



Restaurant Week Menu *January 16th—25th*

First Course

Please choose one

MARYLAND CRAB SOUP

WINTER SALAD

Romaine hearts, apple, red onion, dried cranberries, pumpkin seeds and blue cheese crumbles., with a citrus vinaigrette

CAESAR

Romaine hearts tossed with house made dressing, garlic croutons, and parmesan cheese.

PEAR & GOAT CHEESE SALAD

Mixed greens, sliced pears, crumbled goat cheese, red onion, walnuts. Served with a citrus vinaigrette dressing.

Entree Course

Please choose one

CRAB CAKE

Classic broiled Eastern Shore preparation, baked potato, green beans .

SHRIMP SCAMPI RISOTTO

Succulent Jumbo shrimp in garlic butter sauce, creamy arborio rice.

CHICKEN MARSALA

Pan seared boneless breast with mushrooms in a marsala wine sauce, mashed potatoes, green beans.

BEEF STROGANOFF

Tenderloin beef tips slow cooked with onions and mushrooms in a cream sauce served over egg noodles, drizzled with sour cream

Dessert Course

Please choose one

Country Bread Pudding, Creme Anglaise , caramel sauce.

NY style cheese cake, whipped cream garnish

\$39 per person

Please, no substitutions

HALF PRICE SELECT WINE BOTTLES