

BALTIMORE COUNTY RESTAURANT WEEK

Winter Restaurant Week '24
January 12th to 21st
4^{pm} to close

Prix Fixe Menu \$35

first course

Choice of:

TACOS

Two flour tortillas, filled with your choice of Cajun-grilled shrimp, blackened salmon, BBQ pork belly, or shredded duck confit. Served with avocado, house-made chimichurri, spicy slaw, and mango salsa.

MUSSELS WITH CHORIZO

A pound of Prince Edward Island mussels with ground chorizo in a San Marzano tomato sauce with shaved fennel, garlic, and basil. Served with two slices of toasted garlic crostini.

FIRECRACKER SHRIMP

Crispy fried shrimp, tossed in our sriracha aioli and served over spicy slaw. Topped with house-made chimichurri and avocado.

TURKEY SAUSAGE, WHITE BEAN & KALE SOUP

Turkey sausage, kale, long-grain brown rice, Great Northern white beans, and carrots, simmered in a savory onion-and-garlic broth. Served with brioche croutons and grated Parmesan.

third course

Choice of:

DARK CHOCOLATE BREAD PUDDING

Rich dark-chocolate custard with brioche bread, topped with whipped cream and drizzled with caramel sauce.

CRÊPE SUZETTE

Two house-made crêpes, flambéed in a Grand Marnier butter sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of foodborne illness.

second course

Choice of:

CHICKEN OSCAR

Grilled chicken breast, topped with lump crab cakes and our famous Old Bay Hollandaise. Served with mashed potatoes and grilled asparagus.

NY STRIP

Cajun-spiced 10oz. grilled New York Strip steak with mashed potatoes, roasted beets, corn, and asparagus.

SCALLOPS

Grilled jumbo scallops on a bed of pearled barley risotto with carrot ginger sauce and shaved fresh fennel slaw.

EGGSTRAVAGANZA

Two slices of French toast, made with our artisanal brioche bread and topped with warm 100% pure maple syrup. Served with two free-range eggs, prepared any style, your choice of applewood-smoked bacon, ham, or Fontanini sausage, and Lyonnaise-style potatoes.



from Montreal with love...

eggspectation started in 1993 as a Montreal staple for all-day dining. We were born out of an appreciation for... well, you can probably guess. Our name may give away our love of a good brunch, but there's more where that came from. Today, the eggspectation menu is a collection of both familiar and signature dishes that all lead back to comfort — foods that make you light up when someone passes the plate.

