



Annabel Lee
BALTIMORE

BALTIMORE WINTER RESTAURANT WEEK

Jan 23rd – Feb 1st

\$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