

\$41.17 DINNER PRIX FIX MENU

(DOES NOT INCLUDE TAX, GRATUITY, OR BEVERAGES)

BALTIMORE COUNTY RESTAURANT WEEK

AUGUST 4-AUGUST 19

FIRST COURSE SELECTIONS

Crab Soup

Sea Scallops

Street Corn Salad, Avocado, Paprika Aioli

Spinach Salad

Bacon, Red Onion, Feta Cheese, Croutons

Pierre Qui Roule, Sauvignon Blanc, Languedoc, FR 2015

ENTRÉE SELECTIONS

4oz Beef Tenderloin

Potato Gratin, French Beans, Steak Sauce

Salmon, Summer Squash, Cucumbers, Pickled Chilies

Tomato Broth

Shrimp & Grits, Smoked Bacon, Peppers

Pierre Qui Roule, Pinot Noir, Languedoc, FR 2015

DESSERT SELECTIONS

Old Fashioned Chocolate Sundae

Lemon Coconut Cake

Raspberry Coulis

no substitutions, please

with suggested wine pairings \$55.17 per person

Please note some menu items contain nuts.

\$29.17 LUNCH PRIX FIX MENU

(DOES NOT INCLUDE TAX, GRATUITY, OR BEVERAGES)

BALTIMORE COUNTY RESTAURANT WEEK

AUGUST 4-AUGUST 19

FIRST COURSE SELECTIONS

Caesar Salad, Toasted Croutons

Iceberg Salad

Creamy Bleu Cheese Dressing

Soup du Jour

Pierre Qui Roule, Sauvignon Blanc, Languedoc, FR 2015

ENTRÉE SELECTIONS

4oz Beef Tenderloin

Potato Gratin, French Beans, Steak Sauce

Salmon, Summer Squash, Cucumbers, Pickled Chilies

Tomato Broth

Tilapia topped with Crab Imperial

Green Beans, Potato Puree

Pierre Qui Roule, Pinot Noir, Languedoc, FR 2015

DESSERT SELECTIONS

Dark Chocolate S'mores

Old Fashioned Chocolate Sundae

Lemon Coconut Cake

Raspberry Coulis

no substitutions, please
with suggested wine pairings \$43.17 per person