



# *Restaurant Week Dinner Menu*

## *July 25th—August 3rd*

### *First Course*

*Please choose one*

#### **Soup Du Jour**

**Maryland Crab Soup**

**Classic Caesar Salad**

**House Salad**

### *Entree Course*

*Please choose one*

#### **Stuffed Crab Flounder Roll Ups**

*Crab and fresh spinach rolled up in flounder filets, with a Beurre Blanc sauce. Served with rice pilaf and sautéed garlic green beans*

#### **Chicken Cordon Bleu**

*Chicken breast, ham and Swiss cheese, pan fried till golden brown. Served with creamy mashed potatoes, sautéed garlic green beans.*

#### **Italian Meatloaf**

*Thick slices of meatloaf smothered in house made marinara, melted mozzarella cheese served over fettuccine and garlic toast points.*

#### **Single Broiled Jumbo Lump Crab Cake**

*Classic Broiled Eastern Shore preparation, with hand cut fries and house made coleslaw.*

### *Dessert Course*

*Please choose one*

*Country Bread Pudding, Creme Anglaise , caramel sauce.*

*NY style cheese cake, fresh berries and whipped cream garnish*

***\$39 per person***

**Please, no substitutions, does not include tax or gratuity.**