

Week of August 28, 2023

# Dinner Specials



## Soups

**Crab and Corn Chowder**  
**\$8.25**

**French Onion Soup**  
**\$7.25**

## Salad

### **Marinated Tomato & Cucumber Salad**

Cucumber, heirloom tomato & red onion marinated in our home-made herbed vinaigrette. Served on a bed of mixed greens.  
Topped with feta cheese.

**\$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 Salmon \$15.95, or Grilled Shrimp \$16.95**

## Entrees

### **Maryland Crab Cake**

All jumbo lump crab cake served on a brioche roll with lettuce, tomato & sweet potato fries.

**Market Price**

### **Surf & Turf**

Grilled Choice beef tenderloin filet topped with demi glacé & fried oysters. Served with potato gratin & vegetable du jour.

**\$26.00**

### **Sesame Salmon & Shrimp**

Gilled fresh salmon fillet & jumbo shrimp finished in a sweet & spicy sesame sauce. Served over garlic mashed potatoes with vegetable du jour.

**\$17.50**

### **Pan Seared Rockfish**

Fresh rockfish fillet seared & topped with a lemon caper sauce. Served over garlic mashed potatoes & fresh sautéed spinach.

**\$18.95**

### **Parmesan Crusted New York Strip**

Choice beef strip loin grilled & crusted with seasoned Parmesan cheese & breadcrumbs. Topped with green pepper corn sauce.  
Served with potato gratin & vegetable du jour.

**\$19.00**

### **Pork Tenderloin Robert**

Grilled pork tenderloin finished in a Dijon mustard, rosemary flavored Demi glacé. Served over garlic mashed potatoes & vegetable du jour.

**\$16.00**

## **Desserts**

**Apple Blossoms With Vanilla Ice Cream - \$5.95**  
**Caramelo Cake - \$6.95**  
**Pecan Crusted Cheese Cake - \$4.95**

**Lemon Meringue Tart - \$5.95**  
**Tiramisu - \$4.95**

\*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.