

# Restaurant Week 2018

March 18, 21, 22 and 23.

(Not available Monday or Tuesday)

## Starters

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**Mini Crab Cakes** Baltimore style crab imperial, remoulade sauce

**Cajun Seared Scallops** Blackened sea scallops, mini corn cake crostini, white wine gastrique

**Spinach Artichoke Dip** Warm savory cheese sauce, crisp tortilla chips

**Truffe Cheese and Mushroom Flatbread** Shitake and button mushrooms, truffle cheese sauce, fresh chives

## Soup/Salad

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**Lobster Bisque**

**Soup Du' Jour**

**Italian Market Salad** Arcadian greens, mozzarella, artichoke, roasted peppers, champagne vinaigrette

## Entrées

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**Jameson Steak** Pan seared filet medallions, shallots, Jameson Irish Whiskey peppercorn cream sauce

**Maple Mustard Salmon** Char grilled Scottish salmon, maple mustard glaze

**Bruschetta Chicken** Panko crusted chicken breast, tomato basil bruschetta, parmesan, balsamic gastrique

**Cajun Seared Scallops** Angel hair pasta, red onions, tomatoes, ginger lime white wine sauce

**Rosemary Pork** - Rosemary brined pork tenderloin, roasted peppers, spinach, boursin cheese

## Dessert

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Selection from our "scrumptious" tray of favorites!

FOUR COURSES, \$35.00