

# RESTAURANT WEEK MENU

THREE COURSES \$35.00

## APPETIZERS (choose one)

**LOBSTER BISQUE** <sup>GF</sup>

**CRAB AND ARTICHOKE CHOWDER** <sup>GF</sup>

**SALAD** Mixed Greens with Mandarin Oranges, Watermelon Radish, Persian Cucumber, and Cider Dijon Vinaigrette <sup>GF</sup>

**SHRIMP FRITTER CAKES** with Lemon Dill Aioli <sup>GF</sup>

**CRISPY BRUSSELS SPROUTS** Chipotle Aioli, Jack-Cheddar Cheese, Spiced Cashews <sup>GF</sup>

**CAPRESE SALAD** Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze <sup>GF</sup>

**PUFF PASTRY** with Roasted and Shredded Duck, Spicy Slaw, Hoisin Bbq Glaze

## ENTRÉES (choose one)

**CHESAPEAKE CRAB CAKES** Old Bay Remoulade, Grilled Zucchini, Au Gratin Potato Cake <sup>GF</sup>

**FRESH CAVATELLI PASTA** with **SAUTEED SHRIMP** Marzano Tomatoes, Artichoke Hearts, White Wie Lemon Butter Sauce

**LOBSTER CRAB RAVIOLI** Lobster Ginger Sauce, Lobster Garnish

**MAHI MAHI FILLET** Stir Fried Rice, Grilled Asparagus, Coconut Citrus Sauce, Pineapple Salsa <sup>GF</sup>

**TOMATO BASIL CHICKEN** Sautéed Chicken Breast, Sundried Tomato Cream Sauce, Balsamic Glaze, Angel Hair Pasta

**GRILLED PORK TENDERLOIN CHOP** Potato Cake, Creamed Spinach, Dijon Cream <sup>GF</sup>

**MOROCCAN CHICK PEAS, LENTILS and RICE** served with Tomatoes, Watermelon Radish, and a Side of Red Pepper Tzatziki <sup>GF</sup>

## DESSERT (choose one)

**FLOURLESS CHOCOLATE DELIGHT CAKE** Chocolate Sauce, Fresh Whipped Cream <sup>GF</sup>

**STRAWERRY SHORTCAKE** Bisquit, Raspberry Sauce, Fresh Whipped Cream

**WHITE CHOCOLATE RASPBERRY CAKE** Berries, Raspberry Sauce, Fresh Whipped Cream