

Week of July 24, 2023

# Dinner Specials



## Soups

**Cream of Crab Soup**  
**\$8.25**

**Tomato Basil Soup**  
**\$7.25**

## Salad

### **Garden Salad**

Mixed greens topped with cucumber, red onion, bell peppers, zucchini, yellow squash, heirloom tomatoes, 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.

**\$20.50**

### **Surf & Turf**

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

**\$26.00**

### **Teriyaki Glazed Salmon**

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

**\$17.50**

### **Blackened Rockfish & Shrimp Creole**

Fresh Rock Fish Fillet blackened & topped with a creamy Louisiana style creole sauce. Served over rice with vegetable du jour.

**\$19.50**

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

Choice beef strip loin grilled & b crusted with parmesan cheese & breaded 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 with 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.