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

Braised Mustard & Herb Chicken

Slow-Braised Chicken Breasts Infused with Garlic, Onion & Thyme, Pinot Grigio, Whole Grain Mustard and Lemon

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

Continued on next page...

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

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 Florentine
Chicken Breasts in a creamy Spinach & Garlic Sauce, topped with Parmesan Cheese

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 Saltimbocca
Chicken Breasts wrapped with Sage Leaves & Prosciutto, cooked in a buttery White Wine Sauce & finished with fresh Parsley

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

Continued on next page...

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

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

Pecan-Crusted Chicken
Tender Chicken Breasts in a crisp Pecan–Panko crust with Shallot, Dijon, Lemon, Thyme & a touch of Cayenne, finished with a light, silky Roasted Garlic Velouté

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 Beef Short Ribs Slow Braised with Red Wine, Demi and Herbs, Garnished with Crispy Leeks

Beef Bourguignonne

Slow-Braised Beef in a Red Wine Mushroom Sauce

Beef Brisket

Smoked Beef Brisket with Your Choice of BBQ or Carolina Vinegar-Based Sauce

Beef Kabobs

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

Beef Stroganoff

Braised in a Rich Mushroom and Sour Cream Sauce

Carne Asada

Thinly sliced Flank Steak Marinated with Citrus, Garlic & Spices, Grilled over High Heat for a Smoky, Savory Flavor

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 Sauce or Red Wine Demi

New York Strip with Coffee-Chili Crust

Roasted New York Strip Prepared with Coffee-Chili Rub, Hard-Seared for a Crusty Finish, Garnished with Roasted Cherry Tomatoes and Blue Cheese Crumbles

Continued on next page...

New York Strip with Crab
Hand-Carved New York Strip Topped with Jumbo Lump Crab and Drizzled with a Light Bearnaise Sauce

New York Strip with Smoky Chimichurri
Roasted New York Strip served with Smoked Paprika Chimichurri, Roasted Cherry Tomatoes and Charred Lemon Slices

Petite Tender with Red Wine Demi
Grilled & Seasoned Petite Tender Sliced into Medallions, Finished with a Rich Cabernet Demi-Glace and Crispy Leeks

Petite Tender Marsala
Grilled & Seasoned Petite Tender Medallions Finished with a Rich Marsala Wine & Wild Mushroom Cream Sauce

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

Sauerbraten
Served with Ginger Snap Gravy

Spinach & Feta Stuffed Flank Steak
Braised Flank Steak Roulade stuffed with Baby Spinach, Feta, Parmesan, Caramelized Onion and a Touch of Red Pepper, Topped with Oven-Roasted Tomato-Herb Marinara

Tenderloin
Perfectly Seasoned and Grilled, Served with a Cabernet Au Jus

Top Sirloin
Grilled Angus Sirloin Steak Rubbed with a Fragrant blend of Thyme, Rosemary, Oregano, Marjoram & cracked Black Pepper, finished with savory Shallot-Dijon 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 (Australian or Colorado)

Seared & Rubbed with Rosemary, Garlic & Dijon, Finished with Rosemary Demi-Glace

Lamb Osso Bucco

Slow-braised Lamb Shanks in a Rich Red Wine, Tomato, Vegetable & Aromatic Herb Sauce

New Zealand Rack of Lamb

Petite New Zealand Lamb Chops Rubbed with Fresh Rosemary, Garlic, Cracked Black Peppercorns & Sea Salt, Sliced to order, Served with Stone Fruit Demi-Glace

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

Fresh Fish Selections

Some substitutions may require an additional charge.

Apple-Glazed Salmon
Roasted to Perfection and finished with a Soy and Apple Glaze

Chargrilled Sides of Salmon
Served with Citrus Caper Butter Sauce, Bourbon BBQ Glaze and Thai Chili Soy Sauce

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

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

Salmon en Croûte
Wrapped in Flakey 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

Teriyaki Salmon
Marinated and Roasted and Finished with a Teriyaki Glaze

Blackened Rockfish
Natty Boh Corn Broth Studded with Lump Crab meat

Grilled Rockfish
Chesapeake Rockfish topped with a light Citrus Beurre Blanc

Rockfish Almondine
Chargrilled Rockfish Topped with Toasted Almonds, Finished with Key Lime Beurre Blanc

Rockfish with Corn & Crab Brunoise
Grilled Rockfish Topped with Jumbo Lump Crab & White Corn on a Bed of Heirloom Tomatoes, Finished with Citrus Beurre Blanc

Continued on next page...

Cognac Roasted Tilapia
Tilapia Filets Marinated in Cognac, Soy & Orange Glaze

Fried Tilapia
Served with our Homemade Tartar Sauce

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

Pan-Seared Halibut
Saffron and Roasted Red Pepper Sauce

Roasted Halibut
Oven-roasted Halibut Filets finished with a smooth Dijon Shallot Cream Sauce

Branzino
Grilled Branzino Filets finished with White Wine Lemon Caper Sauce & fresh Herbs

Grilled Mahi Mahi
Grilled Mahi-Mahi Seasoned with Island Spices & Finished with a Fresh Mango and Pineapple Salsa

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

Grilled Tuna with Myer's Rum Sauce
Served with our Mango Chutney

Lemongrass Skewered Swordfish
Fish Kabobs Marinated in a Thai Basil Pesto and Grilled

Pan Seared Cod
Served with a Sweet Eastern Shore Corn Compote

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

Shellfish Selections

Some substitutions may require an additional charge.

Jumbo Lump Crab Cakes

Three-, Four-or Five-Ounce 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

Seared Sea Scallops

Pan-Seared Colossal Sea Scallops Served with a Bright Tangerine Vinaigrette

Stuffed Shrimp

Three Jumbo butterflied Shrimp stuffed with Maryland-style Crab seasoned with Old Bay Served with Remoulade Sauce

Seafood Newburg

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

Pasta Selections

Pastas

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

Filled Pastas/Casseroles

Quattro Formaggi Ravioli
Butternut Squash Ravioli (seasonal availabilty)
Wild Mushroom Ravioli with Spinach, Tomato and Marsala Cream Sauce
Tri-Colored Cheese Tortellini
Baked Ziti
Lasagna (Meat or Vegetable)
Stuffed Shells

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
Pesto – Traditional Basil Pesto with Parmesan and Pine Nuts
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)