



Restaurant Week Spring 2019

Brunch/Lunch Menu

\$20

Course One:

Muffin or Cinnamon Roll

Cup of New England Clam Chowder or Soup of the Day

Calamari fried and tossed in garlic and banana peppers

Mixed Green House Salad

Course Two:

Lobster Omelet lobster meat asparagus and Havarti cheese

Rib Eye Steak and Eggs toast and home fries

Maryland Crab Cake Benedict with home fries

Beef Tenderloin Benedict with home fries

Any Burger or Black Bean Burger with fries

Fish and Chips fries and coleslaw

Sesame Crusted Ahi Tuna Salad mixed greens, cucumber, radish, crispy wonton noodles and sesame ginger dressing

Dessert:

Fresh Fruit cup

Bread Pudding homemade caramel sauce

Triple Chocolate Brownie