

RESTAURANT



WEEK July 10th - July 19th

Lunch- 2 for \$25.99

SOUP OR SALAD

Caesar Salad- Romaine lettuce, Parmesan cheese, garlic crouton crumble

Corn Salad- Butter lettuce, blistered tomatoes, grana padano, creamy mojo dressing, chili lime

Maryland Crab Soup- Tomato based vegetable soup, lump crab meat, old bay

Cream of Crab Soup- Heavy cream base soup, lump crab meat, old bay

SANDWICH

Crispy Caesar Tacos- Buttermilk fried chicken, bacon, romaine, caesar, grana padano

Pot Roast Dip- Garlic braised beef, caramelized onions, black garlic aioli, focaccia

24k Chicken Sandwich- Buttermilk fried chicken, bacon jam, RNR slaw, cheddar, gold sauce, brioche bun

Shrimp Salad Sandwich- Romaine, tomato, potato roll



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3 Course Meal for \$45

APPETIZERS

Caesar Salad- Romaine lettuce, Parmesan cheese, garlic crouton crumble

Shrimp Toast- Focaccia, arugula, roasted garlic butter

Bang Bang Shrimp- Tempura shrimp, bang bang sauce, scallions, yummy sauce

Calamari- Cherry peppers, chili oil, sweet chili sauce

Crab Dip- Colby Jack, scallion, house old bay chips

ENTREES

Crispy Caesar Tacos- Buttermilk fried chicken, bacon, romaine, caesar, grana padano

Pot Roast Dip- Garlic braised beef, caramelized onions, black garlic aioli, focaccia

24k Chicken Sandwich- Buttermilk fried chicken, bacon jam, RNR slaw, cheddar, gold sauce, brioche bun

Shrimp Salad Sandwich- Romaine, tomato, potato roll

Shrimp Pasta- Angel hair pasta, pan roasted shrimp, bell peppers, rose sauce

Flank Steak- Asparagus, truffle parm smashed potato, chimichurri

Chicken Chesapeake- Tempura chicken breast, crab dip, Colby Jack, jasmine rice, asparagus, bacon + \$5

DESSERT

Molten Lava Cake- Chocolate cake, fudge chocolate ganache core

Key Lime Pie- Graham cracker crust, tart custard

Strawberry Cheesecake Parfait- Strawberries, graham cracker, cheesecake, cream