

\$31.18 LUNCH PRIX FIX MENU

(DOES NOT INCLUDE TAX, GRATUITY, OR BEVERAGES)

BALTIMORE COUNTY RESTAURANT WEEK

JANUARY 19-FEBRUARY 3

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

Maple Glazed Salmon, Pancetta, Apples, Butternut Squash
Hazelnut Gremolada

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

Carrot Cake
Cream Cheese Frosting

no substitutions, please
with suggested wine pairings \$45.18 per person

\$42.18 DINNER PRIX FIX MENU

(DOES NOT INCLUDE TAX, GRATUITY, OR BEVERAGES)

BALTIMORE COUNTY RESTAURANT WEEK

JANUARY 19-FEBRUARY 3

FIRST COURSE SELECTIONS

Crab Soup

Crispy Oysters, Celery Root Remoulade, Creole Sauce

Crab & Shrimp Tacos, Avocado, Lime

Spinach Salad

Bacon, Red Onion, Feta Cheese, Croutons

Pierre Qui Roule, Sauvignon Blanc, Languedoc, FR 2015

ENTRÉE SELECTIONS

4oz Beef Tenderloin

Potato Gratin, Asparagus, Steak Sauce

Maple Glazed Salmon, Pancetta, Apples, Butternut Squash

Hazelnut Gremolata

Shrimp & Grits, Smoked Bacon, Peppers

Braised Lamb Pasta

Pierre Qui Roule, Pinot Noir, Languedoc, FR 2015

DESSERT SELECTIONS

Old Fashioned Chocolate Sundae

Carrot Cake

Cream Cheese Frosting

no substitutions, please

with suggested wine pairings \$56.18 per person

Please note some menu items contain nuts.