



BALTIMORE RESTAURANT WEEK

JANUARY 25 – FEBRUARY 1, 2026

Three-Course Dinner | \$45

Excluding Tax and Gratuity

APPETIZER

(Choice of)

M & S MIXED GREENS

Candied Walnuts / Blue Cheese / White Balsamic Vinaigrette

MARYLAND STYLE CRAB SOUP

Spicy Tomato Broth / Vegetables

HEARTS OF ROMAINE CAESAR

Black Garlic Crostini / Parmigiano Reggiano

ENTRÉE

(Choice of)

SUGAR & SPICE RUBBED CEDAR SALMON

Farro Risotto / Brussels Sprouts / Butternut
Squash Purée / Balsamic Brown Butter

STEAK FRITES

8 oz. Sirloin Sliced / Shallot Confit
Sauce Au Poivre / Truffle Frites

CIDER GLAZED PORK CHOP

Crispy Fried Brussels / Pancetta Apple
Vinaigrette / Mashed Potatoes

BLACKENED MAHI

Crispy Smashed Potatoes
Bacon Vinaigrette / Avocado Yuzu Mousse

SEAFOOD ALFREDO

Shrimp / Bay Scallops / Black Pepper Fettuccini / Parmesan Cream

DESSERT

(Choice of)

NEW YORK STYLE CHEESECAKE

Snickerdoodle Crunch / Cinnamon Crème Anglaise

UPSIDE DOWN APPLE PIE

Candied Walnut Crust / Cinnamon Ice Cream / Caramel

CRÈME BRULÉE

Caramelized Sugar Crust / Fresh Berries

*Price does not include tax and gratuity.