

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, tarter or cocktail sauce

Mediterranean Salmon Salad grilled salmon, baby greens, roasted tomatoes, red bell peppers, black olives caper tapenade, artichoke pesto, feta vinaigrette
changes seasonally

Tenderloin Salad petite filet medallions, baby greens, crumbled blue cheese, grape tomatoes, white balsamic with sun dried tomatoes, roasted onions, basil and a touch of garlic, garnished with crispy tabasco onions

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

Dessert

Our House Made Cookies and Blondies

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