

# today

## starter ♥ chilled supreme of fresh fruit

chicken tenders marinated in thai spices  
boston lettuce, carrots and sweet chili sauce

lobster bisque  
hearty lobster soup with cream and oak wood aged brandy

corn chowder maryland  
creamy corn soup with bacon, potatoes and vegetables

chilled creamy bing cherry soup

♥ green bean and roma tomatoes  
garnished with tender greens, tossed in vinaigrette dressing

didja (as in did you ever ...)  
food you always wanted to try, but did not dare

frogs legs with provencale herb butter  
served with warm garlic bread

main penne siciliana  
durum wheat pasta, tossed with a sauce of eggplant, zucchini,  
plum tomatoes, cream, pecorino cheese and italian herbs. (also available as a starter)

beer batter fried fish fillet and panko crusted jumbo shrimp  
curley fries and breaded onion rings, remoulade sauce

♥ blackened supreme of spring chicken  
marinated with cajun spices and herbs

\* chateaubriand with sauce béarnaise  
sliced, grilled beef tenderloin

black bean and vegetable enchiladas  
vegetarian entrée; served with sour cream, guacamole and mild salsa

## from our comfort kitchen

bacon mac n' cheese (b.m.c.)  
apple wood smoked bacon, with aged cheddar cheese  
topped with a grilled, marinated chicken breast

♥ denotes healthy options which are low in fat, cholesterol and sodium

# after dinner

desserts grand marnier soufflé  
served with orange vanilla sauce

cappuccino pie  
coffee ice cream with whipped cream

♥ poached williams pear  
slowly cooked in red burgundy wine

warm chocolate melting cake  
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee  
cappuccino \$2.95 latte \$2.95 espresso \$1.95

\* liqueurs  
sambuca • kahlúa • grand marnier • disaronno amaretto  
baileys irish cream • frangelico

\* cognacs and brandies  
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.  
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

\* dessert wines and ports  
croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply