**Entrée Selections**

**Chef’s Specialties - $57**

Broiled Chesapeake Jumbo Lump Crab Cakes with Tomato Remoulade

Chilean Sea Bass Amandine on Sautéed Baby Spinach with Orange Crème Sauce

Filet of Beef with Cognac Sauce

Split Lobster Tail topped with Crab Imperial and Baked with Butter (Market Price)

# Filet of Beef with Portobello, Oyster and Shiitake Mushrooms

Classic Beef Wellington with Mushroom Duxelle and Dark Cabernet Sauce

**Tier One - $50**

Giant Char Grilled Scallops over Tri-Colored Orzo with Fennel, Diced Tomatoes, Garlic Tapenade

Grilled Rib Eye of Beef with Marinated Portobello Mushrooms and a Cabernet Demi Glaze

Chicken Wellington with Brandy and Shallot Sauce served with Glazed Whole Shallots

Fresh Bay Rockfish with Jumbo Lump Crab and Champagne Sauce

**Tier Two - $42**

Breast of Chicken with Crab Imperial, Light Chiffon Sauce and Fresh Chives

Char grilled Petite Flatiron Steak, Marinated in Shiraz, Onion and Herbs

Shrimp Scampi on a bed of Baby Spinach and Tri-Colored Orzo with Herb Tomato Butter

Pan Seared Sea Scallop Medallions served with Champagne Butter Sauce

**Tier Three - $35**

Grilled Salmon with Tomato and Pine Nut Concasse with a Chiffonade of fresh Basil

Tilapia with Shrimp and Scallops on a bed of Sautéed Leeks

Aegean Chicken with Fontina, Artichokes, Sundried Tomato, Fresh Basil and Extra Virgin Olive Oil

Grilled Asian Marinated Flank Steak with Julienne Peppers, Onions and Portobello Mushrooms

Flounder Stuffed with Fresh Spinach and Shiitake Mushroom Glaze, Course Grated Parmesan

Grilled Marinated Breast of Chicken with Blackberry Vinegar Reduction and Fresh Blackberries

Chicken Breast with Apple Pecan Stuffing with Honey Apple Glaze

Herb Roasted Pork Loin with Sweet and Sour Apples and Caramelized Onions

Pistachio Encrusted Salmon with Mango and Red Onion Salsa

Sautéed Chicken Breast with Raspberry, Pine Nut and Scallion Salsa

Tuscan Chicken Breast - Fennel, Squashes, Tomatoes and Peppers with Fresh Mozzarella and Balsamic Reduction

Grilled Tequila Lime Chicken with Tomato and Red Onion Vinaigrette

**Vegetarian - $35**

Ratatouille Ravioli with Basil, Tomato and Porcini Mushroom Concasse

Pasta Shells stuffed with Ricotta Cheese and topped with Pesto Cream Sauce and Fresh Parmesan

Grilled Vegetable Skewers on a bed of Cous C ous with Dried Fruits

Grilled Stuffed Portobello Mushroom on a bed of Minnesota Wild Rice

**Your entrée selection includes a choice of soup or salad, appropriate starch, vegetable mélange, bread basket, whipped sweet butter and coffee/tea service.**

**A Service Charge of 20% and all applicable Maryland tax is additional**

**2017**