

EARLY DINNER MENU

ALL DINNERS INCLUDE; SOUP DU JOUR OF FRESH GARDEN SALAD...

OUR FAMOUS BAKED CAJUN BREAD & BUTTER, ENTREE AND SIDES, DESSERT AND COFFEE OR TEA.

EGGPLANT NAPOLEAN.....13.99

MEDALLIONS OF EGGPLANT LIGHTLY BREADED AND FRIED, THEN LAYERED WITH MOZZARELLA FINISHED WITH MARINARA SAUCE OVER LINGUINE.

CHICKEN MARSALA.....14.99

TENDER BONELESS CHICKEN BREAST WITH SLICES OF FRESH MUSHROOMS AND SHALLOTS IN A MARSALA WINE DEMI-GLACE SERVED OVER LINGUINE.

CHICKEN PARMIGIANA.....14.99

TENDER BREAST OF CHICKEN, LIGHTLY BREADED WITH SEASONED BREAD CRUMBS, THEN FRIED AND BAKED WITH OUR MEAT SAUCE AND TOPPED WITH MELTED WHOLE MILK MOZZARELLA CHEESE.

TILAPIA BRUSCHETTA.....14.99

BAKED FRESH LONGFIN TILAPIA LIGHTLY COVERED WITH CHOPPED TOMATO AND BASIL OVER SEASONED SPINACH AND RICE PILAF.

TILAPIA FRANCESE.....14.99

FILET OF TILAPIA LIGHTLY DIPPED IN EGG AND DUSTED WITH FLOUR AND SAUTEED IN CLARIFIED BUTTER AND WHITE WINE AND A SPLASH OF LEMON, SERVED WITH LINGUINE.

JUMBO LUMP CRABCAKE.....16.99

MARYLAND STYLE LARGE CRABCAKE SERVED WITH A SWEET STONE GROUND MUSTARD SAUCE SALMON

GRILLED WITH FRESH HERBS.....16.99

SERVED WITH A SIDE OF PASTA OR RICE PILAF.

STUFFED SHRIMP WITH CRABMEAT.....16.99

SERVED WITH SCAMPI SAUCE OVER LINGUINE.

6 OZ USDA CHOICE FILET MIGNON.....17.99

WITH A WILD MUSHROOM BORDELAISE SAUCE AND GARLIC MASHED AND VEGETABLE DU JOUR.

DESSERT CHOICES:

CHOCOLATE MOUSSE, PEACH COBBLER, BREAD PUDDING WITH A WHISKEY SAUCE, FLAN WITH A CARAMEL SAUCE AND A SELECTION OF ICE CREAM; COFFEE OR TEA.

EARLY DINNER NOT OFFERED DURING SUMMER, MEMORIAL DAY TO LABOR DAY