



Now serving daily

5-7pm

Appetizer:

Choice of

Maryland Crab Cakes

Sautéed white lump crab meat finished with fresh mango salsa
and served with a house-made Tabasco aioli

or

Tomato and mozzarella Napoleon

Beef steak tomato and fresh milk mozzarella, basil, and a drizzle of extra virgin olive oil

Salad:

Choice of

Fennel Salad

Shaved fennel, arugula, pear tomatoes and herb goat cheese with hazelnut vinaigrette

or

Soup of the Day

Daily Chef Selection

Entrée:

Choice of

Salmon

Pan-seared served with herb-roasted fingerling
potatoes, sautéed spinach and a chives beurre blanc

Madori Chicken

½ Boneless Free Range Chicken grilled served with spinach and mashed potatoes.

Finished in a Sauvignon Blanc Herb sauce

Pork Porterhouse

Grilled pork Porterhouse finished in a caramelized onion,
red wine reduction sauce. Served with Fingerling potatoes

Dessert:

Tiramisu

Layers of ladyfingers dipped in espresso and Mascarpone cheese,
topped with chocolate powder

Coffee, Decaf, Tea

*** \$35 per person – plus tax & gratuity ***

