



TWILIGHT MENU

Served Daily
4pm – 5:30pm
\$20.50

FIRST COURSE choice of
NEW ORLEANS CREOLE GUMBO
MARYLAND STYLE LOBSTER BISQUE
HOUSE SALAD
CAESAR SALAD

SECOND COURSE choice of
All entrees are served with whipped yukon gold potatoes and asparagus, unless already stated

SAUTEED SHRIMP SCAMPI
In seasoned butter, whipped yukon gold potatoes and fresh asparagus

BLACKENED CHICKEN PENNE PASTA
Roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto

PRETZEL CRUSTED TROUT
Herb Roasted potatoes, haricots verts, frisee, bacon mustard vinaigrette

PANKO FRIED SHRIMP (6)
Apple & celery root slaw, french fries, cocktail sauce

BAKED COSTA RICAN TILAPIA

MESQUITE GRILLED ATLANTIC SALMON

CENTER CUT 6 OZ. FILET MIGNON (ADD \$7.00)

THIRD COURSE choice of
CHOICE OF ANY OF OUR DESSERTS (ADD \$2 FOR CARROT CAKE)

*No coupons or any other discount, no split entrees

