

Sunday Dinner Party Menu

Your Personalized Heading & Date

First Course

The Bluestone mixed greens, warm brown sugar bacon, toasted pecans, tomatoes, mustard-honey vinaigrette

Traditional Caesar chopped romaine, shaved parmesan, sourdough croutons

Maryland Crab Soup an array of vegetables and spices

Cream of Crab Soup lump crab with a touch of sherry

Entree Selection

Jumbo Lump Crab Cakes two five ounce cakes broiled to a light brown, house seasonings, served with roasted potatoes and asparagus (\$39 Category)

Tenderloin Filet premium beef cooked to preference, served with béarnaise, buttermilk chive mashed potatoes and asparagus (\$39 Category)

Firecracker Salmon grilled, brushed with a spicy teriyaki/balsamic glaze, served with chef's rice and crispy brussels (\$32 Category)

Seasonal Chicken Dish created by the chef using the season's freshest ingredients (\$32 Category)

Dessert Selection

Hot Blondie

Crème Brûlée

Seasonal Dessert

Sunday Special- 3 courses - \$32/\$39 per person

Prices do NOT include soft beverages

~does NOT include tax or gratuity~