



Exclusive 3-Course Lunch Menu

30+ person semi-private area available

Time: 2.5 hours \$20 per person

First Course

(select one salad and one soup to choose)

caesar salad
seasonal house salad with balsamic vinaigrette
seasonal crab soup
french onion soup

Second Course

(select three lunch plates with there sides)

**crab cake entree*
**seared salmon*
**flat iron steak*
**petite filet mignon – add \$5*
***chicken panini*
***cellar burger*
***crab cake sandwich*
****vegetable risotto*
****chicken caesar salad*

Sides

goat cheese mashed potatoes
rosemary roasted potatoes
steak fries
sautéed spinach
broiled asparagus
roasted seasonal vegetables
*(*two sides**one side***as served)*

Third Course

(select one)

N.Y. cheesecake
chocolate mousse
beignets, peach compote
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.