



## DINNER MENU III

Served Family Style

### FIRST COURSE

(choice of 2)

#### CITRUS OLIVES

Finest olives from Spain, Italy, France and Greece marinated in lemon & herbs

#### EDAMAME

Soy beans steamed and served with sea salt

#### DEVILED EGGS, SMOKED SALMON, BLACK BREAD

Spiked with horseradish

#### APPLE SMOKED BACON-GRUYERE FRIES

House cut fries, creamy gruyere cheese and crispy bacon

#### PICKLED JALAPEÑO CALAMARI

Crisp, golden calamari rings and pickled jalapeño with warm tomato dip

### SECOND COURSE

#### BROAD AXE SALAD

Crispy Romaine, radicchio, tomatoes, onions, cucumbers and Feta in red wine vinaigrette

#### CHORIZO PEPPERONI PIZZA

Tomato sauce, fresh mozzarella, grated parmesan topped with sliced Chorizo

### MAIN COURSE

#### BUFFALO CHICKEN SATAY

Grilled chicken skewers coated in Buffalo hot wing sauce with blue cheese dressing and celery salad

or

#### SHREDDED PORK SOFT TACOS

Flour tortillas with pico de gallo, queso fresco and salsa verde

#### CHESAPEAKE BAY LUMP CRAB CAKES - RÉMOULADE

Seasoned lightly and seared golden brown served with traditional sauce and mashed potatoes

#### STEAK FRITES GARLIC HERB BUTTER

Sirloin steak grilled to order, topped with a lemon parsley herb butter with house cut fries

#### SAUTEED SESAME SPINACH

Fresh spinach sautéed and finished with a sweet soy dressing

### DESSERT

Chef's Selection of Desserts

Ice Tea, Coffee, Decaf Coffee & Hot Tea

Dinner Menu III \$40 PP

\*Beverages, Tax and Service Charge Additional\*

\*Menu items subject to change\*