



Restaurant Week

Dinner Menu

3 Courses \$55

1st Course

Choice of Salad or Soup:

Watercress Salad

Harvest Salad

French Onion Soup

Cream of Crab Cup

2nd Course

Blackberry Salmon

A seared salmon filet topped with a blackberry rum glaze.

Accompanied by roasted fingerling potatoes

& broccoli florets

Chicken Piccata

Twin lightly breaded chicken with dirty rice, sautéed spinach & a lemon caper butter sauce

London Broil

Marinated Flank steak grilled to perfection. Served with roasted red potatoes, grilled asparagus, & garnished with a rosemary demi-glace

Restaurant Week Crab Cake

A single crab cake broiled or fried. Served with rice pilaf, garlic green beans, & old bay aioli

Dessert

Bread Pudding

Creme Brulee

Chocolate Mousse

with Fresh Berries