



ROSEMONT RESTAURANT WEEK

March 1 - March 7, 2020

Lunch Menu | \$24

(PLEASE SELECT ONE FROM EACH COURSE)

FIRST COURSE

Arugula and Roasted Beet Salad

Pumpkin Seed Vinaigrette, Manchego Cheese

Kung Pao Calamari

Flash Fried; Spicy Chili Sauce, Toasted Peanuts

Maryland Crab Soup

Spicy Vegetable Broth, Crab

SECOND COURSE

Kung Pao Ahi Salad*

Ahi Tuna Spicy, Kung Pao Sauce, Bibb Lettuce, Sweet & Spicy Peanuts

Lump Crab Mac & Cheese

Cheddar Jack, Pico De Gallo, Old Bay

Asian BBQ Salmon

Teriyaki, Sushi Rice, Stir-Fry Vegetables, Toasted Sesame

Blackened Cobia Tacos & Black Bean Soup

Skillet Blackened; Jicama Chimichurri Slaw, Chili Lime Aioli

THIRD COURSE

Deep Dish Silk Pie

Raspberry Sauce

Crème Brûlée

Burnt Crust, Fresh Berries

*The Restaurant Week menu is designed for each guest to enjoy individually: regular restaurant menu items may be ordered in addition

*Beverages, tax and gratuity not included

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness
A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.