

2 FOR \$36

Monday & Tuesday



Great Beginnings

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

Entrées

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 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.

UPGRADE TO A Grill Favorite FOR ONLY \$5

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

Desserts

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