



### **Exclusive Dinner Menu**

30+ person semi-private area available

Time: 2.5 hours \$35 per person

#### **Starters**

(select one soup and one salad to choose)

*seasonal crab soup*

*french onion soup*

*caesar salad*

*seasonal house salad with balsamic vinaigrette*

#### **Mains**

(select three entrees and two sides)

*broiled maryland crab cakes*

*roasted vegetable risotto*

*seared atlantic salmon*

*pan-roasted pork chop*

*prime rib au jus – add \$5*

*filet mignon – add \$10*

*rosemary roasted chicken*

*chicken caesar salad*

#### Sides

*goat cheese mashed potatoes*

*rosemary roasted potatoes*

*steak fries*

*sautéed spinach*

*broiled asparagus*

*roasted seasonal vegetables*

#### **Desserts**

(select one)

*beignets, peach compote*

*chocolate mousse*

*N.Y. cheesecake*

*bread pudding, bourbon caramel*

#### **Open Bar Packages**

*Champagne toast - \$5 per person*

*Selected draft beer or House wine - \$10 - \$15 per person*

*House wine and draft beer - \$15 - \$20 per person*

*Full bar (selected draft beer, wine and liquor) - \$25 per person*

*Wine pricing by the bottle also available*

***Alcohol can be purchased by table tab or guest can be billed separately***

***6% food & 9% alcohol Maryland taxes or 20% gratuity is not included in fixed-price, will be added into final bill.***

