

Sunday Dinner Party Menu

Your Personalized Heading & Date

First Course

The Bluestone mixed greens, warm brown sugar bacon, toasted pecans, tomatoes, mustard-honey vinaigrette

Traditional Caesar romaine lettuce, anchovy and garlic house dressing, croutons and grated parmesan cheese

Maryland Crab Soup an array of vegetables and spices

Cream of Crab Soup lump crab with a touch of sherry

Entree Selection

Jumbo Lump Crab Cakes two five ounce cakes broiled to a light brown, house seasonings, served with roasted potatoes and asparagus (\$39 Category)

Tenderloin Filet premium beef cooked to preference, served with béarnaise, buttermilk chive mashed potatoes and asparagus (\$39 Category)

Firecracker Salmon grilled, brushed with a spicy teriyaki/balsamic glaze, served with chef's rice and crispy brussels (\$32 Category)

Seasonal Chicken Dish created by the chef using the season's freshest ingredients (\$32 Category)

Dessert Selection

Hot Blondie
Crème Brulee
Seasonal Dessert

Sunday Special- 3 courses - \$32/\$39 per person

Prices do not include soft beverages

~does NOT include tax or gratuity~