

RESTAURANT WEEK DINNER THREE COURSES \$40.00

APPETIZERS (choose one)

New England Clam Chowder

Charleston She Crab Soup

Butternut Squash Soup with Toasted Pumpkin Seeds

Broiled Oysters- Four Broiled Oyster with Garlic Butter and Parmesan

Shrimp and Crab Hush Puppies with Garlic Butter

Winter Salad Butternut Squash, Mandarin Oranges, Grape Tomatoes, Persian Cucumbers, Chopped Pecans, Balsamic Vinaigrette

ENTRÉES (choose one)

Chesapeake Crab Cakes Old Bay Remoulade, Grilled Asparagus, Marinated Tomatoes-Cucumbers, Au Gratin Potato Cake

NY Strip Steak Au Gratin Potatoes and Roasted Vegetables, Red Wine Sauce \$8 surcharge

Sauteed Rainbow Trout Mediterranean Orzo Pasta, Tomato Cream Sauce, Grilled Asparagus

Penne Pasta with Sauteed Shrimp, Italian Sausage in a Tomato Cream Sauce, Fresh Basil, Chopped Tomatoes, Parmesan Cheese

Seafood Linguine Pasta Shrimp, Mussels, Calamari, Chopped Tomatoes, White Wine Garlic Butter Sauce

Chicken Limone Sauteed Chicken Breast with a White Wine Lemon Butter Sauce, Au Gratin Potatoes, Grilled Asparagus

Grilled Swordfish Tomato Cream Sauce, Basil Oil, Au Gratin Potatoes, Grilled Asparagus

Spinach and Artichoke Lasagna

DESSERT (choose one)

Chocolate Espresso Cheesecake

Chocolate Delight Cake^{GF}

Smores Ice Cream Cake Chocolate Ice Cream, Reece's P-Nut Butter, Marshmallows in Graham Cracker Crust

Lemoncello Cake Lemon Cake with White Chocolate Mascarpone Frosting. Strawberry Sauce, Whipped Cream and Fresh Berries

Homemade Ice Creams Black Raspberry Chocolate Chip, Dream Sycle, Mint Chocolate Chip