

Sean Bolan's

Harford County Restaurant Week 2017

*Choose 1 Item from 3 of the 4 Courses **\$30.17** per person*

Appetizer

- Smoked Trout Croquettes
Smoked Trout atop toasted croquettes with creamy corn puree, roasted tomatoes & jalapenos
- Crab Deviled Eggs
Traditional Deviled Eggs topped with Lump Crab & Old Bay seasoning

Soup or Salad

- Creamy Crab & Corn Bisque
- Feta & Watermelon Salad with Arugula and a Honey Champagne Vinaigrette
- Classic Caesar Salad
- Seafood Chowder

Entrees

- Blackened Trout
Cast Iron seared Trout served with smoked red beans & rice, corn bread and pickled okra
- Teres Major Steak
Grilled Teres Major served with Corn & Okra succotash and roasted Tomatoes, finished with blackberry demi glaze.
- Shrimp Scampi
Traditional Shrimp Scampi served with Spinach, Diced Tomatoes, Lemon & Garlic served over linguini

Desserts

- Bread Pudding
- Triple Berry Tart
- Peach Panna Cotta with fresh Peaches & Mint Balsamic