



# Dinner Menu

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## Soup

**Cup \$6 Bowl \$9**

**Maryland Crab Soup**

*blue crab, carrots, onions, celery, corn potatoes, in a savory tomato broth*

## Salad

**Steak House Chopped Salad \$11**

*chopped lettuce, tomato, egg, bacon, red onions, croutons, crumbled blue cheese drizzled with balsamic glaze and blue cheese dressing*

## Appetizers

**Beef Carpaccio \$18**

*thinly shaved tenderloin topped with arugula, parmesan cheese, red onions drizzled with a sherry mustard sauce*

**Three Way Dip \$14**

*olive tapenade, poblano crab dip, classic Italian bruschetta dip served with toasted focaccia, demi baguette and garlic knots*

**Baked Brie \$19**

*croissant pastry wrapped baked brie, topped with honey, sliced almonds and berries*

**Dungeness Crab Rolls \$17**

*Dungeness crab, cream cheese, and diced bell peppers hand rolled in wontons and flash fried, drizzled with honey wasabi, teriyaki and siracha sauce*

## Entrees

**Snowy Grouper \$44**

*ritz cracker encrusted snowy grouper over lemon risotto topped with crab butter served with asparagus*

**Classic Surf and Turf \$60**

*6oz. black angus prime filet, 6oz. baked lobster tail served with hollandaise sauce and grilled asparagus*

**Shrimp Gnocchi \$36**

*shrimp, pancetta, spinach, gnocchi and feta cheese tossed in a sundried tomato cream sauce*

**Pork Osso Buco \$35**

*20oz. slow cooked sous vide pork shank in savory tomato broth, served over mashed potatoes*

**Parmesan Chicken \$33**

*two 5oz. parmesan and Italian herb crusted chicken cutlets served with lemon risotto, topped with a lemon caper butter served with seasonal vegetable*