



*Annabel Lee*  
BALTIMORE

# BALTIMORE WINTER RESTAURANT WEEK

Jan 23<sup>rd</sup> - Feb 1<sup>st</sup>

**\$40 | 3-COURSE DINNER**

**\$35 | 2-COURSE DINNER**

**\$8 | WINE PAIRING**

## WINE OPTIONS

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

## FIRST COURSE

(CHOOSE ONE)

STUFFED POTATO CROQUETTES

*Turkey, Ham, & Cheese with Side of Garlic Aioli*

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)

STEAK FRITES

*12 oz. N.Y Strip Steak Served Over Crispy Fries*

*Topped with Chimichurri Sauce*

MANGO VEGETABLE CURRY (V|GF)

*Broccoli, Carrots, Bell Peppers, Dried Cranberries*

*Squash & Red Onions Served over Couscous*

BLACKENED TUNA STEAK

*Served over House Risotto with Side of Asparagus*

*Drizzled with Cucumber Wasabi*

SEAFOOD COMBO PLATTER

*Mini Crab Cake & Beer Battered COD Fish*

*Served over Old Bay Fries with Side of Coleslaw*

CHICKEN PARMESAN

*Served over Linguine with a Side of Garlic Bread*

RIBEYE STEAK

*12 oz. Steak over Mashed Potatoes & String Beans*

## DESSERT

(CHOOSE ONE)

CHOCOLATE MOUSSE CAKE

TIRAMISU CAKE