

## \$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.*