

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 Salad

Course Two:

Lobster Omelet lobster meat asparagus and cheddar 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