

BALTIMORE COUNTY RESTAURANT WEEK

August 8 –17, 2014

APPETIZERS

DAILY SOUP SELECTION PD

MINI LOBSTER ROLL

a toasted petit pain roll stuffed with lobster meat tossed in a creamy dill dressing, potato crisp garnish **10**

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan cheese **9**

FARM EGG

arugula, marinated tomatoes, sunflower seeds, buttermilk dressing, served with fried okra and a poached Springfield Farms egg **11**

"HAM AND CHEESE"

burrata cheese, speck ham, peas, mint, parmesan cheese, lemon, and EVOO **11**

ENTRÉES

"PEKING DUCK BREAST"

a 7 ounce duck breast marinated with hoisin, pan-seared and served with a peach glaze and fried rice **18**

SNAPPER EN PAPILLOTE

red snapper fillet, heirloom tomatoes, summer squashes, peppers, fresh herbs, and ramp butter sealed in parchment paper parcel and baked **20**

BBQ BISON BURGER

ground bison meat blended with foie gras butter and sweet onions, grilled and topped with a cherry barbecue sauce, melted St. Andre triple creamed cheese served on a pretzel roll with a cheesy hash brown potato casserole **19**

SPAGHETTI SQUASH

spaghetti squash and zucchini linguine tossed with peas, asparagus tips, and spinach in a tomato basil sauce, fresh mozzarella cheese **18**

DESSERTS

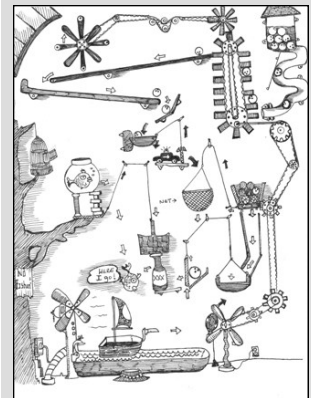
JO JO'S CHOCOLATE TEMPTATION

individual rich chocolate cake with a warm runny chocolate center served with vanilla ice cream **8**

BLACKBERRY CREAM CHEESE SOUFFLE

blackberries in a silky cream cheese soufflé served warm with a berry coulis **9**

RESTAURANT WEEK SPECIAL



HOW IT WORKS

PRIX FIXE MENU \$34.14

*You may choose
one APPETIZER,
one ENTRÉE, and
one DESSERT from the
menu at left.*

*Should you prefer to
select any of these items
a la carte, you may at the
prices listed. Sorry no
split Prix Fixe Meals.*

JOIN US FOR LUNCH
AND ENJOY A SIMILAR
SPECIAL RESTAURANT
WEEK MENU.