

2018 NEW YEARS EVE

\$50.00 PRIX FIXE FOUR COURSE MENU

Appetizers

Cream of Crab Soup. Award Winning 10

Crab Deviled Eggs. Cayenne, Pickled Vegetable Nest,
Petite Greens 12

Seared Sesame Tuna. Soba Noodles, Rice Wine
Vinaigrette, Pickled Ginger, Wasabi Sauce 13

Beef Short Rib. Orange jalapeno glaze,
Fried Cheesy Grit Cake 14

Salad

Caesar. Romaine, Herb Brioche Bread Croutons, Asiago, Classic Dressing 5

House. Terrapin Farms Lettuce, Cucumber, Carrots, Red Onion, Whole Grain Mustard
& Caper Vinaigrette 5

Roasted Beet Salad. Walnuts, Feta, Terrapin Farm Lettuce, Sweet Potato Hay, Citrus Vinaigrette 6

Entrées

Steak in a Bowl. 8oz. Filet Mignon, Blue Cheese Mashed Potato, Cabernet Jus Reduction,
Crispy Leeks, Julienned Vegetables 29

Two Imperial Crab Cake. Lightly Broiled, Lemon Crown, House Caper Tartar, Julienned Vegetables,
& Roast Fingerling Potatoes 29

Shrimp Risotto. Pan Seared Gulf Shrimp, Creamed Local Corn, Risotto, Peas,
Chesapeake Bay Farms Cheeses, Brown Butter & Julienned Vegetables 28

Surf and Turf. Petite Filet, Cabernet Jus Reduction, 4oz Lobster Tail, Drawn Butter, Roast Fingerling
Potatoes, Julienned Vegetable 35 (Additional \$5.00 to Prix Fixe Cost)

Chicken Chesapeake. Pan Seared Airline Breast, Jumbo Lump Crab Imperial, Sauce Béarnaise, Roast
Fingerling Potatoes, Julienned Vegetable 28

Dessert

Brewamisu. Local Stout, Lady Fingers, Mascarpone Cheese Filling & Cocoa 9

Crème Brûlée. Traditional Preparation 9 Flourless Chocolate Tort. Raspberry Coulis 9

Apple Walnut Cobbler. Chesapeake Bay Farms Vanilla Bean Ice Cream 9