

# **Carroll County Restaurant Week**

**3 Course Prix Fixe Menu**

**August 11-18**

**Choose One Appetizer, One Soup or Salad, and One Entrée**

**\$29.19**

## **Appetizers**

**Chesapeake Bruschetta**

**Our traditional Bruschetta finished with Lump Crabmeat.**

**Shrimp Insalata Caprese**

**Layers of Ripe Tomatoes and Fresh Mozzarella Cheese, topped with Jumbo Shrimp and Fresh Basil, with a Balsamic Glaze Drizzle.**

**Eggplant Rollatini**

**Lightly Battered and Fried Eggplant stuffed with Ricotta Cheese and Fresh Spinach. Topped with Homemade Tomato Sauce and Mozzarella Cheese, then Baked Golden Brown**

**10" Taco Pizza**

**10" Pizza with a Chunky Salsa Base, topped with Ground Beef, Cheese, Corn, Lettuce, Avocado, and Sour Cream**

## **Soup/Salad**

**Cranberry Pecan Salad**

**Mesclun Mix tossed with Garden Vegetables, Sweet Dried Cranberries, and Honey Roasted Pecans**

**Zucchini Asiago Salad**

**Fresh Yellow and Green Zucchini Slices grilled with Olive Oil and served on a bed of Mesclun Greens, topped with Asiago Cheese, Cherry Tomatoes, and Red Onions.**

**Small Caesar Salad**

**Cup of Maryland Crab Soup**

## **Entrees**

**Bourbon BBQ Steak**

**A 12oz Sirloin Steak cooked to your liking, drizzled with a Jim Beam BBQ Sauce and Served with 2 Vegetables. (Choice of Baked Potato, French Fries, Spinach, Broccoli, Asparagus, Vegetable Medley, or Applesauce)**

**Crab Cake Platter**

**One of our house-made 6oz crabcakes broiled to perfection and Served with 2 Vegetables. (Choice of Baked Potato, French Fries, Spinach, Broccoli, Asparagus, Vegetable Medley, or Applesauce).**

**Mango Salmon**

**A Fresh 9oz Filet of Salmon grilled and served over a bed of White Rice, with a House-made Mango Salsa.**

**Jambalaya**

**Mussels, Jumbo Shrimp, and Diced Chicken tossed with Green Peppers, Onion, and Sausage in our Homemade Fradiovlo Sauce over Linguini Pasta.**