

BALTIMORE COUNTY RESTAURANT WEEK

Summer Restaurant Week '24
July 12th to the 21st

Prix Fixe Menu: \$35

first course

Choice of:

TEAR & SHARE GARLIC BREAD

Artisanal baked bread, fresh from the oven, coated in Mediterranean dipping sauce and grated Parmesan cheese.

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.

third course

Choice of:

S'MORES FRENCH TOAST

Two slices of our artisanal brioche French toast, stuffed with Nutella® and marshmallows, topped with fresh strawberries and bananas, drizzled with chocolate, and finished with a dusting of powdered sugar.

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.

CIOPPINO

Sautéed mussels, shrimp, calamari, and salmon in a spicy tomato broth infused with fresh fennel. Served with two toasted garlic crostini.

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.

