## 2 FOR \$36 Monday & Tuesday





Soup of the day, cup of homemade chili, garden salad, or Caesar salad. Substitute a cup of crab soup or Quarterfield salad for only \$1.99



**SESAME CHICKEN** Sesame & Japanese breadcrumb-encrusted chicken breast, topped with plum sauce; served with rice and sautéed vegetables.

COUNTRY FRIED STEAK Black Angus Beefsteak, battered and fried, topped with a classic brown onion gravy; served with garlic mashed potatoes and sautéed vegetables.

## GRILLED SIRLOIN (New)

Center cut choice sirloin grilled and topped with bourbon-mushroom sauce; served with mashed potatoes and green beans.

**MEATLOAF** Homemade meatloaf topped with brown onion gravy; served with mashed potatoes and sautéed vegetables.

**SESAME SALMON** Sesame seed crusted Chilean Salmon, pan seared and baked with a Thai-chili glaze; served with basmati rice and sautéed vegetables.

**SHRIMP CREOLE** Large shrimp, sautéed in a traditional creole sauce; served over basmati rice. **GF** 

FISH & CHIPS Fresh fish filet battered with our homemade beer batter; served with seasoned fries, cole slaw and a side of Old Bay® tartar sauce.

Today's special?
Please inquire with your server.



MAHI CREOLE Pan seared Mahi and shrimp finished in a tomato based creole sauce and served over basmati rice

**GRILLED NEW YORK STRIP** 10oz New York strip steak grilled then topped with mushroom bourbon sauce; served with mashed potatoes and sauteed vegetables

HERB CRUSTED SALMON Fresh salmon filet encrusted with herbs and Japanese bread crumbs, baked and topped with mustard dill sauce; served with specialty rice and grilled asparagus

**BEEF SHORTRIBS** Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze

**CHESAPEAKE PASTA** Grilled sliced chicken breast and lump crabmeat sautéed with fresh basil, tomato and baby spinach in an Old Bay® cream sauce, tossed with fettuccine



Please ask your server about our featured desserts, or choose any dessert from our display case for \$1.95 per person.