

# BALTIMORE RESTAURANT WEEK JANUARY 16-25<sup>TH</sup>, 2026

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## 3 COURSE MENU | \$42

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### ~ APPETIZER ~

- **Korean BBQ Wings**

Tender Juicy Wings Tossed In a Sweet & Spicy Korean BBQ Sauce , Flash Fried & Char Grilled w/ Sesame Seed & Scallion Garnish

- **Crispy Brussel Sprouts**

Fresh Flash Fried Brussels, Tossed w/ Blue Cheese Crumbles, Bacon & Topped w/ Lemon Honey Balsamic Glaze

- **Broccoli Cheddar Soup**

Silky Cheddar Cheese Soup w/ Roasted Boroccoli

- **Fried Green Tomatoes**

(3) Fried Green Tomatoes, Topped w/ Sauteed Gulf Shrimp, In a Chesapeake Cream Sauce, Roasted Red Pepper Drizzle & Sweet Red Pepper Drops

- **Pulled Pork Nachos**

Shredded Pork Shoulder, Melted Cheddar Jack, Scallions, Wonton Chips, Red Cabbage Slaw, Tangy Golden BBQ

### ~ ENTREE ~

- **Shrimp Al Fredo**

Succulent Shrimp Sauteed In Our Home Made Al Fredo Sauce Served Over Linguini w/ Garlic Bread

- **Country Fried Pork Chops**

Twin Brined Pork Loin Chops Breaded & Pan Fried, Topped w/ Country Gravy, Whipped Red Bliss Potatoes, & Sauteed Green Beans

- **Chicken Marsala**

Tender Marinated Twin Chicken Breasts Slowly Sauteed in Marsala & Mushroom Cream Sauce, Over Buttered Jasmine Rice

- **Broccoli Bruschetta Fried Chicken**

Butterflied Chicken Breast, Parmesan Broccoli Bruschetta, Flash Fried, Sautéed Green Beans, Over Yukon Gold Whipped Potatoes & Topped w/ American Queso.

- **Baby Back Ribs**

Our Famous River Stone Grill Danish Baby Back Ribs Served w/ Fresh Cut Fries & Cole Slaw

### ~ DESSERT ~

- Oreo Cheesecake,
- Chocolate Peanut Butter Cake
- Double Chocolate & Vanilla Cake

- Taharka Ice Cream : Choice of Chocolate Love Or Honey Graham

- Home Made Creme Brulee`

- Home Made Bread Pudding W/ Creme Anglaise

