

Restaurant Week
Lunch **AMERICAN PRIME** *Menu*

**APPETIZER
CHOICE OF**

CAESAR SALAD

Green romaine, Grana Padano, house made dressing & croutons

FRENCH ONION SOUP

Sweet Vidalia onion, sourdough crostini & provolone cheese

MARYLAND CRAB AND SHRIMP POPPERS

served with roasted corn relish & spicy citrus sauce

**ENTRÉE
CHOICE OF**

SALMON SALAD

Grilled Salmon Filet served on a bed of mixed greens with cucumber, radish, shaved red onion, green beans & whole grain mustard vinaigrette

THE AMERICAN PRIME BURGER

All beef burger with thick slice house cured smoked bacon, provolone cheese & fried egg

HOUSE SMOKED BRISKET ENTREE

Slow smoked beef brisket served with house-made BBQ sauce & hand-cut fries

STEAK SALAD

Grilled sirloin sliced & served on a bed of green romaine, brandy wine tomatoes, crumbled bleu cheese, fried onions & cilantro ranch dressing

**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