

Week of August 7, 2023

Dinner Specials



Soups

Maryland Crab Soup
\$8.25

Cream of Potato Soup Garnished with Bacon & Grayer Cheese
\$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

Sesame Salmon

Fresh Salmon fillet grilled & topped with a sweet & spicy sesame sauce. Served over rice with vegetable du jour.
\$17.50

Shrimp Creole

Jumbo Shrimp sautéed & finished in a creamy Louisiana style creole sauce, served over rice.
\$17.95

Blackened Halibut

Fresh Halibut fillet blacked & topped with fresh tomato salsa. Served over rice with vegetable du jour.
\$21.95

New York Strip Blue Vinny

Choice beef strip loin grilled & topped with caramelized onion, crumbled blue cheese & Demi glacé. Served with potato gratin & vegetable du jour.
\$19.00

Pork Tenderloin Marsala

Grilled pork tenderloin finished in a roasted mushroom Marsala wine sauce. Served with gratin potato & 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.