



**First Course** (Choice of one)

- Cream of Crab soup
- Maryland Crab soup
- Soup du Jour soup
- Pan Seared Scallops

over baby spinach, mushrooms and bacon topped with balsamic glaze

- PEI Black Mussels

White wine butter sauce served with tossed points

**Second Course** (Choice of one)

- House Italian Salad
- Greek Salad

**Third Course** (Choice of one)

- Mediterranean Salmon

Feta cheese, capers, kalamata olives, San Marzano tomatoes over wild rice

**Sterling Vintner's Chardonnay**

- Seafood Pasta

Jumbo shrimp, scallops, black mussels, baby clams, lobster meat and spinach in a lobster cream sauce

**Dark Horse or Josh Rosé**

- Black Angus Rib Eye Steak

served with asparagus and roasted potatoes

**Louis Martini Cabernet or Coastal Estates Merlot**

- Chicken and Shrimp Dijon

over wild rice topped with spinach and Dijon cream sauce

**Aidani Hatzidakis (Dry White)**

**Fourth Course** (Choice of one)

- Homemade Cheesecake
- Organic Ice-Cream

\$38.00 / per person

**\$44 w/wine pairing (glass)**

(taxes, liquor and gratuity not included)

Please No Substitutions