

# Reynolds Tavern

## Lunch Entrée Selections

### Chicken Boursin

*Stuffed Chicken breast with spinach, roasted red peppers and Boursin cheese breaded and flash fried; served with rice pilaf*

### Macadamia Encrusted Tilapia

*Baked Tilapia served over rum beurre blanc and pineapple rice pilaf*

### Garden Pasta

*Sautéed eggplant, zucchini, mushrooms and diced tomato tossed with penne pasta and topped with goat cheese*

## Dessert Selection

**Basil Panna Cotta**

**Apricot Mousse**

**Annapolis Restaurant Week Menu  
Monday February 20 - Sunday February 26, 2012  
Reynolds Tavern  
7 Church Circle 410.295.9555  
\$15.95 2 Course Lunch**

# Reynolds Tavern

## First Course

Fennel and Arugula Salad

Vegetable Terrine Timbale Napoleon

## Second Course

Chicken Chesapeake

*Stuffed chicken breast with seafood cake served over supreme sauce*

Mustard Seed Encrusted Salmon

*Pan seared in scampi sauce; served over asparagus spears and topped with plum tomato relish*

Pork Tenderloin Scaloppine

*Pan seared medallion of pork tenderloin; and apple slices in brandy sauce*

## Dessert Selection

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Apricot Mousse

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Monday February 20 - Sunday February 26, 2012  
Reynolds Tavern  
7 Church Circle 410.295.9555  
\$32.95 3 Course Dinner