# *Prix Fixe Dinner Menu*

*Menu includes choice of one appetizer, one entrée and one dessert*
*$34 per person*

## *Appetizers*

French Onion Soup

Maryland Blue Crab Bisque

Chester County Mushroom Soup

Classic Caesar Salad

Deluxe Garden Salad with Champagne Vinaigrette

Wedge Salad with Bacon and Blue Cheese

Jumbo Shrimp Cocktail add $3

Petite Crab Cakes with Remoulade sauce add $3

## *Entrées*

*All entrées served with your choice of our chef's daily vegetable selection*

Sautéed Salmon Fillet
with lime risotto and blood orange reduction

Crab Imperial Stuffed Fillet of Sole
with Macaire potatoes and chive beurre blanc

Roasted Free-Range Chicken
with Yukon gold whipped potatoes and orange-honey glaze

Black Angus Beef Tenderloin Tips
with Dijon cream sauce and Yukon gold whipped potatoes

Roasted Black Angus Prime Rib au jus
With baked potato and horseradish cream add $3

Jumbo Lump Crab Cakes
with Yukon gold whipped potatoes and Pommerey mustard sauce add $3

Petite Black Angus Beef Tournedoes au Poivre
with Cognac demi-glace and Macaire potatoes add $3

## *Desserts*

Warm Desmond Bread Pudding
with vanilla anglaise and raspberry sauce

Key Lime Pie
With graham cracker crust and raspberry coulis

Banana Cream Pie
with graham cracker crust and vanilla whipped cream

Dark Chocolate Torte
with raspberry coulis