



**Annapolis Restaurant Week
Lunch Menu \$15.95**

Soup or Salad

**Cream of Crab, Maryland Crab, Lobster Bisque
French Onion Soup or Hungarian Mushroom.
“The Wedge”, Spinach, Caesar or House Salad**

Entree Selections

Blackened Chicken Alfredo

Gigli pasta with Alfredo sauce, sundried tomatoes and green onions

Certified Angus Beef® Burgers

$\frac{3}{4}$ Pound on a toasted onion brioche with fresh, hand-pulled fries

Blackened Chicken Sandwich

Boneless breast, blackened, topped with bacon and smoked mozzarella

Rockfish Tacos

Blackened Pacific Rockfish, pico de gallo and cucumber wasabi sauce

Turkey Club

Shaved turkey, smoked mozzarella, smoked bacon, avocado & red onion.

Chicken Caesar Salad

Romaine hearts with Caesar/lime dressing, parmesan and grilled chicken

Pasta Fra Diavolo

Gigli pasta with tomatoes, garlic, basil, spinach, andouille and gorgonzola

French Dip

Filet mignon with onion soup on a French hoagie with crispy onions

Sockeye Salmon

High in Omega-3 fatty acids. Served over long grain rice with mushrooms

Dessert

**Chocolate Mousse, Crème Brûlée, Hot Apple Pie,
Key Lime Pie, Chocolate Lovin’ Spoon Cake,
Crème Brûlée Cheesecake or Lava Cake.**



Annapolis Restaurant Week Dinner Menu \$29.95

Soup or Salad

**Cream of Crab, Maryland Crab, Lobster Bisque,
French Onion or Hungarian Mushroom
“The Wedge”, Spinach, Caesar or House Salad**

Entrée Selections

**Norwegian Salmon, Yellowfin Tuna, Grouper,
Sockeye Salmon or Mahi-Mahi**
Preparations to be determined.

Chicken Chesapeake

Topped with Crab Gratinée. Served over garlic mashed potatoes with Chesapeake mornay and steamed broccolini.

Lobster Roll Sandwich

Boston style. Chunks of lobster meat simmered in butter served on a fresh baked sub roll served with hand pulled “beach style” fries.

Certified Angus Beef® Flat Iron Steak

Served over garlic mashed potatoes, poivrade with grilled asparagus spears

Rockfish Tacos

Lightly seasoned and baked. Served on three flour tortillas with shredded cabbage, pico de gallo and cucumber/wasabi crème fraîche.

Lobster Macaroni

Gigli pasta tossed in a three cheese sauce with chunks of lobster meat. Topped with a 6 ounce lobster tail.

Dessert

**Chocolate Mousse, Crème Brûlée, Hot Apple Pie,
Key Lime Pie, Chocolate Lovin’ Spoon Cake,
Crème Brûlée Cheesecake or Lava Cake.**