



## Annapolis Restaurant Week 2017 Dinner Menu

### Soup, Salad or Appetizer

Cream of Crab<sup>GF</sup>, ♥Maryland Crab<sup>GF</sup>, Bipartisan<sup>GF</sup> or French Onion Soup<sup>GF</sup>  
"The Wedge"<sup>GF</sup>, Spinach<sup>GF</sup>, Caesar<sup>GF</sup> or Caprese Salad<sup>GF</sup>  
Hand Pulled Fries, ♥Snake Bites<sup>GF</sup>, Crispy Calamari, Barbeque Hog Wild Wing<sup>GF</sup>,  
♥Eda Mame<sup>GF</sup>, ♥Steamed Shrimp<sup>GF</sup>, Thai Shrimp Egg Roll,  
♥Seared Yellowfin Tuna<sup>GF</sup>, ♥Cucumber Su<sup>GF</sup> or Hawaiian Musubi<sup>GF</sup>

### Entrée Selections

#### **Beef Tenderloin Stroganoff**

Beef tenderloin tossed with cavatapi pasta, sautéed onions, sliced mushrooms, sour cream and poivrade.

#### **♥Fish Tacos**

North Atlantic Cod served on three flour or corn tortillas with shredded cabbage, carrots, ginger, Sambal Oelek and house made salsa verde. Served with a side of Spanish rice. <sup>GF</sup>

#### **Lobster Macaroni**

Cavatappi pasta tossed in Italian four cheese sauce with chunks of lobster.

#### **♥Yellowfin Tuna**

Blackened and pan seared. Served over shrimp fried rice and topped with Asian stir fry vegetables drizzled with cucumber/wasabi crème fraîche. <sup>GF</sup>

#### **♥Atlantic Salmon**

Wild caught. Simply grilled. Served over wild rice blend. Topped with button mushrooms sautéed in garlic butter. <sup>GF</sup>

#### **Teriyaki "Baseball" Top Sirloin**

12 ounce "Baseball" cut top sirloin marinated in teriyaki. Served with garlic mashed potatoes and grilled asparagus.

#### **Fish & Chips**

North Atlantic Cod dipped in Fordham Gypsy Lager batter and flash fried. Served with beach style, hand pulled fries and a side of Yellowfin's cole slaw.

#### **Shrimp & Pappardelle**

Pappardelle egg pasta tossed with jumbo shrimp with garlic, butter, Chesapeake Mornay and Italian four cheese blend.

#### **New York Strip Steak**

10 ounce Certified Angus Beef. Grilled. Served over garlic mashed potatoes with grilled asparagus and poivrade sauce. <sup>GF</sup>

#### **Blackened Chicken Alfredo**

Pappardelle egg pasta with Alfredo sauce, diced tomatoes, green onions, basil and diced, blackened chicken.

#### **Seafood Pot Pie**

Lobster, shrimp and crab meat with Chesapeake velouté, eda mame, potatoes, carrots and asparagus tips.

#### **Beer Battered Crunchy Shrimp**

Dredged in Fordham Gypsy Lager batter and fried crispy. Served with Asian fried rice and zesty aioli.

### Dessert

Chocolate Torte<sup>GF</sup>, Chocolate Mousse<sup>GF</sup>, Key Lime Pie,  
Crème Brûlée Cheesecake<sup>GF</sup> or Tahitian Vanilla Bean Ice Cream<sup>GF</sup>