

# RESTAURANT WEEK MENU

THREE COURSES \$35.00

## 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