

DINNER

CHILLED APPETIZERS

Smoked Salmon

Sliced Smoked Salmon on
Pumpnickel Croutons with
Dill Sauces
\$6.99

Shrimp Cocktail

Four Jumbo Shrimp Served
with Tangy Cocktail Sauce
\$7.99

Intermezzo

Fruit Sorbet to Cleanse
the Palate
\$2.99

Prosciutto with Melon

Thinly Sliced Prosciutto Ham
Layered over Wedges of
Cantaloupe Melon,
Poppy Seed Dressing
\$5.99

HOT APPETIZERS

Sea Scallops

Tender Sea Scallops on Butter
Lettuce with Diced Vegetables
and Citrus Vinaigrette Dressing
\$7.99

Maryland Crab Cake

Hand Formed seasoned Crab
Cake on a bed of mixed field
greens with Remoulade sauce
\$6.99

Caribbean Shrimp

Spicy Shrimp Served in a Puff
Pastry Shell with Creamy
Coriander Lemon Sauce
\$6.99

Penne Pasta

Appetizer Portion of
Penne Pasta with
Alfredo or Marina Sauce
\$4.00

SOUP

Lobster Bisque

Creamy Lobster Bisque with a
Hint of Sherry
\$3.99

Cream of Mushroom

Exotic Mushrooms, Onions
and Cream
\$3.99

Clam Chowder

New England Style
Clam Chowder Served
with Oyster Crackers
\$3.99

Italian Wedding Soup

Orzo Pasta, Diced Chicken,
Tiny Meatballs with
Vegetables in a
Flavorful Chicken Broth.
\$3.99

Hearty Beef and Barley

Beef, Barley and Vegetables
in a Rich Beef Stock
\$2.99

Minestrone

Vegetable and Pasta in a
Spicy Tomato Flavored
Chicken Stock
\$2.99

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