



Annabel Lee
BALTIMORE

BALTIMORE SUMMER RESTAURANT WEEK

July 25th – August 3rd

\$45 | 3-COURSE DINNER

\$53 | WINE PAIRING

WINE OPTIONS

SILK & SPICE RED BLEND, PORTUGAL (RED)
PINOT GRIGIO, CALI. (WHITE)

FIRST COURSE

(CHOOSE ONE)

MINI NACHOS

Topped with Pico de Gallo & Jalapenos

CEASER SALAD

Served with Croutons & Shredded Parmesan Cheese

BROCOLLI CHEDDAR

Topped with Cheddar-Jack & Cheese Croutons

DUCK FAT FRIES

Seasoned with Herbs de Provence

MAIN COURSE

(CHOOSE ONE)

STEAK FRITES

*N.Y Strip Served Over Crispy Fries
Topped with Chimichurri Sauce*

GRILLED OLD BAY TUNA

*Served over House Risotto
Side of Asparagus & Drizzled with Cucumber Wasabi*

SEAFOOD COMBO PLATTER

*Mini Crab Cake, Beer Battered COD Fish & Shrimp
Served over Old Bay Fries with Side of Coleslaw*

MANGO VEGETABLE CURRY (V)

*Broccoli, Carrots, Bell Peppers, Dried Cranberries
Squash & Red Onions Served over Couscous*

CHICKEN PARMESAN

Served over Linguine with a Side of Garlic Bread

DESSERT

(CHOOSE ONE)

CHOCOLATE FUDGE CAKE

Drizzled with Chocolate Sauce

HOMEMADE BREAD PUDDING

Topped with Ice Cream & Drizzle of Caramel Sauce