

PEPPERMILL RESTAURANT

BALTIMORE COUNTY WINTER
RESTAURANT WEEK 2012

January 12-21, 2012

Your choice of an appetizer, entree and dessert.

Appetizers

Wedge Salad

a wedge of iceberg lettuce with bacon, tomatoes and bleu cheese dressing

Caesar Salad

fresh romaine lettuce, grape tomatoes and croutons served with caesar dressing

Cream of Crab

served by the cup, homemade with all lump crab meat

Shrimp Cocktail

jumbo shrimp steamed with Old Bay

Clams Casino

topped with garlic butter and bacon

Oyster Stew

served by the cup, homemade with fresh steamed oysters in a savory broth

Prix Fixe Entrees

twenty five dollars and twelve cents

Crab Cake

a five ounce all lump crab cake, your choice broiled or fried

Filet Mignon

a single filet cut from the tenderloin, charbroiled and served with sauteed mushrooms

Grilled Salmon

fresh filet of salmon, grilled and served over roasted carrots, squash, red onions, green and red peppers

Chicken Baltimore

fresh chicken breast sauteed with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce

Prix Fixe Entrees

thirty five dollars and twelve cents

Veal and Shrimp Americana

tender milk fed veal sauteed with large shrimp in a lobster sauce

Surf and Turf

a filet medallion charbroiled and topped with mushrooms, served with a five ounce cold water lobster tail

Crab Cakes

two jumbo lump crab cakes, your choice broiled or fried

Grouper and Crab Bearnaise

fresh grouper filet broiled with crab lumps and topped with bearnaise sauce

Seafood Platter

a combo of a jumbo lump crab cake, tilapia and sea scallops broiled in lemon butter and jumbo shrimp broiled in garlic butter

All entrees include one vegetable: baked potato, rice, mashed potatoes, french fries, stewed tomatoes, cole slaw, apple sauce or vegetable of the day