



BALTIMORE RESTAURANT WEEK

JULY 24 – AUGUST 2, 2026

Three-Course Dinner | \$45

Excluding Tax and Gratuity

STARTER

(Choice of)

WALNUT MIXED GREENS

White Balsamic Vinaigrette
Blue Cheese Crumbles

SWEET CORN BISQUE

Fire Roasted Corn / Smoked Chili Oil

MARYLAND CRAB SOUP

Potatoes / Vegetables / Crab

HEARTS OF ROMAINE CAESAR SALAD

Parmigiano Reggiano / Black Garlic Crostini

ENTRÉE

(Choice of)

PAN ROASTED SALMON

Sweet Corn / Baby Heirloom Tomatoes
Fresh Herbs / Port Wine Reduction

SEAFOOD “MARYLAND STYLE”

ALFREDO

Shrimp / Scallops / Old Bay Cream Sauce

SKILLET BLACKENED MAHI

Andouille Cheese Grits
Fire Roasted Corn Salsa

STEAK & SHRIMP

8 oz. Sliced Sirloin / Cajun Cream Sauce
Mashed Potatoes / Broccolini

SPICY HONEY GLAZED PORKCHOP

Watermelon & Feta Salad / Lemon Vinaigrette / Mint Chimichurri

DESSERT

(Choice of)

NEW YORK STYLE CHEESECAKE

Marinated Strawberries / White Chocolate Mousse

FLOURLESS TRUFFLE CAKE

Raspberry Sauce / Fresh Berries / Whipped Cream

CRÈME BRULÉE

Fresh Berries

WINE FEATURE

BROWNE FAMILY ‘GIGI’S GARDEN’ SAUVIGNON BLANC PINOT GRIS, COLUMBIA VALLEY

Crisp & refreshing with aromas of lemon peel and wet stone. Flavors of lemongrass, Asian pear, and minerality lead to hints of pear, key lime and apricot.

GL: \$14 / BTL: \$55