

AVAILABLE
DINE-IN
OR CURBSIDE

HOWARD COUNTY JANUARY 17-30, 2022

RESTAURANT WEEK 2022

DINNER

PRIX-FIXE THREE-COURSE

\$35 / PERSON

one choice of
APPETIZER

BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

SPINACH SALAD (V)

goat cheese, strawberries, blueberries, basil,
toasted almonds, champagne vinaigrette

PORTUGUESE MUSSELS

port wine, garlic butter, shallots,
tomato reduction

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

GRILLED BRIE (V)

crackers, honey, thyme, apricots, almonds

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

MD CRAB SOUP (GF)

one choice of
ENTREE

BRAISED SHORT RIB PASTA

homemade lumache noodle, braised short rib,
whipped burrata, basil

BLACKENED CHICKEN PASTA

housemade lumachelle pasta, peas, tomatoes,
pine nuts, blackened chicken, cajun cream sauce

ROSEDA FARM MEATLOAF MD

hand-crafted beef, tomato jam, sunny side egg,
whipped potatoes, green beans

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked
mozzarella, spinach

SOY HONEY SALMON BOWL (GF)

cauliflower cilantro rice, soy glaze, avocado,
edamame, red cabbage, pickled cucumbers &
onions, radishes, carrots, sesame seeds

FISH N' CHIPS

crispy fish, crab tartar, old bay fries

ROASTED PORTOBELLOS (GF) (V)

sautéed spinach, sun dried tomatoes, shallots,
smoked mozzarella, balsamic glaze

FILET (GF)

gremolata whipped potatoes, green beans,
chianti sauce

6 OZ + \$ 5 | 10 OZ + \$ 10

RIBEYE J.W. TREUTH (GF)

roasted cauliflower gratin, asparagus,
garlic butter, demi glaze

12 OZ + \$ 5 | 16 OZ + \$ 10

NY STRIP J.W. TREUTH (GF)

truffle fries, asparagus, A1-my way

12 OZ + \$ 5 | 16 OZ + \$ 10

DESSERT

HEATH BAR BREAD PUDDING OR VANILLA ICE CREAM

