

Happy Birthday

USDA Prime Tenderloin Steak

Acorn Squash, Brussel Sprouts, Mixed Fingerling Potatoes and Whole Mushroom Cap. Topped with Dried Fig Demi Glaze.

34

Bronzed King Salmon

Boursin Red Pepper Couscous, Braised Carrots and Rhubarb Chutney. Garnished with Chive Oil.

25

Maryland Crab Cakes

Chef Ben's house recipe, sautéed with Fresh Asparagus, Julienne Vegetables, Grape Tomatoes and Dill Beurre Blanc.

16

Honey Apple Chicken

Sautéed Chicken Breast, Granny Smith Apples, Pure Honey and Candied Pecans deglazed with Brandy and Light Cream, on Roasted Sweet Potatoes and Asparagus.

17

All Entrees are served with choice of soup of the day or house salad and complimentary dessert of your choice.