



9115 Whiskey Bottom Road, Suite E
Laurel, Maryland 20723

1-800-213-7427 ♦ 301-725-4244 Fax

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

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 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

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

SESAME-SOY MAPLE GLAZED PORK TENDERLOIN

Asian-Inspired Entrée featuring a Hoisin Glaze with Fresh Ginger, Soy and Minced Garlic

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

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

Quattro Formaggi Spinach Striped Ravioli
Butternut Squash Ravioli (seasonal availability)
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)