



DINNER MENU II

Served Family Style

FIRST COURSE

(choice of 3)

BROAD AXE SALAD

Crispy Romaine, radicchio, tomatoes, onions, cucumbers and Feta in red wine vinaigrette

EDAMAME

Soy beans steamed and served with sea salt

APPLE SMOKED BACON-GRUYERE FRIES

House cut fries, creamy gruyere cheese and crispy bacon

PICKLED JALAPEÑO CALAMARI

Crisp, golden calamari rings and pickled jalapeño with warm tomato dip

MAIN COURSE

BUFFALO CHICKEN SATAY

Grilled chicken skewers coated in Buffalo hot wing sauce with blue cheese dressing and celery salad

or

SHREDDED PORK SOFT TACOS

Flour tortillas with pico de gallo, queso fresco and salsa verde

CHESAPEAKE BAY LUMP CRAB CAKES - RÉMOULADE

Seasoned lightly and seared golden brown served with traditional sauce and mashed potatoes

STEAK FRITES GARLIC HERB BUTTER

Sirloin steak grilled to order, topped with a lemon parsley herb butter with house cut fries

SAUTEED SESAME SPINACH

Fresh spinach sautéed and finished with a sweet soy dressing

DESSERT

Chef's Selection of Desserts

Ice Tea, Coffee, Decaf Coffee & Hot Tea

Dinner Menu II \$35 PP

Beverages, Tax and Service Charge Additional

Menu items subject to change