



## APPETIZERS

### TRADITIONAL JUMBO SHRIMP COCKTAIL

*WITH COCKTAIL SAUCE OR YOUR CHOICE OF DRESSING*

*\$9*

### BLACKENED SEA SCALLOPS

*SERVED WITH CUCUMBER AND WASABI DIP*

*\$9*

### BRUSCHETTA

*ROMA TOMATOES, FRESH BASIL, OLIVE OIL & PROVOLONE*

*ATOP A TOASTED BAKERY BAGUETTE*

*\$7*

### MARYLAND STYLE CRABCAKE

*WITH KEY LIME MAYO*

*\$9*

### VILLAGE GREEK SALAD

*SALAD BOWL OF FRESH BRISK GREENS WITH IMPORTED FETA CHEESE,  
BLACK & GREEN OLIVES TOSSED IN OUR HOUSE VINAIGRETTE WITH ONIONS & TOMATOES*

*\$8*

### FRENCH ONION SOUP GRATINEE

*A TRADITIONAL FAVORITE*

*TOPPED WITH HERB BAKED CROUTONS, PROVOLONE & SWISS CHEESE*

*\$5*



## **BEEF, CHICKEN, PORK & MORE**

### **TOURNEDOS OF BEEF**

*CHARGILLED CENTER CUT WITH ROASTED ONIONS,  
MUSHROOMS & GARLIC PORT WINE DEMI GLACE*

*\$26*

### **BLACK & BLU NEW YORK STRIP**

*12OZ. HAND TRIMMED NEW YORK ANGUS STEAK, PAN SEARED WITH CAJUN  
SPICES AND TOPPED WITH ROASTED AGED GORGONZOLA*

*\$24*

### **MEDITERRANEAN CHICKEN**

*PAN-SEARED BREAST OF CHICKEN RUBBED WITH MIXTURE OF GARLIC, HONEY, &  
DIJON FLAMED WITH SAUVIGNON BLANC & TOSSED WITH SPINACH, OLIVES, &  
TOMATOES FINISHED IN THE OVEN & TOPPED WITH CARAMELIZED ONIONS*

*\$21*

### **CHICKEN PRIMAVERA**

*GRILLED CHICKEN, FRESH VEGETABLES TOSSED WITH PASTA ALFREDO*

*\$18*

### **PORK LOIN**

*PAN SEARED WITH WILD MUSHROOMS AND SHERRY JUS*

*\$18*

### **VEGETARIAN UTOPIA**

*GRILLED AND SAUTÉED VEGETABLES OVER A BED OF GREENS  
WITH A BALSAMIC REDUCTION*

*\$16*

*OUR DESSERT SELECTIONS CHANGE DAILY -  
WE WILL BE HAPPY TO INFORM YOU OF TODAY'S CHOICES.*



## **FRESH FROM THE SEA**

### **CAJUN SEAFOOD RAGOUT**

*SHRIMP, SCALLOPS AND SALMON SAUTÉED WITH FRESH TOMATO  
AND CAJUN CREAM, SERVED OVER TODAY'S PASTA*

*\$21*

### **BLACKENED MAHI MAHI**

*CAJUN SEARED SERVED WITH CUCUMBER WASABI*

*\$21*

### **CEDAR PLANK SALMON AND SCALLOPS**

*OVEN BAKED ON A SEASONED CEDAR PLANK  
ACCOMPANIED WITH A GINGER & SESAME OIL FUSION*

*\$21*

### **IDAHO RAINBOW TROUT**

*PAN SEARED FINISHED WITH TOMATO CAPER BUTTER*

*\$21*

### **COCONUT CRUSTED GROUPER**

*WITH RASPBERRY AND BLACKBERRY SAUCE*

*\$21*

### **SHRIMP SCAMPI**

*TOSSED WITH TODAY'S PASTA*

*\$20*

### **MARYLAND STYLE CRABCAKES**

*WITH LIME MAYONNAISE*

*\$21*

*ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF  
FRESH VEGETABLES OR CHEF'S STARCH.  
ENTRÉES INCLUDE YOUR CHOICE OF A CUP OF SOUP OR GARDEN SALAD.  
BAKERY BASKET AND SWEET BUTTER.*

*BABY GREENS AND CAESAR SALAD ARE OFFERED AT \$1.75 EXTRA*