

JERSEY GIRL

Restaurant Week

June 19-24

Four Courses
\$30 per person

1st Eggplant Crepes or Vegetable Spring Rolls

2nd Tomato Bisque or House Salad

3rd Chicken Baltimore

Sauteed chicken, lump crabmeat, roasted garlic mash, fresh asparagus

Clams and Linguine

Local littleneck clams, white wine sauce, herbs and spices

Grilled Scottish Salmon

Soy ginger vinaigrette, sugar snap peas, fingerling potatoes

Grilled Mojito Hanger Steak

Latin pesto, roasted garlic mash, grilled corn on the cob

4th Bourbon Bread Pudding or Mud Pie