



PLATED DINNER MENU 2018

Prices listed include the entire dinner - salad, bread and butter, entrée, vegetable, potato, rice or pasta. A 6% sales tax and 18% gratuity will be added.

Pad Thai - Rice noodles tossed with piquant marinated carrots, squash, scallions, garlic and herbs - \$26

Creamy Fettuccine - With peas and basil - \$26

Pasta Sherry Cream - Sautéed garlic, tomatoes and mushrooms tossed in a sherry cream sauce served over linguine- \$26
with Chicken - \$28
with Shrimp - \$31

Baked Ham - Honey mustard glaze. Served with chive butter potatoes - \$29

Roast Turkey Breast Slices in Gravy - Served with chive butter potatoes - \$29

Tips Savannah - Sautéed tenderloin tips and onions in a bourbon, grain mustard and brown sugar cream sauce. Served with chive butter potatoes. - \$30

Belgian Beer Braised Short Rib - 6 ounce boneless short rib braised in Bube's Belgian Ale topped with sautéed mushrooms and served with chive-butter potatoes - \$33

Chicken Parmesan - Grilled chicken breast topped with marinara sauce, parmesan cheese, and mozzarella cheese. Served with linguini pasta. - \$29

Ham & Cheese Stuffed Chicken Breast - Breaded and stuffed with ham and cheese. Serve with chive butter potatoes. - \$30

Chicken Coopersmith - a sautéed chicken breast with garlic, mushrooms, onions and thyme finished in a creamy Marsala sauce and served with chive-butter potatoes - \$30

Chicken Costello - a sautéed chicken breast topped with crab meat and Mornay sauce, garnished with bacon pieces and served over a bed of rice - \$34

Fisherman's Stew - Lump crab meat, scallops, shrimp and market fresh fish poached in a lobster broth with fresh vegetables, served in a puff pastry shell over a bed of rice - \$36

Shrimp and Crab Scampi - Shrimp and crab meat sautéed in a garlic butter sauce tossed with linguine and fresh herbs- \$35

Spiced Scallops - Scallops sautéed with ginger and almonds in a creamy Dijon mustard sauce tossed with linguini and cherry tomatoes - \$34

Maryland Style Crab Cakes - Two Maryland style crab cakes broiled and served over a bed of rice - \$37

Pan Roasted Brown Sugar Glazed Salmon - Served on a bed of rice - \$32

Broiled Tilapia – Lemon pepper glaze, served with rice - \$30

Grilled Duck Breast - Topped with a strawberry horseradish glaze and served on a bed of rice - \$33

The Trencherman's Plate - a 6 ounce Certified Angus Filet Mignon and a Broiled Crab Cake served on a bed of rice \$42

Filet Mignon - a 6 ounce Certified Angus Filet Mignon served with chive-butter potatoes - \$35

New York Strip Steak - Served with chive-butter potatoes- \$33

Stuffed New York Strip Steak - New York strip steak stuffed with our stuffing du jour served with chive-butter potatoes - \$36

Children's Entrées

Pasta with Marinara Sauce - served with grilled vegetables - \$13

Chicken Fingers and Fresh Cut Fries - \$14

Kids Cheeseburger - served with a potato dish and grilled vegetables - \$14

Petit Filet Mignon - Served with a potato dish and grilled vegetables - \$17