

Week of August 21, 2023

Dinner Specials



Soups

Shrimp Bisque
\$8.25

French Onion Soup
\$7.25

Salad

Grilled Corn Garden Salad

Mixed greens topped with, zucchini, yellow squash, bell peppers, grilled corn, cucumber, heirloom tomato, red onion, feta cheese & herded vinaigrette
\$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.
Market Price

Surf & Turf

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

Blackened Salmon

Fresh Salmon fillet blackened & topped with avocado cream & fresh tomato salsa. Served over garlic mashed potatoes with vegetable du jour.
\$17.50

Balsamic Rock Fish and Shrimp

Fresh rockfish fillet & jumbo shrimp grilled & topped with a balsamic vinegar & honey reduction. Served over garlic mashed potatoes & 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

Sesame Glazed Pork Tenderloin

Grilled pork tenderloin finished in sweet & spicy sesame 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.