

Week of August 14, 2023

Dinner Specials



Soups

Cream of Crab Soup
\$8.25

Sweet & Spicy Tomato Basil Soup
\$7.25

Salad

Spinach & Strawberry Salad

Baby Spinach & Mixed greens topped with pecan, red onion, strawberries, feta cheese & balsamic glaze.
\$7.50

BLT Caesar Salad

Crisp romaine lettuce, heirloom tomatoes, apple wood bacon, homemade croutons & Parmesan cheese in a creamy Caesar dressing
\$7.50

with Chicken \$13.95 or Grilled Shrimp \$16.95 or Salmon \$15.95

Entrees

Maryland Crab Cake

All jumbo lump crab cake served with potato gratin & vegetable du jour.
\$20.50

Surf & Turf

Grilled Choice beef tenderloin filet topped with demi-glaze & fried oysters. Served with potato gratin & vegetable du jour.
\$26.00

Teriyaki Salmon

Fresh Salmon fillet grilled & topped with a sweet & spicy teriyaki sauce. Served over garlic mashed potatoes with vegetable du jour.
\$17.50

Blackened Rock Fish

Fresh rockfish fillet & jumbo shrimp blackened & finished in corn cream. Served over garlic mashed potatoes & vegetable du jour.
\$21.00

Parmesan Crusted New York Strip

Choice beef strip loin grilled & crusted with seasoned Parmesan cheese & bread crumbs. Topped with green pepper corn sauce. Served with potato gratin & vegetable du jour.
\$19.00

Pork Tenderloin Marsala

Grilled pork tenderloin finished in a roasted mushroom Marsala wine sauce. Served over garlic mashed potatoes & vegetable du jour.
\$16.00

Desserts

Apple blossom With Vanilla Ice Cream- \$6.50
Caramelo Cake- \$7.50
Pecan Crusted Cheese Cake - \$5.50

Lemon Meringue Tart~\$6.50
Tiramisu - \$5.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All Menu Items, with possible chef substitutions, based on availability.