



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