



# BALTIMORE RESTAURANT WEEK

JULY 19 – 28, 2024

Lunch Menu \$25

## STARTER

Choice of one

### **Walnut Mixed Greens**

White Balsamic Vinaigrette/ Blue Cheese Crumbles

### **Hearts of Romaine Caesar**

Parmesan Crisp/ Rustic Croutons

### **Maryland Crab Soup**

Potatoes/ Vegetables/ Crab

### **New England Clam Chowder**

Potatoes/ Clams/ Bacon

## ENTRÉES

Choice of one

### **Sugar & Spice Rubbed Cedar Salmon**

Ancient Grains/ Avocado Yuzu Mousse/ Balsamic Brown Butter

### **Classic Shrimp Scampi**

Linguini/ Garlic/ Tomatoes/ White Wine/ Fresh Herbs

### **Herb Grilled Chicken**

Pesto Gnocchi/ Spring Peas

### **Maryland Jumbo Lump Crab Cake Sandwich**

Chesapeake French Fries/ House Made Tartar Sauce

\*Price excludes tax and gratuity.

Lunch Menu



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JULY 19 - 28, 2024  
Dinner Menu \$55

**Upgrade Your Experience To A 4 Course  
With The Addition Of An Appetizer | \$7.00**

**Shrimp  
Kisses (3)**

Bacon Wrapped/ Pepper Jack  
Cheese/ Sweet Chili Glaze

**Crispy Asian  
Calamari**

Sweet & Spicy Glaze  
Thai Chilies / Green Onions

**Parmesan Pesto  
Oysters (3)**

Fresh Basil Pesto  
Parmesan Cheese

## STARTER

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Potatoes/ Vegetables/ Crab

**Hearts of Romaine Caesar**

Parmesan Crisp/ Rustic Croutons

**New England Clam Chowder**

Potatoes/ Clams/ Bacon

## ENTRÉES

Choice of one

**Sugar & Spice  
Rubbed Cedar Salmon**

Ancient Grains/ Avocado Yuzu Mousse/  
Balsamic Brown Butter

**Alaskan Halibut**

Romesco Sauce/ Roasted Heirloom Carrots  
Sautéed Spinach

**Maryland Jumbo Lump Crab Cakes**

Mashed Potatoes/ Asparagus/  
House Made Tartar Sauce

**Center Cut 13 oz. Ribeye Steak**

Butter/ Mashed Potatoes

**Seared Sea Scallops**

Sweat Pea Risotto/ Yuzu Hollandaise/ Pea Tendrils

## DESSERT

Choice of one

**New York Style Cheesecake**

Lemon Curd/ Blueberry Compote

**Upside Down Apple Pie**

Candied Walnut Crust  
Cinnamon Ice Cream/ Caramel

**Crème Brûlée**

Fresh Berries

\*Price excludes tax and gratuity.

Dinner Menu