



Annabel Lee
BALTIMORE

BALTIMORE SUMMER RESTAURANT WEEK

July 24TH - Aug 2ND

\$35 | 3-COURSE DINNER

\$30 | 2-COURSE DINNER

\$9 | WINE PAIRING

WINE OPTIONS

SILK & SPICE RED BLEND, PORTUGAL
PINOT GRIGIO, CALI.

FIRST COURSE

(CHOOSE ONE)

MINI NACHOS

Topped with Pico De Gallo & Jalapeños

CEASER SALAD

Served with Croutons & Shredded Parmesan Cheese

BROCOLLI CHEDDAR SOUP

With Croutons & Melted Cheddar-Jack Cheese

DUCK FAT FRIES

Seasoned with Herbs de Provence

MAIN COURSE

(CHOOSE ONE)

BLACKENED TUNA STEAK

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

MANGO VEGETABLE CURRY (V|GF)

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

CAJUN CHICKEN & SHRIMP PASTA

Side of Garlic Bread

CHICKEN PARMESAN

Served over Linguine with a Side of Garlic Bread

STEAK DIANE

*12 oz. Ribeye Served over Mashed Potatoes
Topped with Mushroom Gravy & Side of Asparagus*

SEAFOOD COMBO PLATTER

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

DESSERT

(CHOOSE ONE)

CHOCOLATE MOUSSE CAKE

TIRAMISU CAKE