

Prix Fixe Menu.....34.99

Choice of

Soup of the Day

The chef's soups created with the freshest ingredients available

Traditional Ceasar Salad

A crunchy romaine, roasted garlic herb croutons and red onion rings tossed with our home made dressing

Grilled Portobello Mushroom

Marinated and grilled, topped with vine ripened red tomatoes and grilled vegetables served on a bed of white balsamic scented tomato puree

Thai Beef Satay

Grilled tender beef sticks, spicy peanut barbecue sauce and Indonesian vegetable salad

Entrée

Jumbo Shrimp & Andouille Sausage

Broccoli rabe and roasted garlic fresh herbs in a spicy light cream shrimp sauce served over fresh home made linguini pasta

Mediterranean Style Chicken

Sautéed chicken breast in a light white wine butter sauce with vine ripened red tomatoes, capers and scallions ~ garlic whipped potatoes

St. Peters Fish Fillet

Maryland lump crabmeat, vine ripened red tomatoes, capers and scallions sauté & creamy spinach scented risotto

Maryland Lump Crab Cakes

spiked with chipotle lime crema, a splash of balsamic honey reduction accompanied by sautéed vegetables and whipped potatoes

Wild Mushroom and Cheese Ravioli

sautéed wild mushrooms in a fresh herb and lager laced cream sauce with a hint of chive oil

10 oz. New York Strip Loin

Au Poivre steak, seared in its natural Au jus sided with roasted garlic whipped potatoes and vegetable ensemble

Additional \$5.00 surcharge for this item

Grilled Filet Mignon

Served over gorgonzola cheese, roasted garlic whipped potatoes and sautéed spinach enhanced with a Cabernet Sauvignon reduction

Dessert

Dark Chocolate Mousse

Garnished with fresh berries and whipped cream