



# *Restaurant Week Menu*

## *January 17th—26th*

### *First Course*

*Please choose one*

#### **Maryland Crab Soup**

#### **Honey Crisp Salad *gf***

*Apple, walnuts, Feta & cranberries, mixed greens with a honey apple cider vinaigrette*

#### **Pan Roasted Brussel Sprouts**

*Shallots, dried cherries, bleu cheese crumbles & honey dijon *gf**

#### **Caesar Salad**

*Classic with homemade dressing*

### *Entree Course*

*Please choose one*

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

*Classic Broiled Eastern Shore preparation, with hand - cut fries & coleslaw*

#### **Caveman short Rib *gf***

*Braised Boneless Short Ribs in a red wine veal demi glaze served over exotic mushroom risotto, maple glazed tri -colored baby carrots*

#### **Chicken Francese *gf***

*Chickpea flour crusted and egg washed pan seared in a white wine butter sauce. Served with baby roasted potatoes holy trinity hash.*

#### **Grilled Lamb Crown Roast *gf***

*Herb crusted lamb rack, butter poached baby potatoes, maple rosemary tri- colored carrots.*gf**

#### **Atlantic Salmon**

*Pan seared tomato capers garlic mash, green beans & lemon butter *gf**

### *Dessert Course*

*Please choose one*

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

*Chocolate Mousse, rich and smooth with strawberry whipped cream. *gf**

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

***\$39 per person***