cheese served over fettuccine and garlic toast points.

### Single Broiled Jumbo Lump Crab Cake

Classic Broiled Eastern Shore perpetration, with hand cut fries and house made coleslaw.

#### Dessert Course

Please choose one

Country Bread Pudding, Creme Anglaise, caramel sauce.

NY style cheese cake, fresh berries and whipped cream garnish

\$39 per person

Please, no substitutions, does not include tax or gratuity.