

BALTIMORE COUNTY RESTAURANT WEEKS

August 4 - August 20, 2017

APPETIZERS

DAILY SOUP SELECTION 8 OR 9

PAN ROASTED MUSSELS 11

one pound of mussels pan-roasted with tomato, basil, white wine, and minced garlic served with grilled bread

FRIED GREEN TOMATOES 11

dredged in buttermilk and flour, fried, topped with a black-eyed pea salsa, crispy prosciutto garnish

CAESAR SALAD 10

hearts of romaine lettuce, garlic croutons, shaved parmesan cheese, our classic caesar dressing

GREEK SALAD 11

romaine lettuce, sliced tomatoes, feta cheese, green peppers, red onions, Kalamata olives, pepperoncinis, parmesan-oregano dressing

ENTRÉES

SHRIMP AND GRITS 18

jumbo shrimp, goat cheese grits, andouille sausage, creamy etouffé sauce, diced scallions

GRILLED FLAT IRON STEAK 18

a six ounce flat iron steak grilled and served with a chasseur sauce with tomatoes, mushrooms, and parsley served with fried onion rings and grilled broccolini

GRILLED RAINBOW TROUT 18

grilled with fresh rosemary, EVOO, and garlic served with a warm three bean salad with a charred tomato vinaigrette

CHICKEN COBB SALAD 17

grilled chicken breast, petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

RESTAURANT WEEKS SPECIAL

HOW IT WORKS

PRIX FIXE MENU

\$24.17

You may choose one APPETIZER, and one ENTRÉE. (No split meals with the Prix Fixe Menu)

Should you prefer to select any of these items a la carte, you may at the prices listed. Sorry no split Prix Fixe Meals.

JOIN US FOR DINNER AND ENJOY A SIMILAR SPECIAL RESTAURANT WEEK MENU.

BALTIMORE COUNTY RESTAURANT WEEKS

August 4 - August 20, 2017

APPETIZERS

DAILY SOUP SELECTION 8 or 9

PAN ROASTED MUSSELS 11

one pound of mussels pan-roasted with tomato, basil, white wine, and minced garlic served with grilled bread

CARNITAS TOSTADA 11

two tostadas topped with chopped lettuce, pork carnitas, tomato salsa, and queso fresco

CAESAR SALAD 10

hearts of romaine lettuce, garlic croutons, shaved parmesan cheese, our classic caesar dressing

GREEK SALAD 11

romaine lettuce, sliced tomatoes, feta cheese, green peppers, red onions, Kalamata olives, pepperoncinis, parmesan-oregano dressing

ENTRÉES

SHRIMP AND GRITS 23

jumbo shrimp, goat cheese grits, andouille sausage, creamy etouffé sauce, diced scallions

CUBANO CHICKEN 22

mojo marinated semi-boneless chicken breast roasted and served over Cuban rice with a mojo gastrique

GRILLED FLAT IRON STEAK 24

an eight ounce flat iron steak grilled and served with a chasseur sauce with tomatoes, mushrooms, and parsley served with fried onion rings and grilled broccolini

GRILLED SUMMER ROCKFISH 24

wild rockfish fillet pan-seared and served over a summer vegetable 'cassoulet' with a smoked tomato consommé

DESSERTS

CRÈME BRÛLÉE 8

traditional silky vanilla custard topped with a caramelized brown sugar crust

CHOCOLATE CHIP ICE CREAM SUNDAE 8

two homemade chocolate chip cookies layered with vanilla ice cream, chocolate sauce and whipped cream topping

CHOCOLATE CASHEW TORTE 9

an oreo crust layered with chopped cashews, caramel, and whipped brown sugar cream cheese finished with poured chocolate ganache

RESTAURANT WEEKS SPECIAL

HOW IT WORKS

PRIX FIXE MENU

\$37.17

You may choose one APPETIZER, one ENTRÉE, and one DESSERT from the menu at left. (No split meals with the Prix Fixe Menu)

Should you prefer to select any of these items a la carte, you may at the prices listed. Sorry no split Prix Fixe Meals.

JOIN US FOR LUNCH
AND ENJOY A
SIMILAR SPECIAL
RESTAURANT WEEK
MENU.