

# DINNER

## CHILLED APPETIZERS

### Smoked Salmon

Sliced Smoked Salmon on  
Pumpnickel Croutons with  
Dill Sauces  
\$5.99

### Shrimp Cocktail

Four Jumbo Shrimp Served  
with Tangy Cocktail Sauce  
\$6.99

### Intermezzo

Fruit Sorbet to Cleanse  
the Palate  
\$1.99

### Prosciutto with Melon

Thinly Sliced Prosciutto Ham  
Layered over Wedges of  
Cantaloupe Melon,  
Poppy Seed Dressing  
\$4.99

## HOT APPETIZERS

### Sea Scallops

Tender Sea Scallops on Butter  
Lettuce with Diced Vegetables  
and Citrus Vinaigrette Dressing  
\$5.99

### Maryland Crab Cake

Hand Formed seasoned Crab  
Cake on a bed of mixed field  
greens with Remoulade sauce  
\$3.99

### Caribbean Shrimp

Spicy Shrimp Served in a Puff  
Pastry Shell with Creamy  
Coriander Lemon Sauce  
\$5.99

### Penne Pasta

Appetizer Portion of  
Penne Pasta with  
Alfredo or Marina Sauce  
\$3.00

## SOUP

### Lobster Bisque

Creamy Lobster Bisque with a  
Hint of Sherry  
\$2.99

### Cream of Mushroom

Exotic Mushrooms, Onions  
and Cream  
\$1.99

### Clam Chowder

New England Style  
Clam Chowder Served  
with Oyster Crackers  
\$1.99

### Italian Wedding Soup

Orzo Pasta, Diced Chicken,  
Tiny Meatballs with  
Vegetables in a  
Flavorful Chicken Broth.  
\$1.99

### Hearty Beef and Barley

Beef, Barley and Vegetables  
in a Rich Beef Stock  
\$1.99

### Minestrone

Vegetable and Pasta in a  
Spicy Tomato Flavored  
Chicken Stock  
\$1.99

*The above items are subject to a service charge and any applicable tax*