

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 & herbed 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**

Lemon Meringue Tart~**\$6.50**

Caramelo Cake- **\$7.50**

Tiramisu - **\$5.50**

Pecan Crusted Cheese Cake - **\$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.