

# private dining

\$350 MINIMUM

## APPETIZERS

MARYLAND CRAB CAKES,  
SHE CRAB SOUP, LOBSTER BISQUE,  
SPRING SALAD, CAESAR SALAD  
EGGROLLS (CRAB CAKE,  
BUFFALO CHICKEN, OXTAIL, SURF AND  
TURF, CUSTOM) OR LUMP CRAB DIP

## SIDES

ROSEMARY POTATOES, GARLIC MASHED  
POTATOES. SMOKED GOUDA: SERVED  
WITH FRESH CHIVES, 5 CHEESE MAC AND  
CHEESE, CRAB MAC AND CHEESE,  
SEAFOOD MAC LOBSTER MAC, LOADED  
POTATO, SHRIMP (FRIED, SAUTÉED) OR  
HONEY BUTTERED CROISSANTS

## MAIN COURSE

RACK OF LAMB, SALMON, ROASTED  
CHICKEN BREAST, STEAK (+25 FILET  
MIGNON), RIBEYE, NY STRIP, T BONE OR  
CUSTOM REQUEST

## VEGGIES

GARLIC GREEN BEANS, ASPARAGUS,  
ROASTED BRUSSEL SPROUTS W/  
BALSAMIC GLAZE, CORN OR CUSTOM

## DESSERT

NY CHEESECAKE (TRADITIONAL, RED  
VELVET, OREO), CHOCOLATE CAKE  
TOPPED WITH VANILLA ICE CREAM, RED  
VELVET CAKE, OR BROWNIE BOWL WITH  
ICE CREAM

