

Chef's Specials

February 1st, 2012 – February 29th, 2012

– Appetizer –

Zeppole Calzone

Our Housemade Pizza Dough Stuffed with Prosciutto Ham, Mozzarella, Fresh Basil and Roasted Garlic, Flash Fried and Tossed in Parmesan Cheese and Served with Marinara Sauce

\$8

– Entrées –

Louisiana Filet

Blackened Filet, Crawfish, Andouille Beurre Blanc, Blue Cheese Mashed Potatoes, Asparagus and Finished with Crispy Fried Oysters \$38

Fruit De Mar

Clam, Mussels, Shrimp, Spinach, Oven Dried Tomato in a Rich Vin Blanc Sauce atop Linguine \$32

Chicken Chesapeake

Chicken Roulade Stuffed with Crab and Smithfield Ham, Pan Fried and Served with Mashed Potato, Julienne Vegetables and Basil Beurre Blanc. \$30

Chipotle Lime Grilled Mahi-Mahi

Served with Charred Pineapple Kim Chi (Slaw) and Yucca Frits \$28

– Desserts –

Strawberry Soufflé

With Hot Chocolate Sauce

\$8

Dark Chocolate Cheesecake

\$8

Espresso Pots De Crème

\$7

Raspberry Red Velvet Cake

With Old Meeting House Raspberry Dark Chocolate Ice-Cream

\$7