



# *Restaurant Week Menu*

## *January 12th—21st*

### *First Course*

*Please choose one*

#### **Maryland Crab Soup**

#### **Honey Crisp Salad**

*Apple, walnuts, Feta & cranberries, mixed greens with a honey apple cider vinaigrette*

#### **Pan Roasted Brussel Sprouts**

*Shallots, dried cherries, bleu cheese crumbles & honey dijon *gf**

#### **Calamari**

*Buttermilk marinated tubes fried crispy w/ chili lime aioli*

### *Entree Course*

*Please choose one*

#### **Broiled Jumbo Lump Crab Cake**

*Classic Broiled Eastern Shore preparation, with hand - cut fries & coleslaw*

#### **Short Rib Tortellini Ragout**

*Wild mushrooms, blistered tomatoes, spinach, parmesan cheese*

#### **Chicken Chesapeake**

*Seared chicken breast, topped with jumbo lump crab imperial*

#### **Lamb Chops**

*Grilled with garlic oil lemon & herbs, smoked gouda garlic mash & asparagus *gf**

#### **Atlantic Salmon**

*Pan seared tomato capers garlic mash, green beans & lemon butter *gf**

### *Dessert Course*

*Please choose one*

*Country Bread Pudding, Creme Anglaise , caramel sauce.*

*Chocolate Mousse, rich and smooth with strawberry whipped cream. *gf**

*NY style cheese cake, fresh berries and whipped cream garnish*

***\$39 per person***

**Please, no substitutions,**