



## BALTIMORE RESTAURANT WEEK

JULY 21- 30

Dinner Menu | \$55

### STARTER

*Choice of One*

#### **Bibb Lettuce Salad**

Creamy Dijon, Shaved Parmesan Reggiano, Radish

#### **Maryland Crab Soup**

Crab, Potato, Tomatoes, Vegetables

#### **Baked Scallop Gratin**

Mushroom Duxelle, Crispy Bacon, Parmesan Cheese

### ENTRÉE

*Choice of One*

#### **Wild Sockeye Salmon**

Simply Grilled, Summer Vegetable Orzo, Saffron Butter, Chili Oil

#### **Herbed Shrimp with Creamy Polenta**

Fresh Herbs, Sauteed Spinach, Red Pepper Coulis

#### **Seared Sichuan Tuna**

Sticky Rice, Braised Baby Bok Choy, Pineapple Ponzu, Beet Powder

#### **9 oz. CAB Top Sirloin Oscar**

Lump Crabmeat, Asparagus, Hollandaise, Mashed Potatoes

Add 4 oz. Lobster Tail to any entrée \$15.00

### DESSERT

*Choice of One*

#### **New York Cheesecake**

Blueberry Compote, Whipped Cream, Mint

#### **Mango Crème Brulee**

Caramelized Sugar, Diced Mango

Tax and gratuity not included.





## BALTIMORE RESTAURANT WEEK

JULY 21- 30

Lunch Menu | \$25

### STARTER

*Choice of One*

#### **Bibb Lettuce Salad**

Creamy Dijon, Shaved Parmesan Reggiano, Radish

#### **Maryland Crab Soup**

Crab, Potato, Tomatoes, Vegetables

### ENTRÉE

*Choice of One*

#### **Atlantic Salmon**

Simply Grilled, Summer Vegetable Orzo, Saffron Butter, Chili Oil

#### **Herbed Shrimp with Creamy Polenta**

Fresh Herbs, Sautéed Spinach, Red Pepper Coulis

#### **Grilled Chicken and Gnocchi**

Pesto Cream, Sweet Peas

### DESSERT

*Choice of One*

#### **New York Cheesecake**

Blueberry Compote, Whipped Cream, Mint

#### **Mango Crème Brûlée**

Caramelized Sugar, Diced Mango

Tax and gratuity not included.

