



BALTIMORE RESTAURANT WEEK

JULY 25 - AUGUST 3, 2025

Three-Course Dinner | \$45*

STARTER

(Choice of)

WALNUT MIXED GREENS

White Balsamic Vinaigrette
Blue Cheese Crumbles

BIBB LETTUCE SALAD

Radish / Parmesan Reggiano
Creamy Dijon / Buttered Ritz

MARYLAND CRAB SOUP

Potatoes / Vegetables / Crab

NEW ENGLAND CLAM CHOWDER

Potatoes / Clams / Bacon

ENTRÉE

(Choice of)

SUGAR & SPICE RUBBED CEDAR SALMON

Ancient Grains / Avocado Yuzu Mousse
Balsamic Brown Butter

PESTO CHICKEN

Israeli Couscous / Roasted Red Peppers
Citrus Pesto Hollandaise

SWORDFISH CASINO

Lump Crab / Roasted Red Peppers / Bacon
Spinach & Mushroom Sauté

SEAFOOD ALFREDO

Shrimp / Scallops / Parmesan Cream
Fettuccine

WAGYU STEAK & FRITES +\$8

Shallot Confit / Sauce au Poivre / Truffle Fries

DESSERT

NEW YORK STYLE CHEESECAKE

Marinated Strawberries / White Chocolate Mousse

UPSIDE DOWN APPLE PIE

Candied Walnut Crust / Cinnamon Ice Cream / Caramel

CRÈME BRÛLÉE

Caramelized Sugar Crust / Fresh Berries

*Price does not include tax and gratuity.