

Dinner **Restaurant Week** **AMERICAN PRIME** *Menu*

APPETIZER
CHOICE OF

MIXED GREENS

Heirloom mixed greens, pistachios, cranberries & house-made balsamic vinaigrette

SNAKE RIVER FARMS WAGYU BEEF CARPACCIO

Parmesan cheese, herb salad, cracked black pepper & truffle oil

MARYLAND CRAB AND SHRIMP POPPERS

served with roasted corn relish & spicy citrus sauce

ENTRÉE
CHOICE OF

NORTH ATLANTIC SALMON FILET ON CEDAR PLANK

Served with tomato shallot relish

MUSHROOM RAVIOLI

Wild mushroom ravioli with sautéed spinach, heirloom cherry tomatoes & porcini cream sauce

8 OZ FILET

Center cut tenderloin grilled to temperature served with our bone marrow mashed potatoes

10 OZ SIGNATURE HOUSE SMOKED PRIME RIB*

Dry rubbed & horseradish crusted smoked Prime Rib served with our house made au jus

*FOR \$10 MORE, GET A 16OZ SIGNATURE HOUSE SMOKED PRIME RIB

*FOR \$10 MORE, GET 3 GRILLED GULF SHRIMP WITH HERB BUTTER

DESSERT
CHOICE OF

KEY LIME PIE

Homemade tart Key Lime Pie with graham cracker crust

HOMEMADE BREAD PUDDING

Warm homemade bread pudding with walnuts, raisins & bourbon crème anglaise a la mode

GUINNESS CHEESECAKE

Homemade Guinness infused Philadelphia style cheesecake with crumbled Oreo crust

