



# RESTAURANT

*Your choice of a soup, entrée & dessert for \$20.18*

## WEEK Q MENU

LUNCH MENU 11AM-4PM

## SOUPS

MARYLAND CRAB | CHICKEN NOODLE

## ENTREES

### ROASTED BRUSSEL SPROUT & APPLE SALAD WITH SEARED SALMON

bacon, walnuts, roasted red onion, golden raisins, fontina cheese

### SOUTHWEST SHRIMP TACO BOWL

lightly blackened shrimp with mesclun, tomato, avocado, shredded cheddar cheese, black beans & roasted corn tossed in a fire-roasted jalapeno ranch dressing

### BISTRO STEAK SANDWICH

6oz. bistro filet, caramelized onions, mushrooms, arugula, tomato, roasted garlic- & horseradish aioli served with rosemary frites

## DESSERTS

APPLE TART | PARFAIT WITH GRAND MARNIER SOAKED POUND CAKE



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# WEEK MENU

DINNER MENU 5PM - CLOSE

## APPETIZERS

### FRIED GREEN TOMATOES

corn meal crust, sriracha beurre blanc

### FRIED CALAMARI

buttermilk marinated, fried in our house  
seasoned flour, sweet thai chili sauce

### SHRIMP & GRITS

shrimp sautéed in a smoked tomato creole  
sauce served over three cheese grits

### SMOKED SALMON BITES

tortilla layered with capers, red onions  
and horseradish-dill cream cheese

## SALADS ~ CAESAR OR HOUSE

## ENTREES

### COMBO PLATTER

5 oz. crab cake paired with two sea scallops,  
mashed potatoes & asparagus

### PAN SEARED SALMON

jasmine rice pilaf, shrimp, saffron beurre blanc

### LANGENFELDER FARMS FRENCH CUT PORK CHOP

16 oz. fingerling potatoes, haricot vert, dijon-mushroom cream gravy

### SLOW BRAISED CREEKSTONE FARMS SHORT RIB

mashed potatoes, braised carrots, roasted pearl onions, natural jus

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