

# Weekly Dinner Specials

January 3-11, 2019

## THREE COURSE DINNER \$28

### STARTERS (CHOOSE ONE)

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GARDEN SALAD, CAESAR, GREEK SALAD, MARYLAND CRAB,  
CHICKEN NOODLE, CHILI & CHEESE, RAVIOLI FRITTI (3),  
BUFFALO WINGS (4), POLPETTE ITALIANO (2)

### THE CHEF'S SPECIALS (CHOOSE ONE)

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#### PRIME RIB

14oz. Slow roasted corn-fed beef served over spiced Jamaican Island rice with beans.

#### TRADITIONAL LAMB STEW

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock over boiled potato cubes.

#### COWBOY PORK CHOP

14oz. Rosemary char-grilled cowboy frenched pork chop (Bone-In). Served with your choice of a starch and vegetable. (Add an 8oz. Jumbo Lump Crab Cake \$16)

#### DILL SALMON

Fresh Atlantic Salmon pan-seared. Topped with our made to order crème dill sauce over white rice.

#### STUFFED PORK LOIN

Seasoned and slow roasted pork loin sliced over apple raisin stuffing smothered with pan gravy. Served with your choice of a starch and vegetable.

### DOLCE (CHOOSE ONE)

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FROM OVER 20 DECADENT GOURMET DESSERTS

15% GRATUITY WILL BE ADDED TO EACH & EVERY DINE-IN CHECK