

RESTAURANT WEEK MENU

THREE COURSES \$35

APPETIZERS

(choose one)

CRAB and ARTICHOKE CHOWDER

QUINOA SALAD with Chick Peas, Red Wine Poached Pears, Sliced Pears, Feta Cheese, Spiced Cashews and Cider Vinaigrette

BUTTERNUT SQUASH RAVIOLI Crispy Shiitake Mushrooms, Dijon Sage Cream Sauce, Chopped Walnuts

SHRIMP, CRAB and AVOCADO TOSTADA Cilantro Cream

MIXED GREENS with Prosciutto Ham, Mandarin Oranges, Tomatoes, Cucumbers and Balsamic Vinaigrette

STEAK and CHEESE STUFFED BAKED MINI RED POTATOES with Chipotle Cream and Provolone

ENTRÉES

(choose one)

CHESAPEAKE CRAB CAKES Old Bay Remoulade, Grilled Zucchini and Au Gratin Potato Cake

FILET MIGNON Creamed Spinach, Bordelaise Sauce and Mashed Potatoes *\$5 surcharge*

RIGATONI with LAMB Rigatoni Pasta with Ground Lamb, Marinara with Marzano Tomatoes and Parmesan

SEAFOOD PAELLA Spanish Rice with Shrimp, Calamari, Maine Mussels and Andouille Sausage

GRILLED SWORDFISH Lobster Ginger Sauce, Mashed Potatoes, Broccolini and Pineapple Salsa

CHICKEN LIMONE Sautéed Chicken Breast, White Wine Lemon Butter Sauce, Tomatoes and Artichokes with Angel Hair Pasta

PORK TENDERLOIN SCHNITZEL over Spaetzle with Mushroom Stroganoff

MOROCCAN CHICK PEAS with Vegetables and Crispy Tofu

DESSERT (choose one)

FLOURLESS CHOCOLATE DELIGHT CAKE

**HAMROCK CHOCOLATE CHIP COOKIES with HOMEMADE VANILLA ICE CREAM
and HOT FUDGE**

LEMONCELLO CAKE Strawberry Puree and Berries