

Restaurant Week 2017 Dinner
Enjoy a three course meal that includes
a choice of Appetizer or Soup or Salad,
Entrée, and Dessert

All for \$34.95

Appetizers, Salad or Soup

Fried Calamari

Served over Mescaline
with a Chipotle Aioli
and Plum Sauce.

Our House Salad

Baby field greens
topped with cherry
tomatoes, cucumbers,
shredded carrots and
mushrooms with our
house dressing.

Maryland Crab Soup

Fresh Vegetables,
Old Bay Seasonings, and
Jumbo Lump Crab Meat

Caesar Salad

Romaine Lettuce,
croutons and parmesan
in our Caesar Dressing.

Entrées

Stuffed Salmon

Salmon stuffed with Crab Imperial.
Served with rice and vegetables melody.

New Zealand Lamb Shank

Served with Whipped Potatoes, Eggplant
Confit and Rosemary Mint Sauce.

Seafood Alfredo

Shrimp, Scallops and Crab tossed in Alfredo
Sauce served over Fettuccini

Dessert

New York Cheesecake

Can Not Be Combined With Any Other Coupons.

Warm Winter Delight

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*Warm Up from the
Winter Chill with one of our
Warm Winter Delights!*

Nutty Irishman

This classic flavorful mixture of
Hazelnut Liqueur, Irish Cream, and Coffee.

Signature Martini

Always a Favorite!

Please ask your server for today's selection!

Hot Apple Pie

Warm up with a tantalizing mixture of Hot Apple
Cider and Tuaca, topped with Whipped Cream.

Hot Butter Rum

A specialty to warm your taste buds! An
intriguing mixture of Hot Cider, Dark Rum, Melted
Butter and topped with a Lemon Wedge and Cloves.

Award Winning Irish Coffee

Coffee with Tullamore Dew Irish
Whiskey, Sugar cube and homemade whipped cream.
"Give every man his dew"

Hot Ginger Toddy

Makers Mark Bourbon, Ginger Liqueur
(Domaine de Canton) touch of honey served
hot with Lemon garnish.

Chocolate Cake

A chocolate lover's dream
Layers of dense decadent chocolate.

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