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 BRUŠCHETTA
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

Continued on next page...
**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 Française**  
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

Continued on next page...
**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

**Char-grilled 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

Continued on next page...
**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)