



Restaurant Week

Three- Course Dinner Special
\$35.10 per person

1st Course

Choice of

Bleu Cheese & Bibb Lettuce Salad

Candied Pecans, Tomato
Tossed in a Honey Lime Vinaigrette

Onion Soup Au Gratin

House-made Crouton topped with
Swiss, Provolone and Parmesan Cheeses

Potato Pierogi

Pan-fried with Horseradish Cream

2nd Course

Choice of

Short Rib Orecchiette

Braised Short Rib with Root Vegetable
Red Wine Reduction

Chesapeake Chicken

Organic, Free Range Chicken Breast & Sautéed Crabmeat
with Béarnaise Sauce

New York Strip Steak

Grilled Asparagus and Roasted Fingerling Potatoes
Port Wine Shallot Butter

3rd Course

Choice of

White Chocolate Bavarian

Cherry Gelee and Almond Florentine

Lemon Panna Cotta

Citrus Fruit Segments
Shortbread Cookie