



RESTAURANT

Your choice of a soup, entrée & dessert for \$20.18

WEEK Q MENU

LUNCH MENU 11AM-4PM

SOUPS

MARYLAND CRAB | CHICKEN NOODLE

ENTREES

ROASTED BRUSSEL SPROUT & APPLE SALAD WITH SEARED SALMON

bacon, walnuts, roasted red onion, golden raisins, fontina cheese

SOUTHWEST SHRIMP TACO BOWL

lightly blackened shrimp with mesclun, tomato, avocado, shredded cheddar cheese, black beans & roasted corn tossed in a fire-roasted jalapeno ranch dressing

BISTRO STEAK SANDWICH

6oz. bistro filet, caramelized onions, mushrooms, arugula, tomato, roasted garlic- & horseradish aioli served with rosemary frites

DESSERTS

APPLE TART | PARFAIT WITH GRAND MARNIER SOAKED POUND CAKE



RESTAURANT

WEEK MENU

Your choice of an appetizer, salad, entrée & dessert for \$35.18

DINNER MENU 5PM - CLOSE

APPETIZERS

FRIED GREEN TOMATOES

corn meal crust, sriracha beurre blanc

FRIED CALAMARI

buttermilk marinated, fried in our house
seasoned flour, sweet thai chili sauce

SHRIMP & GRITS

shrimp sautéed in a smoked tomato creole
sauce served over three cheese grits

SMOKED SALMON BITES

tortilla layered with capers, red onions
and horseradish-dill cream cheese

SALADS ~ CAESAR OR HOUSE

ENTREES

COMBO PLATTER

5 oz. crab cake paired with two sea scallops,
mashed potatoes & asparagus

PAN SEARED SALMON

jasmine rice pilaf, shrimp, saffron beurre blanc

LANGENFELDER FARMS FRENCH CUT PORK CHOP

16 oz. fingerling potatoes, haricot vert, dijon-mushroom cream gravy

SLOW BRAISED CREEKSTONE FARMS SHORT RIB

mashed potatoes, braised carrots, roasted pearl onions, natural jus

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