

BALTIMORE RESTAURANT WEEK



January 12-21, 2018

TWO COURSE LUNCH

\$15

STARTERS (CHOOSE ONE)

MARYLAND CRAB SOUP, CREAM OF CRAB, CHICKEN NOODLE, CHILI W/ CHEESE, FRENCH ONION, ITALIAN WEDDING SOUP, FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS

THE CHEF'S SPECIALS (CHOOSE ONE)

RIVIERA BURGER

Certified Prime Black Angus Beef half pound burger made in house and char-grilled to your liking. Topped with crispy bacon, sautéed mushrooms, caramelized onions and imported white Provolone cheese. Served on a brioche bun with lettuce, tomato and basil aioli.

CHESAPEAKE SANDWICH

Fresh jumbo lump crab cake, char-grilled chicken breast, crispy apple wood bacon, romaine lettuce, ripe tomato, red onion and cocktail sauce on a toasted brioche bun.

SRIRACHA SHRIMP SALAD

Gulf shrimp tossed in a creamy sriracha aioli with fresh scallions and finely diced celery. Served on a grilled pita wrap with melted provolone cheese, romaine lettuce leaf, chopped ripe Roma tomato.

E.A.P TORTILLA

The Edgar Allan Poe Tortilla: Broiled jumbo lump crab cake tightly wrapped in a flour tortilla with crisp romaine, grated pecorino cheese and our signature Caesar dressing.

OPEN FACED PRIME RIB

8oz Corn-fed western beef slow roasted to your liking and served on a toasted garlic bread ciabatta with lettuce, tomato and au jus fixings.

SALMONE BASKET

Blackened rubbed Atlantic Salmon pan-seared and served over a flour tortilla salad basket with Haas avocado, cherry tomatoes, red onions, crisp romaine, homemade croutons, grated pecorino cheese and our signature Caesar dressing.



SERVING BALTIMORE SINCE 1987