

Lunch Party Menu

Your Personalized Heading & Date

Soup Selection

Maryland Crab - or - Soup Du Jour

Entree Selection

Single Crab Cake Platter served with today's fresh vegetable, crackers, lettuce & tomato, tartar or cocktail sauce

Herb Grilled Salmon Salad with pickled Mediterranean vegetables, arugula, whipped feta, grilled pita, cumin red wine vinaigrette
changes seasonally

Tenderloin Salad grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, fingerling potatoes with applewood bacon crumbles, brandy-horseradish vinaigrette

Seasonal Chicken Dish created by the chef using the season's freshest ingredients

Dessert

Our House Made Cookies and Brownies

3 courses - \$24 per person - unlimited soda, iced tea, coffee
~does not include tax or gratuity~

This menu is not subject to any alterations or modifications
Cash and all major credit cards are accepted