



# RESTAURANT WEEK

## SOUP

New England Clam Chowder

Crab Chowder

Roasted Pumpkin & Shitake Soup

## APPERTIZERS

Fresh Deep Fried Brussels Sprouts

– Deep Fried Brussels Sprouts Tossed in Fresh Cracked Pepper, Crispy Crumbled Bacon and Garlic, topped with Blue Cheese Crumble. Drizzled with Balsamic Reduction. –

Shrimp Risotto

– Shrimp Infused Risotto served with Sautéed Shrimp! –

## SALAD

Fall Seasonal Salad

– Mixed greens tossed in a balsamic vinaigrette, honey roasted walnuts, Stilton blue cheese, dried cranberries, red delicious and granny smith apple. –

## ENTREES

Filet Mignon

– 6oz Filet served in a puff pastry topped with a delicious marsala sauce! –

Pinole Encrusted Flounder

– Served with Lemon Butter Sauce –

Chicken Marie

– Sautéed Shrimp with Fresh Asparagus topped with Blush Sauce. –

2~ MARYLAND STYLE CRAB CAKES

– Chipotle Remoulade –

## DESSERT

Pumpkin Carmel Pecan Cheesecake

**SEPTEMBER 19TH, 23RD AND 24TH ONLY**

**\$42.00 PER PERSON**

