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# Entrées

## POULTRY SELECTIONS

Some substitutions may require an additional charge.

### **APPLE ROULADE**

Chicken Breasts wrapped around Apple and Granola Stuffing, sliced and Served with a Brandy Apple Cream Sauce

### **ATHENS CHICKEN**

Boneless Chicken Sautéed in Olive Oil, White Wine, Kalamata Olives, Onions. Sun-Dried Tomatoes, Artichoke Hearts and Capers

### **BAR-B-QUE CHICKEN**

Bone-in with our Tangy Barbeque Sauce

### **BRAISED CHICKEN PROVENÇALE**

Simmered in White Wine and Herbs, Accented with Roasted Artichokes, Sun-Dried Tomatoes and Melted Brie

### **CAJUN CHICKEN**

Boneless and Skinless Chicken Breasts Wrapped Around Andouille Sausage Bread Stuffing, Dusted with Cajun Seasoning and Served with a Spicy Shrimp Sauce

### **CARIBBEAN JERK CHICKEN**

Marinated and Grilled with a Spicy Caribbean Sauce

### **CHICKEN AND SHIITAKE MUSHROOM STRUDEL**

Simmered in White Wine with Fresh Vegetables and Shiitake Mushrooms in a Rich Cream Sauce Wrapped in Puff Pastry

### **CHICKEN AND WILD MUSHROOM EN CROÛTE**

Diced Fresh Chicken, Wild Mushrooms and Basmati Rice wrapped in Puff Pastry and Baked until Golden Brown

### **CHICKEN BRUSCHETTA**

Boneless Breast of Chicken in an Italian Herb Marinade, Presented with Diced Tomato, Basil and Garlic Bruschetta and Topped with Provolone Cheese and Balsamic Reduction

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### **CHICKEN CACCIATORE**

Tomatoes, Onions, Garlic and White Wine Sauce

### **CHICKEN CHARDONNAY**

Creamy Wine Sauce with Mushrooms and Shallots

### **CHICKEN CHESAPEAKE**

Tender Boneless, Skinless Chicken Breasts topped with Jumbo Lump Crab Meat and Creamy Imperial Sauce

### **CHICKEN CORDON BLEU**

Stuffed with Ham and Swiss Cheese, drizzled with Mornay Sauce

### **CHICKEN DIJON**

Creamy Dijon Mustard Sauce

### **CHICKEN FRANCAISE**

Egg-Battered Chicken Breasts with Lemon Butter, Caper Sauce

### **CHICKEN IN WHITE WINE SAUCE WITH CARAMELIZED ONIONS**

A Rich Sauce of White Wine, Cream and Caramelized Onions

### **CHICKEN MARSALA**

Chicken Breasts Served with a Wild Mushroom Marsala Cream Sauce

### **CHICKEN MONTEREY**

Topped with Green Chilies, Tomatoes, Provolone Cheese and Rich Mornay Sauce

### **CHICKEN STUFFED WITH A CRANBERRY DRESSING**

Boneless Chicken Breast wrapped around Cranberry and Pork Sausage Bread Stuffing, served with Herbed Chicken Gravy

### **CHICKEN STUFFED WITH BOURSIN**

Creamy Boursin, Shiitake and Portabella Mushroom Filling in a Crispy Panko Breading

### **EURO CHICKEN ROULADE**

Boneless Breasts Wrapped Around a Stuffing of Spinach, Mushrooms, Sun-Dried Tomatoes, Prosciutto and Pine Nuts. Served with Montrachet Cheese Sauce

### **GARLIC AND HERB CHICKEN**

Boneless Chicken with a Special Herb Rub Served with Poultry Gravy

### **GOUDA-STUFFED CHICKEN WRAPPED IN PROSCIUTTO**

Gouda Stuffed Chicken Breasts Wrapped with Prosciutto in a Garlic Cream Sauce

### **HOME-STYLE FRIED CHICKEN**

Bone-in with our Crispy Coating

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### **HONEY-ALMOND COATED CHICKEN**

Succulent Boneless Skinless Chicken Breast Dipped in a Honey and Almond Breading Fried until Golden Brown and Served with Honey Butter

### **HONEY AND SESAME DIPPED CHICKEN**

Succulent Boneless and Skinless Chicken Breast, Marinated in Sesame Oil with a Crispy Panko-Sesame Crust and Served with Plum Sauce

### **LEMON CHICKEN WITH ARTICHOKE HEARTS**

Light Refreshing Citrus Sauce

### **MOROCCAN CHICKEN**

Grilled with Chopped Scallions, Cilantro, Cumin, Turmeric and other Exotic Spices

### **PAELLA**

Traditional Spanish Dish with Saffron Rice, Chicken, Chorizo and Fresh Herbs

### **SOUTHWEST CHICKEN**

Grilled and Rubbed with an Apricot-Chipotle Glaze

### **Tropical Chicken Topped with a Fruit Salsa**

Char-Grilled Boneless and Skinless Chicken Breasts Topped with a Fruit Salsa

## **BEEF SELECTIONS**

Some substitutions may require an additional charge.

### **BBQ BEEF SHORT RIBS**

Boneless Ribs in a Homemade BBQ Sauce Served on Creamy Polenta

### **BEEF BOURGUIGNONNE**

Slow-Braised Beef in a Red Wine Mushroom Sauce

### **BEEF BRISKET**

### **BEEF KABOBS**

Marinated with Thyme, Rosemary, Roasted Garlic, Lemongrass and Ginger

### **BEEF STROGANOFF**

Braised in a Rich Mushroom and Sour Cream Sauce

### **CHAR-GRILLED LONDON BROIL**

Choice Marinated Flank Steak, Char Grilled and Carved to Order

### **CORNED BEEF AND CABBAGE**

Classic St. Patrick's Day Favorite

### **FLAT IRON STEAK**

Perfectly Seasoned and Grilled with a Creamy Horseradish Sauce

### **HAND CARVED TOP ROUND**

Roasted to Perfection, Served with Au Jus & Horseradish

### **NEW YORK STRIP**

Served with a Spiced Au Jus & Creamy Horseradish Sauces

### **PRIME RIB**

Char-Grilled and Roasted, Served with Au Jus and Horseradish

### **SAUERBRATEN**

Served with Ginger Snap Gravy

### **TENDERLOIN**

Perfectly seasoned and grilled and Served with a Cabernet Au Jus

## **LAMB/PORK SELECTIONS**

Some substitutions may require an additional charge.

### **BBQ SPARE RIBS**

St. Louis-Style with our Sassy BBQ Sauce

### **BOURBON STREET PORK LOIN**

Roasted with Sliced Apples, Brown Sugar and Sage Demi-Glace

### **CUBAN PORK**

Rubbed with Cumin, Coriander, Garlic and Onion Stuffed with Chorizo

### **HONEY HAM**

Cured with a Honey-Maple Glaze

### **ITALIAN SAUSAGE**

Cooked with Peppers, Onions and Tomatoes

### **LAMB CHOPS**

Rack of Lamb Rubbed with Fresh, Aromatic Rosemary, Garlic, Cracked Black Peppercorns & Sea Salt, Sliced and Served with a Savory Stone Fruit Chutney

### **ROASTED LEG OF LAMB**

Perfectly Seasoned with Garlic and Rosemary Served with Mint Jelly

## **SHELLFISH SELECTIONS**

Some substitutions may require an additional charge.

### **JUMBO LUMP CRAB CAKES**

House Specialty Maryland-Style Crab Cakes with a Touch of Old Bay  
Served with Homemade Cocktail and Tartar Sauces

### **BBQ SHRIMP KABOBS**

Grilled Kabobs of Jumbo Shrimp with Tangy BBQ Glaze

### **CITRUS-LEMONGRASS SHRIMP**

Marinated in Orange, Garlic, Thai Basil and Lemongrass

### **STUFFED SHRIMP**

Jumbo Shrimp Stuffed with our Lump Crab Cake Recipe Broiled to Perfection

### **SEAFOOD NEWBURG**

An Extraordinarily Rich Seafood Dish with its Elegant Sauce and Fresh Seafood

## **FRESH FISH SELECTIONS**

Some substitutions may require an additional charge.

### **APPLE-GLAZED SALMON**

Roasted to Perfection and finished with a Soy and Apple Glaze

### **BLACKENED ROCKFISH**

Natty Boh Corn Broth Studded with Lump Crab meat

### **CHARGRILLED SIDES OF SALMON**

Served with Citrus Caper Butter Sauce, Bourbon BBQ Glaze and Thai Chili Soy Sauce

### **FISH AND CHIPS**

Crispy Battered Fried Fish and Fries

### **FRIED TILAPIA**

Served with our Homemade Tartar Sauce

### **GRILLED MAHI MAHI**

Marinated with Fresh Herbs and Served with a Tropical Fruit Salsa

### **GRILLED SEA BASS**

Served with our Mango Chutney

### **GRILLED TUNA WITH A MYER'S RUM SAUCE**

Served with our Mango Chutney

### **HERB-CRUSTED TILAPIA**

Served with Lemon Caper Sauce

### **HONEY AND ALMOND COATED TILAPIA**

Tilapia Filets Dipped in a Honey and Almond Breading Fried until Golden Brown and served with Honey Butter

### **LACQUERED SALMON**

Marinated and Roasted to Perfection, Finished with a Soy and Maple "Lacquer"

### **LEMONGRASS SKEWERED SWORDFISH**

Fish Kabobs Marinated in a Thai Basil Pesto and Grilled

### **PAN SEARED COD**

Served with a Sweet Eastern Shore Corn Compote

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### **PAN-SEARED HALIBUT**

Saffron and Roasted Red Pepper Sauce

### **PAN-SEARED SALMON WITH BOURBON GLAZE**

### **POACHED SALMON AND MUSHROOM DUXELLES\***

Poached Salmon topped with Mushroom Duxelles, Wrapped in Flaky Puff Pastry  
Served with Lemon Bearnaise

\*May Also Be Done with Shrimp and Scallop Filling

### **POTATO-CRUSTED SEA BASS**

Tender and Flaky Sea Bass Crusted with Shredded Idaho Potatoes and Topped with a Velvety Cream Laced Beurre Blanc

### **SALMON EN CROÛTE**

Wrapped in Flaky Puff Pastry Served with Lemon-Dill Beurre Blanc

### **SALMON WITH CARIBBEAN MANGO SALSA**

Seasoned with Jerk Spices

### **SALMON WITH CHAMPAGNE SAUCE**

Broiled Filet of Salmon Topped with our Pink Champagne Cream Sauce

### **SESAME-CRUSTED AHI TUNA LOIN**

Thai Chili Soy Sauce

### **STUFFED FILET OF SOLE MORNAY**

North Atlantic Sole wrapped around Asparagus, Mushrooms and Gruyere Cheese  
Topped with our Mornay Sauce

### **TERIYAKI SALMON**

Marinated and Roasted and Finished with a Teriyaki Glaze

### **TILAPIA WITH A COGNAC AND SOY SAUCE**

Oven Roasted to Perfection

## PASTA SELECTIONS

### **PASTAS**

Angel Hair  
Bowtie  
Fettuccini (Plain or Spinach)  
Fusilli  
Linguini  
Penne  
Rigatoni  
Spaghetti  
Ziti

### **FILLED PASTAS/CASSEROLES**

Butternut Squash Ravioli  
Smoked Mozzarella Ravioli  
Tri-Colored Cheese Tortellini  
Baked Ziti  
Lasagna (Meat or Vegetable)

### **SAUCES**

Alfredo  
Artichoke Hearts and Tomato Cream Sauce  
Basil Pesto  
Fra Diavolo - Traditional Spicy Sauce  
Garlic Butter  
Marinara  
Palermo - Mushrooms, Artichoke Hearts & Sun-Dried Tomatoes in a Pink Cream Sauce  
Portobello - Red Sauce with Portobello Mushrooms  
Primavera - Garlic & Butter or Cream Sauce with Grilled Vegetables  
Puttanesca - Red Sauce with Plum Tomatoes, Onions, Olives and Capers  
Sun-Dried Tomato Pesto  
Sweet Basil Cream Sauce  
Vodka Sauce - Pink Cream Vodka Tomato Sauce (with or without Prosciutto)