

Restaurant Week

March 2nd-March 8th

\$48

PER PERSON

3 Courses

Course 1

BACON WRAPPED SHRIMP SKEWER / 14

mango BBQ sauce / arugula

CHESAPEAKE SEAFOOD & ROASTED CORN CHOWDER / 12

ROSEMARY & BURGUNDY RUSTIC BEEF STEW / 12

MOZZARELLA & TOMATO PESTO SALAD / 14

fresh mozzarella / roma tomato / pesto aioli / pickled red onions
tossed w/ arugula blend

MOZZARELLA MAYHEM BURGER / 20

house made marinara / fried panko mozzarella discs w/ garlic parmesan fries

SMOKED BABY BACK / 28

½ rack / chipotle BBQ / smoked gouda and bacon mac-n-cheese

JUMBO STUFFED SHRIMP / 28

sauteed seasonal vegetable medley / chesapeake Tarter sauce

BOURBON GLAZED 8 OZ. RIBEYE / 29

loaded twice baked potato / sauteed asparagus

JERK CHICKEN / 24

smoked jamaican jerk chicken thighs / grilled pineapple chutney / roasted redskin potatoes

GRILLED SALMON / 26

citrus & fresh black pepper glaze / pesto & sun-dried tomato risotto

VEGETABLE RISOTTO / 20

sauteed vegetable blend / pesto risotto / toasted baguettes

M.R.CHEESECAKES / 14

mango & raspberry swirl

STRAWBERRY & CANDIED GINGER CREME BRULEE / 14

BROWNIE SUNDAE / 14

warm fudge brownie / chocolate chip ice cream / chocolate syrup
candied walnuts / whipped cream / cherry

Course 3

Bites & Bevs