

Restaurant Week

3 Course Pre Fixe Menu

▪ STARTER ▪

Choice of Seafood Bisque

or

Pomegranate Salad featuring mixed greens, cucumbers, pomegranate seeds, feta and candied walnuts with our house balsamic

MAIN

\$55

Maryland Crabcakes accompanied by spinach and seafood risotto and served with a creole buerre blanc sauce

OR

Garlicky beef tenderloin topped with orange horseradish sauce, served with mushroom risotto and grilled vegetables.

MAIN

\$40

Vietnamese inspired Tumeric Ginger Salmon served over rice noodles with grilled vegetables

OR

Bone in Grilled Pork chops with mushroom risotto, grilled vegetables and topped with a dill pickle butter.

DESSERT

Glass of Champagne

OR

Cranberry and Citrus Upside Down Cake