



## *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**