

2012 Restaurant Week Lunch Menu

\$20.12

Available until 4pm

1st Course

Choice of Cup of Maryland Crab Soup or Seafood Corn Chowder

Or

*House Salad of Mixed Greens, Glazed Walnuts,
Blue Cheese Crumbles, White Balsamic Vinaigrette*

2nd Course

*Grilled Honey Ginger Marinated Salmon over Sauté Swiss Chard,
Onions, Mushrooms with Blood Orange Balsamic Glaze*

Or

*Shrimp Pomodoro with Linguine Pasta, Garlic,
Tomatoes, White Wine, Garlic Bread*

Or

*Grilled Chicken Chopped Salad with Avocado, Cucumber,
Crisp Prosciutto Ham, Hearts of Palm, Olives, Pear Tomatoes*

3rd Course

Crème Brule

Or

Mini Warm Chocolate Cake

2012 Restaurant Week

Dinner Menu

\$35.12

Available after 4pm

1st Course

Arugula Salad with Feta Cheese, Dried Cranberries, Walnuts, White Balsamic Vinaigrette

Or

Iceberg Wedges with Tomatoes, Bacon, Cucumber, Blue Cheese Dressing

2nd Course

Seared Salmon with Sauté Crawfish Tails, Grilled Pears, Crisp Prosciutto Ham, Arugula, Maple Mustard Dressing

Or

Mixed Shellfish Platter of Salmon, 2 Scallops, 5 Skewered Shrimp, Lemon Butter

Or

5 oz Flat Iron Steak with Mushroom Demi and 2 Crab Stuffed Shrimp

3rd Course

Upside Walnut Caramel Crusted Apple Pie

Or

Mini Warm Chocolate Cake