



# ANNAPOLIS RESTAURANT WEEK

February 21 - March 1, 2026

## TWO-COURSE LUNCH \$22

### *First Course*

*choice of one*

#### **Antipasto Salad**

Asiago Cheese, Ciliegine Mozzarella, Genoa Salami, Cherry Tomatoes, Roasted Tri-Color Peppers, and Olives

#### **French Onion Soup**

Housemade Broth, Vidalia Onions, Oregano, Thyme, Garlic, Bay Leaves, Baguette Crouton, Melted Mozzarella and Gruyere Cheeses

### *Second Course*

*choice of one*

#### **BBQ Salmon**

Grilled Salmon Glazed with BBQ Sauce, served over Mashed Potatoes and Succotash, topped with Crispy Onion Strings

#### **Snake Bite Pasta**

Shrimp, Blackened Chicken, Andouille Sausage, Chipotle Cream Sauce, Grated Parmesan, Housemade Creste di Gallo Pasta

#### **Black & Blue Burger**

Grilled Beef Patty topped with Blackened Seasoning and Blue Cheese, served on a Toasted Bun

## THREE-COURSE DINNER \$42

### *First Course*

*choice of one*

#### **Antipasto Salad**

Asiago Cheese, Ciliegine Mozzarella, Genoa Salami, Cherry Tomatoes, Roasted Tri-Color Peppers, and Olives

#### **French Onion Soup**

Housemade Broth, Vidalia Onions, Oregano, Thyme, Garlic, Bay Leaves, Baguette Crouton, Melted Mozzarella and Gruyere Cheeses

### *Second Course*

*choice of one*

#### **Bacon-Wrapped Scallops**

Bacon-Wrapped Scallops served over Succotash with a drizzle of Lemon Beurre Blanc

#### **Chicken Marsala**

Pan-Seared Chicken Breast topped with Wild Mushroom Marsala Sauce, served with Mashed Potatoes

### *Third Course*

*choice of one*

#### **Chocolate Mousse**

Layered Chocolate Mousse with Toasted Graham Cracker and Heath Bar Crunch

#### **Apple Bread Pudding**

Apple Bread Pudding baked with Cinnamon & Spices, topped with Cinnamon Ice cream