# HOWARD COUNTY RESTAURANT CRAFT BEVERAGE WEEKS

# DINNER MENUS



## HOWARD COUNTY RESTAURANT CRAFT BEVERAGE WEEKS

### JANUARY 20 -FEBRUARY 2

### THREE COURSE PRIX FIXE DINNER | \$64

PLEASE CHOOSE ONE STARTER, ONE ENTRÉE, AND ONE DESSERT

### **STARTERS**

### BLACKENED TENDERLOIN TACOS \*

Blackened Tenderloin Medallions / Flour Tortilla / Housemade Guacamole / Pickled Red Onion

### **CRAB TOAST**

Crab Imperial / Cheddar Cheese / Housemade Focaccia Bread

### SMOKED BRISKET NACHOS CS

14-Hour House Smoked Brisket / Onion / Pimento Cheese / Cherry Tomato / Fried Corn Tortilla / Jalapeño Ranch

### ENTRÉES

**ROCKFISH** Pan Seared Rockfish / Jumbo Lump Crab Meat / Bacon Jam / Saffron Risotto

### MARYLAND CRAB CAKES

Classic Chesapeake Recipe / Hand-Cut Fries / Housemade Coleslaw / Housemade Tartar

### 16 OZ. RIBEYE STEAK \*

Served Grilled or Au Poivre / Mâitre d' Butter / Hand-Cut Fries OR Seasonal Vegetable

### DESSERTS

### CARAMEL APPLE CRISP

Housemade Streusel Topping / Caramel Drizzle / Vanilla Ice Cream

### CAKE DUO

Chocolate Cake with Bavarian Cream / Rum Cake with Raspberry Bavarian Cream / Rum Chantilly Cream / Honey Tuile Cookie

### CARROT CAKE

Dulce de Leche Cream Filling / Cream Cheese Icing / Toasted Pecans



### **RESERVATIONS RECOMMENDED**

2700 Turf Valley Road | Ellicott City, MD 410.480.2400 | AlexandrasRestaurant.com

<sup>cs</sup> Gluten Sensitive

\* Contains (or may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially individuals with certain medical conditions.

## HOWARD COUNTY RESTAURANT CRAFT BEVERAGE WEEKS

### JANUARY 20 -FEBRUARY 2

### COCKTAILS

RASPBERRY JOHN DALY | 12 Ketel One Vodka / Raspberry Purée / Iced Tea / Lemonade

BLACKBERRY BOURBON SMASH | 13 Woodford Bourbon / Blackberry Simple Syrup / Mint / Fresh Lemon / Soda

TOASTED ALMOND MOBTOWN MARTINI | 14 New Amsterdam Vodka / Amaretto / Kahlua / Espresso

HOT HONEY FLORITA | 15 Don Julio Blanco Tequila / Triple Sec / Lime Juice / Hot Honey

CARAMEL APPLE SANGRIA | 14 Captain Morgan Spiced Rum / White Wine / Caramel Apple Cider Simple Syrup / Cinnamon Sugar Rim

### **DRAFT BEER**

TURF VALLEY CLUBHAUS SEASONAL | 6 Union Craft Brewing / Baltimore, MD

DIVINE IPA | 7 Union Craft Brewing / Baltimore, MD / 6.5%

SPEED WOBBLES | 7 Key Brewing / Dundalk, MD / 4.9%

### **CRAFT CAN**

FEED THE MONKEY ORANGE HEFEWEIZEN | 6 Jailbreak Brewing Co. / Laurel, MD / 5.6%

> **G.O.A.T. IPA | 6** Union Craft Brewing / Baltimore, MD / 6.5%

CRABTOWN CLASSIC VIENNA LAGER | 6 Jailbreak Brewing Co. / Laurel, MD / 5.5%

SNOW PANTS OATMEAL STOUT | 6 Union Craft Brewing / Baltimore, MD / 8.5%

SKIPJACK PILSNER | 5 Union Craft Brewing / Baltimore, MD / 5.1%

WHITE RUSSIAN CREAM ALE | 7 Jailbreak Brewing Co. / Laurel, MD / 5.5%

### **RESERVATIONS RECOMMENDED**

2700 Turf Valley Road | Ellicott City, MD 410.480.2400 | AlexandrasRestaurant.com



### **Restaurant Week Menu**

\$30 Two Course Option January 20th-February 2nd Available 4pm-Close

### Menu presented by Executive Chef Jonathan Hicks

1. Honey Garlic Pork Belly Sliders with toasted sesame seeds and chive

The Mack - grilled steak burger, fries, mac and cheese, candies bacon, BBQ chicken thigh, Ito, brioche bun, with fries

2. Cheesesteak Spring Rolls with truffle slap sauce and scallions

Chicken and Waffle Club - with fried chicken, bacon jam, arugula and tomato. Served on Belgian waffle smothered in 24k gold sauce

3. Eggplant Parm - grilled eggplant stuffed with ricotta and goat cheese in marinara

Meatballs, Sausage, Ricotta, Broccolini with red sauce and house blend

\*NO SUBSTITUTIONS OR MIX OR MATCHING

### **Featured Drinks**

Terrazas Reserva Malbec \$10 Mendoza Valley, Argentina

Line 39 Sauvignon Blanc \$9 Lake County, California BLACK. FLAG SOCIAL HO⊻SE

Decoy Cabernet Sauvignon \$55 California

> Apple Cider Sangria \$9



WARM WINTERY WINE Scandinavian Vin Glogg mulled wine 10

SPICED PEAR MULE St. George Pear liqueur / Gosling ginger beer / lime juice / lime 10

**THE REVENGE** Bulleit bourbon / apple cider / cinnamon sugar rim / apple chunk 11

PAMA MIMOSA Pama pomegranate liqueur / prosecco / orange juice 9

NAUGHTY & SPICE Jamaican Spiced Rum / warm apple cider 10

### HOWARD COUNTY RESTAURANT WEEK MENU 2025

choose one from each course for \$44.25 (no substitutions or splitting)

### COURSE ONE

### CREAMY SHRIMP BACON CORN CHOWDER SOUTHWEST CHICKEN EGGROLLS avocado crema RED WINE POACHED PEAR SALAD V/GF

red wine poached pears / goat cheese optional / mixed greens / carrots / pickled onions / candied walnuts / mushrooms / white balsamic vinaigrette

### **COURSE TWO**

### JUMBO LUMP CRAB CAKE

5 oz. jumbo lump crab cake / rosemary red bliss potato / zucchini-squash medley / tartar sauce

### CHICKEN GNUDI ALLA VODKA

pan seared chicken breast / asiago -ricotta stuffed gnocchi / creamy vodka tomato sauce / spinach / crispy prosciutto / parm cheese

### **CABERNET SHORT RIBS**

Slow braised short ribs / rustic mashed potato / tender Yankee vegetables / red wine demi glaze

### **VEGAN STUFFED ZUCHINNI BOAT**

Grilled vegan zucchini boat / roasted red pepper-garlic hummus risotto / zucchini-squash-mushrooms

### COURSE THREE

### DARK CHOCOLATE CRÈME BRULEE APPLE CRISP CHEESECAKE caramel drizzle

### RASPBERRY SORBET V/GF



Howard County Winter Restaurant Weeks Choice of Starter or Salad, Entrée, and Dessert for \$36, \$41, \$46, \$52 or \$57

### APPETIZERS SOUP & SALAD

**BP FRENCH ONION SOUP** 12 gruyere fontina, croutons

**CRABTOWN CLASSIC STEAMED SHRIMP** 1/2lb 13 1lb 18

**CRISPY CHICKEN WINGS** 17 Bourbon bacon BBQ, buttermilk blue cheese dip

**BP CRAB DIP** 16 \*GF\* celery, brioche baguette Add extra baguette 3

**SEARED SCALLOPS** 21 applewood smoked bacon, chive butter

**BEEF SHORT RIB POUTINE** 15 Hand Cut Fries, Pulled Beef Short Rib, Caramelized Onions, Gruyere & Fontina Cheese, Sage Gravy

**BLACK ANGUS BEEF SLIDERS** 15 JW Trueth beef sliders, BP sauce, aged cheddar, bacon jam

**CHICKEN SLIDERS** 15 cornmeal fried chicken, apple slaw

**CRABCAKE EGGROLLS** 18 habanero and garlic aioli

**ROASTED LAMB SLIDERS** 15 Herb Roasted Leg of Lamb, Tzatziki Sauce, Pickled Red Onion

**CAESAR SALAD** 13 \*GF\* romaine lettuce, caesar dressing, parmesan croutons, parmesan reggiano cheese

### **ROASTED BEET & BABY SPINACH SALAD** 13 \*GF\*

baby spinach, roasted beets, toasted walnuts, radish, dill vinaigrette, cucumber, goat cheese

### <u>SIDES</u>

Hand Cut Fries, Mashed Potatoes, Broccolini, Apple Slaw, Side Caesar Salad, Side Spinach Salad, Collard Greens

### 3 Courses for \$36

**HARVEST VEGETABLE BOWL** 19 GF V mixed greens, quinoa, roasted beets, cauliflower & sweet potato, dried cherries, pistachios, goat cheese, honey crisp apples, maple balsamic vinaigrette

**BELL & EVANS CHICKEN SANDWICH** 19 basil aioli, bacon jam, mozzarella, spinach, ciabatta

### **BP BURGER** 19

bread

JW Treuth & Sons Beef, bourbon and applewood smoked bacon jam, aged cheddar, bp sauce, lettuce, tomato, dill pickles

**SHRIMP SALAD SANDWICH** 20 \*GF\* brioche roll, bibb lettuce, tomato, dill pickles

**COBB SALAD** 22 \*GF\* Bell and Evan's chicken, romaine lettuce, hard boiled egg, bacon, tomato, avocado, cheddar cheese, honey balsamic vinaigrette, parmesan croutons

### 3 Courses for \$41

**GRILLED ATLANTIC SALMON SALAD** 25 GF baby spinach, roasted beets, goat cheese, radish, cucumber, candied pecans, dill vinaigrette

**CHICKEN & WAFFLES** 24 Belgian Waffle, Cornmeal Fried Bell & Evans Chicken, Sriracha Maple Aioli, Collard Greens

### <u>3 Courses for \$46</u>

**STEAK SALAD** 28 \*GF\* petite filet mignon, applewood smoked bacon, baby spinach, red onion, cucumbers, cherry tomatoes, honey balsamic vinaigrette, buttermilk blue cheese crumbles

**SHRIMP & GRITS** 28 tasso ham, andouille sausage, aged cheddar grits, green onion

**GRILLED ATLANTIC SALMON** 29 \*GF\* basil parmesan crust, Yukon gold mashed potatoes, broccolini, beurre blanc

**GRILLED ATLANTIC MAHI MAHI** 32 Pineapple Glaze, Herb Roasted Sweet Potato, Collard Greens

### **3 Courses for \$52**

**BP SPAGHETTI & MEATBALLS** 34 House Made Shrimp & Jumbo Lump Crab Meatballs, Linguini, Old Bay Alfredo Sauce, Herb Garlic Bread

**BRAISED BEEF SHORT RIBS** 36 horseradish crust, bourbon mustard glace, mashed potatoes, broccolini

**JUMBO LUMP CRAB CAKE ENTREE** 38 Corn and Vegetable Succotash, Beurre Blanc

**JUMBO LUMP CRAB CAKE SANDWICH** 38 brioche bun, tartar sauce, bibb lettuce, tomato

**LOBSTER & SEA SCALLOP PASTA** 38 cavatappi, chipotle cream sauce, parmesan

### 3 Courses for \$57

**12OZ NEW YORK STRIP STEAK** 40 mashed potato, broccolini, port wine reduction

**12OZ RIBEYE STEAK** 42 mashed potato, broccolini, mustard bourbon sauce

## <u>Signature Cocktails</u>

### FANNY PORTER 13

Margarita's sultry cousin. Banhez Mezcal, Mangatta Tequila, Old Forester Bourbon, Ancho Reyes Poblano Liqueur, Lime Juice, Maple & Agave Syrup

### DERBY DAY 13

Old Forester Bourbon, Wildflower Honey Syrup, Fresh Lemon Juice, Fresh Grapefruit Juice, Angostura Bitters

### **CAMPFIRE OLD FASHIONED** 13

Chicory Infused Old Forester 100 Bourbon, Maple, Angostura Bitters, Butter Essence

### JJ'S BLACKBERRY MARGARITA 12

Corazon Blanco Tequila, Elderflower Liqueur, Triple Sec, Blackberry Compote, Fresh Lime Juice, Simple Syrup

### **HOP ON POP** 12

Our play on a Clover Club and an homage to Rob's favorite author. Hopped Bluecoat Gin, Raspberry Syrup, Egg White, Fresh Lemon, Poppy Seeds

### BP COSMO 11

Tito's Vodka, Raspberry Syrup, Lime Juice, Simple Syrup

### **RAY OF LIGHT - WHITE WINE SPRITZER**

Organic Spanish White Wine, Elderflower Liqueur, Earl Grey Syrup, Lemon Bitters, Bubbles

### **GRAPEFRUIT CRUSH** 11

Three Olives vodka, fresh grapefruit, triple sec, sprite

### **ORANGE CRUSH** 11

Three Olives orange vodka, fresh orange, triple sec, sprite

### SOUR CHERRY NEGRONI 12

London Dry Gin, Campari, Tempus Fugit Creme de Noyaux, Carpano Antica Sweet Vermouth, Sour Cherry Shrub

### UNCLE JOCK PART II 13

Named for Rob's dads uncle who was a bootlegger during Prohibition and a bookie afterwards. Old Overholt Bottled in Bond Bourbon, Byrrh Grand Quinquina, Rhum J.M. Shrubb d'Orange Liqueur, Peychaud's Bitters, Cherry Bark Bitters

## <u>Spirit Free Dry January</u>

### ATHLETIC BREWING N/A BEERS

Upside Dawn Golden Ale & Run Wild IPA - 8

**LEITZ "EINS ZWEI ZERO" CHARDONNAY** Pfalz, Germany 12 / 48

**LEITZ "ZERO POINT FIVE" PINOT NOIR** Baden, Germany – 48 bottle only

### DON'T CALL ME SHIRLEY 8

Homemade Pomegranate Grenadine, Fresh Lemon & Lime Juice, Club Soda

### LA PALOMITA 10

Lyre's N/A Agave Spirit, Fresh Lime Juice, Fever Tree Sparkling Pink Grapefruit

### **ITALIAN SODAS** 3.50

Pomegranate, Raspberry, & Strawberry

### **BERRY LEVENSON** 8

Muddled Strawberry & Mint, Hibiscus Tea, Seedlip Garden N/A Spirit, Seedlip Spice N/A Spirit, Lemon Juice, Splash of Ginger Beer

## Wines

### <u>SPARKING WINES</u>

LA GIOIOSA PROSECCO, NV, VENETO, ITALY 11/42 GLORIA FERRER "PRIVATE CUVEE" BRUT, NV, SONOMA, CALIFORNIA 44 - bottle only LOUIS DUMONT BRUT, NV, CHAMPAGNE, FRANCE 80 - bottle only

### <u>WHITE WINES</u>

RAINSTORM PINOT GRIS, 2021, WILIAMETTE VALLEY, OREGON 10/40

KURANUI SAUVIGNON BLANC, 2023, MARLBOROUGH, NEW ZEALAND  $~10\/\ 40$ 

COMTESSE MARION CHARDONNAY, 2023, LANGUEDOC, FRANCE 9/38

CAMBRIA "KATHERINE'S" CHARDONNAY, 2021, SONOMA COUNTY, CALIFORNIA 15/58

FRISK "PRICKLY" RIESLING, 2022, VICTORIA, SOUTH AUSTRALIA 9/38

### <u>RED WINES</u>

LAPIS LUNA PINOT NOIR, 2023, NORTH COAST, CALIFORNIA 11/45 MURPHY GOODE "RED WINE" SYRAH/ZIN BLEND, 2021, CALIFORNIA 10/36 LOS HAROLDOS MALBEC BLEND, 2022, MENDOZA, ARGENTINA 10/40 TWENTY ACRES CABERNET SAUVIGNON, 2020, CALIFORNIA 10/36

## **RESTAURANT WEEK**

### PICK ONE OPTION FOR EACH COURSE: \$35.95

Course 1:

Watermelon feta salad: Spring mix with grape tomatoe, red onion, feta cheese, watermelon tossed in a cilantro vinaigrette

Tortilla soup: Tomato chipotle broth with stewed chicken breast, zucchini, carrots, sliced avocado and tortilla strips

Flautas de pollo: Crispy corn tortillas fried and stuffed with chicken and cheese topped with pico de gallo, queso fresco, and sour cream

### Course 2:

Surf n Turf: Black angus steak topped with 2 crab stuffed enchiladas in a tequila cream sauce served with cilantro rice, maduros and pico de gallo **Rockfish tacos:** Three beer battered rockfish fillet tacos topped with pickled cabbage cole slaw drizzled with chipotle aioli served with cilantro rice and black beans

Enchilada trio: One pulled chicken enchilada topped with poblano cream sauce, one birria beef enchilada topped with tomato-chipotle sauce, and one carnitas enchilada topped with tomatillo salsa served with cilantro rice and black beans

Course 3:

Duice de Leche cake: Caramel mousse cake topped with crunchy caramel balls, whipped cream, and caramel drizzle







### Howard County Restaurant Week Special only @\$30 each

Clove & Cardamom

Eat · Binge · Repeat



### **Small Plates**

Bollywood Fries Samosa Cauliflower 65000 Chicken 65000



### Entrée





**Desserts** Rice Pudding Gulab jamun



\*\*Select one item from each section\*\* Add Hand-crafted cocktail for \$10 AVAILABLE FOR LUNCH, DINNER, DINE-IN, TAKEOUT.

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THE COMMON KITCHEN

– An International Food Hall

## HOWARD COUNTY **RESTAURANT** @ CRAFT BEVERAGES Jan 20th - Feb 2nd

# **\$15** BREAKFAST SPECIAL

\$15 LUNCH SPECIALS

# **\$25** DINNER SPECIALS

## **8** DRINK AND DESSERT SPECIALS



## THE COMMON KITCHEN

An International Food Hall

JANUARY 20 -

## **11 INTERNATIONAL FOOD VENDORS**

gourmet grilled cheese • local draft beer
nepalese momo dumplings • vietnamese banh mi subs
indian cuisine • mexican cuisine • korean bibimbap and kimbap
taiwanese cuisine • haitian cuisine • gourmet hotdogs
mochi donuts • baked goods • milk tea • bubble tea • fruit teas

# \$15 ALL DAY BREAKFAST SPECIAL

- **\$15** LUNCH SPECIALS
- **\$25** DINNER SPECIALS

## **& DRINK AND DESSERT SPECIALS**

HOWARD COUNTY

### The Common Kitchen An International Food Hall

## **ALL DAY BREAKFAST SPECIAL**

• Bacon, Egg, and Cheese Croissant Sandwich with a side of Tots and a 12oz hot or iced Latte

## LUNCH SPECIALS

- Bacon Apple Grilled Cheese with a side of Bacon Cheddar Loaded Tots
- Water Buffalo Steamed Momo with a canned drink
- Anda Bara with a canned drink
- Chicken or Veggie Chow Mein with a canned drink
- Any Banh Mi Sub with small Pork Wonton Soup
- Any Dosa meal served with two sides
- Chicken Mole Enchiladas served with rice and black beans and Horchata
- Beef Bulgogi Bibimbap Bowl
- Popcorn Chicken combo with egg, broccoli, oshinko, and soup
- Mexican Bacon Wrapped Dog with any bottled drink
- Oxtail served with house rice and green beans



## **DINNER SPECIALS**

- Bacon Apple Grilled Cheese with side of Bacon Cheddar Loaded Tots and a local draft beer or non-alcoholic fresco drink
- Steamed Momo Platter Chicken, Water Buffalo, Turkey, and Veggie
- Fried Momo Platter- Chicken, Veggie, and Crunchy Chicken
- Chilly Chicken and Paneer with a side salad
- Any Banh Mi with Veggie Mapo Tofu and 4 Spring Rolls
- Mutton Curry Bowl with a Samosa and Mango Lassi
- Chicken Mole Platter with rice and black beans, Horchata, and ChocoFlan
- California Kimbap Roll and Bulgogi Beef Kimbap Roll with 2 bottled drinks
- Pork chop rice combo with a Red Bean Taiyaki
- Loaded Hot Dog or Potato with a cup of House Chili or Mac
- Kreyol Chicken with rice, sauteed cabbage, akra, and sweet potato pie

## **DRINK AND DESSERT SPECIALS**

- \$5 Hibiscus Lemon Sparkling Fruit Tea
- \$6 Thai Tea Frappe
- \$10.99 Sweet Combo Box (2 mochi donuts, 1 cookie)
- \$15.50 Tea Time Treat (1 mochi donut, 1 macaron, 1 slice of cheesecake)
- \$39.99 Dessert Lovers Box (6 mochi donuts, 2 cookies, 1 slice of cheesecake)







<u>Lunch Special</u> Any Banh Mi Sub with a Small Wonton Soup

Dinner Special Any Banh Mi Sub with Veggie Mapo Tofu and Four Spring Rolls







\$15

## <u>Lunch Special</u> Oxtail with sides of house rice and green beans



## Dinner Special Kreyol Chicken with house rice, sauteed cabbage, akra appetizer and sweet potato pie dessert

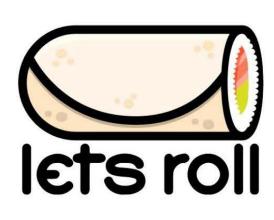




# \$15 \$25

## <u>Lunch Special</u> Beef Bulgogi Bibimbap Bowl with any bottled drink

<u>Dinner Special</u> California Kimbap Roll, Beef Bulgogi Kimbap Roll, and any two bottled drinks







## <u>Lunch Special</u> Any dosa meal with sides

**\$15** 

## \$25 Mutton Curry Rice Bowl with a Samosa, and Mango Lassi drink





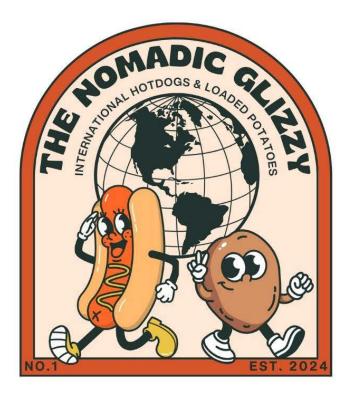


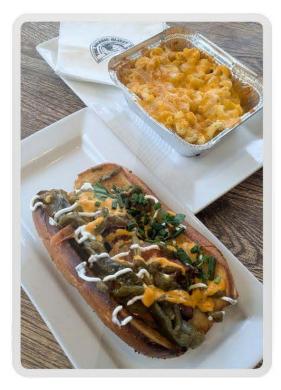
# \$15 <u>Lunch Special</u> Mexican Dog with any drink

A bacon wrapped hot dog with peppers, onions, tomato, sour cream, and avocado sauce



## **S25** Dinner Special Loaded Hot Dog or Baked Potato with a cup of house chili or mac and cheese









## Lunch Specials

- Steamed Water Buffalo Momo with any drink
- Anda Bara with any drink
- Chicken or Veggie Chow Mein with any drink



## **Dinner Specials**

- Steamed Momo Platter
  - Water Buffalo, Chicken, Turkey, and Veggie Momo
- Fried Momo Platter
  - $\circ~$  Chicken, Veggie, and Crunchy Chicken Momo
- Chilly Chicken and Paneer with side salad



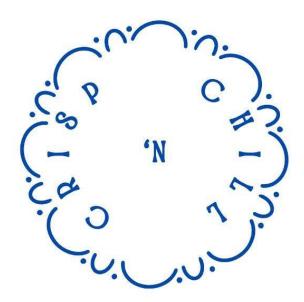




## **\$15** <u>Lunch Special</u> Popcorn Chicken Combo with egg, broccoli, oshinko, and your choice of soup

# **S25** Dinner Special Pork Chop Rice Combo with egg, broccoli, oshinko,

edamame, your choice of soup, and a red bean taiyaki







\$10.99 <u>Sweet Combo Box</u> 2 Mochi Donuts + 1 Cookie

**\$15.50** <u>Tea Time Treat</u> 1 Mochi Donut + 1 Macaron + 1 Slice of Cheesecake or Cake

**\$39.99** Dessert Lovers Box 6 Mochi Donuts + 2 Cookies + 1 Slice of Cheesecake or Cake









**Regular Size Thai Tea Frappe** *Ice blended thai tea with coffee, brown sugar, black boba, whipped cream, and oreo crumbs* 

## \$6 Large Size Hibiscus Lemon Sparkling Drink with your choice of toppings







# \$15

## Lunch Special

Chicken Mole Enchiladas with rice, black beans, and Horchata drink

# \$25

## **Dinner Special**

Chicken Mole Platter with tortillas, rice, black beans, Horchata drink and Choco Flan dessert







\$15

### <u>All Day Breakfast</u> Bacon, Egg, and Cheese Croissant Sandwich with to

Croissant Sandwich with tots and a 12oz hot or iced latte

\$15

## <u>Lunch Special</u> Bacon Apple Grilled Cheese with a side of Bacon Cheddar Loaded Tots

\$25

## **Dinner Special**

Bacon Apple Grilled Cheese with a side of Bacon Cheddar Loaded Tots and a Local Draft Beer or Non-Alcoholic Fresco Drink





# FRIED OYSTER 💓 TEMPURA FRIED SHITAKI MUSHROOM

# Entreez

Starters

# GRILLED PORK CHOP 💓 CITRUS ROASTED MAHI MAHI

# CHOCOLATE TART OF CREAMCICLE PANACOTTA

Dessert

# RESTAURANT Weeks



# SEAFOOD SALAD 💓 CRISPY PORK BELLY

Entrees

arters

# GRILLED LAMB LOIN 💓 PAN SEARED SCALLOPS

# Dessert

# CHOCOLATE TART OF CREAMSICLE PANNA COTTA

# RESTAURANT Weeks



## RESTAURANT WEEK **FOUR COURSE DINNER MENU** \$45 PER PERSON

### **FIRST COURSE**

CHOICE OF:

### **CAESAR SALAD**

Tossed romaine hearts, herb croutons, parmesan, house Caesar dressing

### **GREEK SALAD**

Mixed greens, feta cheese, Kalamata olives, cucumber, red onion, tomato

### MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

### SECOND COURSE

CHOICE OF:

### PHILLY EGGROLL

Thinly sliced ribeye, mozzarella cheese, caramelized onions in an eggroll wrapper, served with house spicy sauce

### SEAFOOD POTATO SKIN

Crab dip, shrimp, scallops, cheddar cheese, crispy bacon, Old Bay, scallion

### **THIRD COURSE**

CHOICE OF:

### CRAB CAKE COMBO

Award Winning! Colossal jumbo lump crab cake paired with your choice of (3) jumbo fried shrimp or lamb chops. Served with a baked potato.

### **SEAFOOD IMPERIAL**

Sautéed jumbo shrimp, fresh diver scallops, and jumbo lump crabmeat, topped with our award-winning imperial sauce.

### SEAFOOD PASTA TRIO

Jumbo shrimp, divers scallops, and jumbo lump crab meat sauteed, House made Gnocchi Pesto, Penne Vodka, Fettuccine Alfredo, served with garlic bread

### FRIED CHICKEN & HALF RACK RIBS

Fried half chicken paired with a half rack of tender ribs. Served with a side of mac n' cheese, coleslaw & potato salad

### **IMPERIAL SURF & TURF**

12oz. Classic NY Strip, topped with our famous jumbo lump crab meat and finished with our signature imperial sauce. Served with baked potato

### CHESAPEAKE CRAB ALFREDO

Fettuccine Alfredo topped with a 5oz. Jumbo Lump Crab Cake surrounded by PEI Mussels

### FOURTH COURSE

CHOICE OF:

### **TRADITIONAL CANNOLI**

HAZELNUT CANNOLI

### COCKTAILS

### **CINNAMON SNOWFALL 8**

Bourbon, RumChata, brown sugar, cinnamon stick

### **BUTTERCREAM BLIZZARD 8**

Housemade white hot chocolate | whipped vodka &Butterscotch



Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.

# THE ELKRIDGE FURNACE INN

## WINTER RESTAURANT WEEK DISCOUNT

January 20th to February 2nd, 2025

25% discount on all food menu items

25% discount on all

## bottles of wine



## SEAFOOD

# RESTAURANT WEEK

ALL MEALS INCLUDE SOUP, ENTREE/SIDES, AND 1 DESSERT



### SOUP

CUP OF MD CRAB OR CREAM OF CRAB

### ENTREE



CRAB CAKE DINNER WITH CHOICE OF 2 SIDES 46.95

CATCH OF THE DAY - ROCKFISH WITH CHOICE OF 2 SIDES 43.95

COWBOY PORKCHOP WITH CHOICE OF 2 SIDES 39.95

DAYTON CLUB WITH CHOICE OF 1 SIDE 34.95

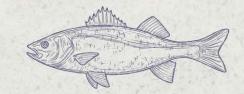
### SIDES

SIDE 1 SALAD OR VEGETABLE

SIDE 2 BAKED POTATO OR HOUSE-MADE COLE SLAW OR FRIES

### DESSERT

HOUSE-MADE PB PIE \*GF BANANA CAKE \*GF/DF SMITH ISLAND CAKE CHEESECAKE APPLE OR BERRY TART LEMON RASPBERRY CAKE À LA MODE +2.95





hudson coastal winter restaurant weeks menu january 20-february 2



### \$39.99

(price does not include MD 6% sales tax or 20% gratuity)

### <u>appetizers</u>

**calamari** fresh, hand-cut, panko fried served with housemade marinara sauce and zesty remoulade

hot crab dip classic Maryland recipe with crab, cream cheese, served with crusty bread substitute carrot and celery to make it (gf)

chicken parmesan flatbread diced fried chicken, housemade marinara, parmesan and mixed cheeses

### <u>entrees</u>

crab cobb salad (gf) rows of crab, bacon, tomato, egg, crumbled blue cheese, onion atop of mixed field greens, tossed in citrus vinaigrette

### lemon caper chicken

two 4 oz. flour-dusted, pan seared chicken breasts with lemon butter and capers served with sautéed spinach and garlic redskin mashed potatoes

### beach-style penne pasta

penne pasta with shrimp, mussels, calamari, and fish served in a parmesan cream or housemade marinara sauce

### <u>desserts</u>

### key lime pie

not too sweet, not too tart, housemade key lime pie layered with a double graham cracker crust topped with lime zest whipped cream and mixed berry sauce

### lemon cheesecake

creamy, lemony, housemade NY style, graham cracker crust topped with pineapple chutney

### \*\*ask about our gluten free dessert option\*\*

### pair your meal with our recomended beverages

### <u>craft cocktails</u>

spicy pineapple margarita: house infused serrano tequila, fresh lime juice, pineapple purée, agave \$12

maple lawn manhattan: house infused basil bourbon, Lustau Rojo Vermut, Amarena cherry **\$13** 

orange crush: Recipe 21 orange vodka, triple sec, fresh squeezed orange juice, lemon lime soda **\$8** 

### non-alcoholic beer and mocktails

Athletic Brewing: Run Wild IPA \$7

plum pineapple fizz: plum bitters, pineapple purée, lemon juice, lemon lime soda **\$7** 

kentucky gingerade: 'Ritual ZERO PROOF Bourbon', fresh squeezed lemon juice, ginger ale \$9

### draught beer

Seven Locks: Devil's Alley IPA Gaithersburg \$8

Jail Break: Feed the Monkey Laurel \$8

HUDSON COAST ALE our exclusive brew \$6

## The Iron Bridge $\bigcirc$ Wine Co. RESTAURANT WEEKS MENU

Choice of Starter or Salad, Entrée, and Dessert for \$35, \$46, \$50, \$55 \$65

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### STARTERS, SOUPS, & SALADS

**CRISPY BRUSSELS SPROUTS V\*/GF\*** Miso Maple Glaze, Chili Crisp 13

**COCONUT CURRY LIME MUSSELS GF\* PEI Mussels, Coconut Curry Broth, Grilled Baguette 16** 

FLATBREAD PIZZA V Romesco, Roasted Broccolini, Red Onions, Roasted Cherry Tomatoes, Mozzarella Cheese 15 Add Prosciutto 7

MEZZE TRIO.... V\* / GF\* Baba Ghanoush, Curry Hummus, Grilled Flatbread, Herbed Goat Cheese Stuffed Peppadew Peppers 16

LOBSTER RAVIOLI... Citrus Brown Butter, Crispy Capers 23

CRISPY CALAMARI GF\* Masa, House Made Tartar Sauce, Lemon, Sweety Drop Peppers 15

**GRILLED BRIE...** V / GF\* Spiced Pear Chutney, Toasted Baguette 15

PORK SATAY... GF\* Crispy Pork Belly, Satay Sauce, Ar-Jaad 15

**GRILLED OCTOPUS GF\*** Confit Greek Potatoes, Mediterranean Olive Mix, Roasted Tomatoes, Feta Cheese 18

DUCK CONFIT CROQUETTES... Jalapeno Marmalade, Candied Lemon 18

SUMAC SHRIMP... GF Spaghetti Squash, Rosemary "Vinaigrette" 15

**SOUP OF THE DAY Chef's Seasonal Selection** 7

CAESAR SALAD GF\* Little Gem Lettuce, Shredded Parmesan Cheese, House Made Croutons, Shredded Egg, Caesar Dressing 14

KALE & BRUSSELS SPROUTS SALAD... V\* / GF

Green Apple, Goat Cheese, Carrot, Candied Pecans, Maple Vinaigrette 15

**POACHED PEAR SALAD...** V\* / GF Arugula, Feta Cheese, Candied Lemon Peel, Red Wine Poached Pear, Miso Vinaigrette 15

FENNEL AND CITRUS SALAD... V\* / GF Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley Mint, Orange Segments, Marcona Almonds, Shaved Parmesan Cheese, Honey Dijon Vinaigrette 15

Sea Salt Fries... 5

### ENTREES 3 Courses for \$65

IRON BRIDGE SIGNATURE STEAK GF\* Ask your server for daily preparation 48

### 3 Courses for \$55

FISH OF THE MOMENT... GF\* Farro Risotto, Broccolini, Rosemary "Vinaigrette" MP

### 3 Courses for \$50

DUCK CONFIT À L'ORANGE GF Confit Duck Leg, Bok Choy, Cumin Scented Fingerling Potatoes 35

SHORT RIB... GF Creamy Parmesan Stone-Ground Grits, Short Rib Jus, Braised Kale 36

### 3 Courses for \$46

GRILLED BISTRO STEAK FRITES GF\* Roasted Brussels Sprouts & Cauliflower, Stone Ground Mustard & Ale Demi-Glace, Sea Salt Fries 30

PUMPKIN AND LENTIL CURRY V\* / GF Red Lentils, Tomatoes,

Lemongrass scented Jasmine Rice 25

Add Protein For An Additional Amount: Grilled Chicken... GF\* 9, 3 Sautéed Shrimp... GF 9, Grilled Coulotte Steak... GF\* 19 Fish of the moment... GF 22 Confit Duck Leg GF 15 Short Rib GF 15

### 3 Courses for \$35

IBWC Burger GF\* JW Trueth's Beef, Brioche Bun, Tomato Bacon Jam, Arugula, Fresh Sliced Mozzarella Cheese, Sea Salt Fries 19 Substitute Parmesan Truffle Fries \$5.00 GF Gluten-Free | GF\* Gluten-Free w/ Modification | V Vegetarian | V\*Vegan w/ Modification

### Extras

Truffle Parmesan Fries...10

Roasted Cauliflower & Brussels Sprouts... 9 Confit Greek Potatoes ... 7 Cumin Scented Fingerling Potatoes ... 7 Creamy Parmesan Stone-Ground Grits... 9 Jasmine Scented Rice... 9 Farro Risotto... 9 Braised Kale... 8 Sautéed Bok Choy... 7 Broccolini... 8 Spaghetti Squash... 7

## Kloby's Weekly Special 1/20 - 1/26

## <u> 3:00 - CLose</u>

# <u>Dinner Specials</u>

## <u>Starter</u>

## Chicken Corn Chowder - Bowl 9 or 1/2 Salad ( Garden or Caesar ) - 8.5

## <u>Main Course</u>

## Porchetta - 23

Smoked Pork Loin stuffed w/ Spinach, garlic & Bacon w/ Green Beans & Orzo Pasta Salad

## Blackened Cod Filet - 21

Blackened Cod w/ Brisket Dirty Rice & Steamed Veggies

## Chicken Piccata - 20

Buttermilk Fried Chicken Breast (2), Lemon Caper Piccata Sauce, Rosemary Potatoes, Bacon Butter Brussels Sprouts

## <u>Dessert</u>

## Strawberry Shortcake Bread Pudding- 8.5 Banana Pudding - 7 2 Scoops Vanderwende's Creamery Ice Cream 7.5

Restaurant Week Meal Deal (Select one of each Course) -\$ 34

### LAK Winter Restaurant Week

January 20<sup>th</sup>-February 2<sup>nd</sup>, 2025 Starting at \$45pp

### **STARTER Choice**

Chesapeake Bay Crab Bisque Beets and Burrata Salad

### **ENTRÉE Choice**

### Pork Loin

Pan-seared 6oz Pork Loin with creamy Parmesan Polenta and Baby carrots

### **Grilled Salmon**

6oz Grilled Salmon with Salsa Verde, Spanish Saffron rice and roasted asparagus

### Wild Mushroom Risotto

Wild mushrooms, herb oil, English peas, Caramelized onions, Gruyere topped with Arugula

### **DESSERT** Choice

Double Chocolate Bread pudding OR Warm cookie skillet topped with Vanilla Ice Cream

### Cocktail Pair: Add-on \$15

**Rocky Winter Cosmo Fizz** Vodka, White Cranberry and lime juice topped with Ginger Beer



Choose One:

### **BROWN BUTTER CAKE**

strawberry compote & whipped cream

### HEATH BREAD PUDDING

caramel drizzle & whipped cream

DESSERT

### FILET OF BEEF + \$10

8 OZ | truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms

**LIB'S SCHNITZEL** 

**GARLIC SHRIMP SCAMPI** 

**TOAST POINTS** 

grilled bread, garlic butter

white wine sauce

ROASTED BEET CARPACCIO (199)

spiced labneh, candied hazelnuts

STEAK FRITES 🛞

roseda farms | 8 OZ sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace

### SOY GLAZED PORTOBELLOS () ()

honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers

### PAN SEARED WHITE FISH

brown butter lemon capper sauce, charred broccolini. wild mushroom risotto

pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated

manchego cheese

### **GRILLED CHICKEN RICE BOWL** (S)

lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil

Choose One:

ENTREE

### **RESTAURANT WEEK 2025** PRIX-FIXE THREE-COURSE | \$40/ PERSON

DINNER

Baltimore & Harford County: January 17-26, 2025 Howard County: January 22-February 2, 2025

> Choose One: APPETIZER



**GRILLED CITRUS** MARINATED OCTOPUS

spicy chorizo, fried chickpeas, creamy garlic aioli parsley oil

KALE SALAD (S) kale, apples, walnuts, pomegranate seeds, farro,

WINTER POMEGRANATE

pomegranate dressing







## RESTAURANT WEEK A TOUR OF GUADALAJARA

Pick 1 option for each course: \$35.95 COURSE 1:

Agu<u>achile vallarta:</u> Traditional guadalajara ceviche with shrimp marinated in salsa negra with onions, cucumber, and avocado

Po<u>zole verde:</u> Tomatillo based broth with stewed chicken breast, hominy, cabbage, and radish COURSE 2:

<u>Carne en su jugo:</u> Slow braised beef strips cooked with bacon, and spring onions in a zesty and flavorful broth sereved refried beans and corn tortillas

<u>Pescado zarandeado:</u> Grilled red snapper marinated in achiote-chipotle mayo served with cilantro rice, refried beans, corn tortillas, and pickled red onion

<u>Tamales de pollo:</u> Two pulled chicken tamales topped with a salsa roja, pico de gallo, sour cream, and queso fresco served with cilantro rice and refried beans

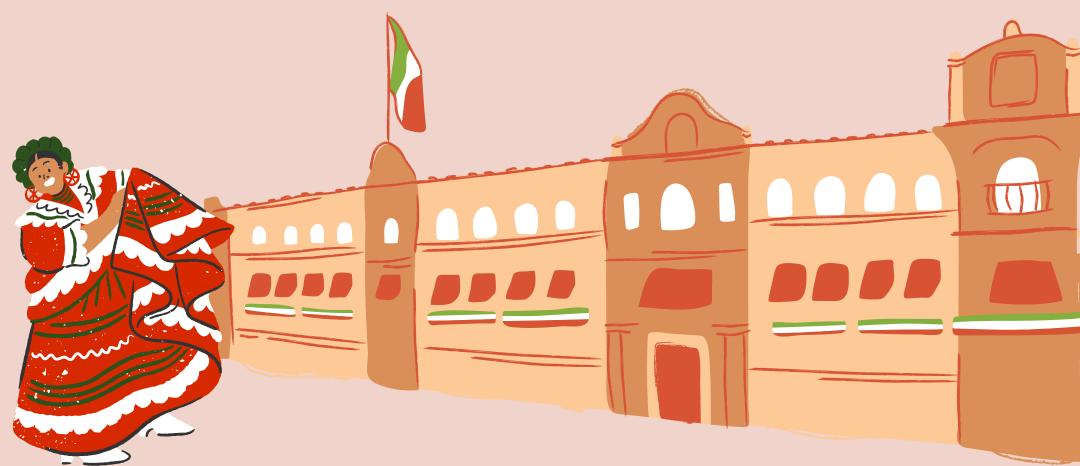
### COURSE 3:\_

# Dulce de leche cake: caramel mouse cake topped with crunchy caramel balls and whipped cream

### <u>Churros</u>: Fried dough sticks coated with cinnamon sugar,

drizzled with caramel and chocolate, and topped with whipped

cream





January 20 - February 2

2 course \$25 3 course \$30 A P P E T I Z E R S **Dilly Fried Pickles** Ranch or Bleu Cheese

OWARD COUNTY "ARTLAN"

JANUARY 20

FEBRUARY 2

WEEKS

Make it Nashville +\$1

Poached Pear Arugula Salad Tahini White Bean Puree, Caramelized Fennel, Red Onion, Maple Vinaigrette

ENTRE ES

Roasted Turkey Panini Ciabatta, Sun Dried Tomato Chimmichurri Havarti, Mixed Greens, Raw Red Onion

Seared Salmon Sweet Potato Brussels Hash, Crispy Shallots, Horseradish Dill Cream

# DESSERT

## Fudge Bottom Pie

## MEDIUM RARE

### **RESTAURANT WEEKS MENU** January 20 - February 2, 2025

### \$45/per person

choice of a dessert and a cocktail/mocktail included

· · · \_\_\_\_\_ · ·

### **Artisan Rustic Bread**

pain the campagne

### **Mixed Green Salad**

la salada verte

## Award-Winning Culotte Steak & Fresh-cut Fries with secret sauce

steak culotte, frites et sauce secrete

### Desserts

choose one

## Grandma's Apple Pie with vanilla bean ice cream

Tarte aux pommes grand-mere a la mode

### Double Chocolate Fudge Layer Cake

le gateau aux deux chocolats

Key Lime Pie tarte au citron vert

### House Specialty Hot Fudge Sundae\*

le sundae maison, sauce au chocolat chaud

### Six Layer Carrot Cake\*

le gateau a la carotte aux siz etage

\*May contain nuts

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# RESTAURANT WEEK

JANUARY 20TH-FEBUARY 2ND! 2 COURSES FOR \$23 Dessert add on \$9

> STARTER CHOICE OF:

CAESAR SALAD GFM TORN ROMAINE, BLACK GARLIC CAESAR DRESSING, PARMESAN CHEESE, SHREDDED EGG, CROUTON CRUMBLE

MIXED GREEN SALAD VE MIXED GREENS, CUCUMBERS, PICKLED ONIONS, CARROTS, BALSAMIC VINAIGRETTE

WHITE PORK BELLY CHILI GF CANNELLINI BEANS, HOMINY, BRAISED PORK BELLY, PARMESAN CHEESE

> CREAM OF CRAB SOUP (\$5 ADD ON) SHERRY, OLD BAY

> > ENTREE CHOICE OF:

PORTOBELLA MELT

MARBLE RYE, SUN DRIED TOMATO PESTO, ROASTED PEPPERS,

SWISS CHEESE, SERVED WITH HOUSE MADE CHIPS

## CLASSIC BLT

VGM

GFM

GFM

BACON, LETTUCE, TOMATO, MAYONNAISE, SOURDOUGH BREAD SERVED WITH HOUSE MADE

### GRILLED CHICKEN SANDWICH GFM

PIMENTO CHEESE, BACON, ROMAINE LETTUCE, TOMATO, BRIOCHE ROLL SERVED WITH HOUSE MADE CHIPS

#### OLD LINE BURGER GFM

ROSEDA FARMS BEEF, BLACK GARLIC AIOLI, TOMATO, CARAMELIZED ONION COMPOTE, ROMAINE LETTUCE, TILLAMOOK CHEDDAR CHEESE, BRIOCHE ROLL, FRIES

## DESSERT ADD ON \$9:

#### GF LEMON SORBET $\mathbb{V}\mathbb{G}$

FRESH BERRIES, BERRY SAUCE

## **DEVILS CHOCOLATE CAKE**

ORANGE JAM, CHOCOLATE MOUSSE, CHOCOLATE GANACHE, HAZELNUT CRUMBLE

KEY LIME PIE CHEESECAKE

WHIPPED CREAM



## VISIT DWARD







## Periodic Table

#### **RESTAURANT WEEK**

\$27.75 FIRST COURSE

Harvest Salad (Spring mix, butternut squash, onions, feta, craisins, sunflower kernels and balsamic vinaigrette), Caesar Salad, OR Ham and White Bean Soup

#### SECOND COURSE

**Chicken Satay with Thai Peanut Sauce** 

(3 skewers, served over mixed greens)

OR

#### **Deviled Egg Sliders**

(2 Angus beef slider, American cheese, Candied bacon, topped with

everything seasoning)

OR

**Firecracker Shrimp Tacos** 

(2 flour tortillas, power slaw, crispy firecracker shrimp & pickled

onions)

## THIRD COURSE

#### Seafood Chopped Cheese

(Salmon and shrimp, sauteed with caramelized onions on a buttered roll, with lettuce, tomato, hots, Cajun aioli and provolone cheese)

#### **OR Mama's Cutlet**

(Breaded chicken cutlet, topped with prosuitto, sundried tomatoes, pesto, spring mix and asiago cheese on a toasted ciabatta)

OR Veggie Stir Fry (Onions, peppers, mushrooms, zucchini, and squash, in teriyaki

sauce, over jasmine rice

#### COCKTAIL SPECIALS

Apple Cider Margarita \$10

Jailbreak Special Lady Friend IPA (16 oz.) \$7

Add any dessert for \$2 off!!! We have Chocolate Mousse Cake Available!

#### January 20-February 2



HOWARD COUNTY RESTAURANT WEEKS January 20th - February 2nd

3 courses - \$35 Option 1: Soup OR Salad, Small Plate, Dessert Option 2: Soup, Salad, Small Plate

#### SOUP & SALAD

Add: chicken, salmon, shrimp, calamari - 8

**Caesar Salad** - 13 chopped Romaine, fresh Caesar dressing, anchovies, garlic croutons

**Pear Salad** GF VG VE - 13 grilled pear, frisee, arugula, red onion, walnuts, blue cheese, port dressing

**Sopa Azteca** GF - 13 spicy tomato soup with diced grilled chicken, Monterey Jack cheese, avocado, tortilla strips, sour cream, cilantro

**Sopa de Dia** - 13 soup of the day

#### **SMALL PLATES**

**Arepa** - 21 tomato, shrimp, crab, corn cake, tarragon butter sauce

**Asparagus** GF VG VE - 13 topped with shaved Parmesan and served with anchovy butter

**Ceviche** (cold) GF - 19 shrimp & calamari, lime juice, tomato, avocado, cilantro, tortilla chips

Crab & Tasso Quesadilla - 19 monterey Jack cheese, crab meat, Tasso ham, sour cream, salsa

**Crab Orzo** - 19 *jumbo lump crab, orzo, spinach, cashews, brown butter sauce* 

**Crispy Chicken** - 20 fried chicken breast, coleslaw, patatas bravas, chipotle aioli

**Crunchy Honey Soy Shrimp** - 19 fried jumbo shrimp, scallions, honey soy dressing

**Edamame** VG VE - 11 steamed whole soy pods with soy sauce

**Espinaca Catalan** GF VG VE - 13 sautéed spinach with pine nuts, raisins, apples, and garlic

**Frito Mixto** - 19 fried shrimp and calamari served with tartar sauce, salsa

**Pan Seared Scallops** GF - 20 with Spanish chorizo, tomato, zucchini, butter sauce

**Patatas Bravas** GF VG VE - 15 cubed, fried potatoes with garlic aioli, habanero salsa

**Peruvian Chicken** GF - 20 marinated & grilled chicken breast, potatoes, spinach, dijon sauce

**Salmon Medallion** - 22 cashew crusted salmon medallion, grilled pineapple, zucchini, arugula salad, orange butter sauce

TAP

**Tilapia Zaran** GF - 21 pan-seared tilapia brushed with chipotle aioli, potatoes, mushrooms, jumbo lump crab, tasso ham, butter sauce

#### **CRAFT BEER**

## Jailbreak "Infinite Amber" Amber Ale 5% 15oz pour8Jailbreak "Udder Chocolate" Stout 5.5% 15oz pour9

7

7

#### ZERO ALCOHOL BEVERAGES

#### **Pomegranate Spritz** Pomegranate, orange & lime juice, soda

Columbia Sunset
Orange juice, cranberry juice, pineapple juice, grenadine

#### PREMIUM COCKTAILS

<b>Cran Spiced Mule</b> Vodka, cranberry juice, ginger beer, cinnamon			9	
<b>Dreaming of a White Cosmo</b> Tito's vodka, Triple Sec, lime juice, white cranberry juice				
<b>Gin Cooler</b> Ashby's gin, cranberry & orange juice, honey, soda				
<b>Holiday-Rita</b> Pedro Morales tequila, Triple Sec, lime, pomegranate & cranberry juice				
<b>Maple Bourbon Toddy</b> Whistle Pig Piggyback Bourbon, Whistle Pig maple syrup, lemon, hot water, breakfast blend tea				
<b>Minted Snowfall</b> Ocean Espresso Vodka, creme de menthe, creme de cacao, Rumchata				
Winter Aperol Spritz Aperol, prosecco, cranberry juice, soda			12	
Winter Old Fashioned Elijah Craig Bourbon, brown sugar, simple syrup, bitters, orange peel				
<b>Winter Warmer</b> Stoli Vanilla, creme de cacao, Rumchata, hot choc	olate	!	12	
<b>Red Sangria</b> Old Smoky Blackberry Moonshine, Burgundy, Trip cranberry juice	le Se	C,	9	
<b>White Sangria</b> Ole Smoky Apple Pie Moonshine, Chablis, Banana	Liqu	eur	9	
WINE BY THE GLASS				
<b>SPARKLING</b> 105 Lamarca Prosecco NV – Italy 106 Perelada Brut Cava – Spain	<b>gls</b> 11 8			
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RATHSKELLER #schnitzelgang \$34 per person prix-fixe \$26 vegetarian



#### **STARTERS**

KROKETTEN 12 mushroom, onion, spinach, parmesan bechamel Riesling, Seehof, "Elektrisch," Rheinhessen, Germany +12 / 34

> LOADED POTATO SOUP 10 potato, cheddar, bacon, creme fraiche *Elbling Sekt, Hild, Mosel, Germany* +13 / 36

CRISPY CHICKPEAS 8 crispy garbanzo beans, house seasoning Gruner Veltliner, Barbara Ohzelt, "Gruner Leader," Austria +11 / 32

#### MAINS

RINDER GOULASH 30 overnight red wine and paprika braised beef, peppers, carrots, onions, potatoes, spatzle, pretzel roll Red Blend, Roterfaden, "Terraces," Wurttemberg, Germany +12 / 34

CHICKEN KIEV 26 crispy chicken schnitzel stuffed with herb butter, mashed potatoes, roasted brussels *Pinot Noir, Shelter, "Lovely Lilly," Baden, Germany* +13 / 36

> EGGPLANT & POTATO CURRY 18 slow roasted veggie curry served with jasmine rice

Pinot Noir, Shelter, "Lovely Lilly," Baden, Germany +13 / 36

Thank you for your support! Please let us know what you thought of the food and service. You can either speak to a manager or shoot me an email: <u>will@rathskellermd.com</u> If you had a good time, we would appreciate an online review!

#### RESTAURANT WEEK DINNER MENU

 FIRST COURSE Select one of the following

 SEASONAL CUP OF SOUP
 ROMAINE CAESAR

 FIELD GREENS
 GOLDEN BEET SALAD

SECOND COURSE Select one of the following CEDAR PLANK-ROASTED SALMON\* 6 0Z WOOD-GRILLED FILET MIGNON\* | 8 0Z +\$5 CARAMELIZED GRILLED SEA SCALLOPS

 SIDE TO SHARE
 Choice of one per couple

 TRUFFLED RISOTTO
 CARAMELIZED BRUSSELS SPROUTS

 MAC 'N' CHEESE
 CARAMELIZED BRUSSELS SPROUTS

#### THIRD COURSE

#### MINI INDULGENCE DESSERT

#### WINES

Enhance your experience with these wines that pair perfectly with our menu.

<b>SPARKLING</b>		<b>5 oz</b>	<b>bottle</b>
Riondo, Prosecco, Veneto, Italy NV		9	45
Jansz, Brut Rosé, Tasmania, Australia NV		12	60
<b>WHITE</b>	13	<b>9 oz</b>	<b>bottle</b>
La Crema, Chardonnay, Monterey, California '23		19	52
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '23		23	60
<b>RED</b> Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23 Lake Sonoma, Cabernet Sauvignon, Alexander Valley, California '21	13.5 16	20 24	54 64

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.



## **2025 RESTAURANT WEEK**

**COURSE 1:** APPETIZER SAMPLER

- POTATO SHRIMP

- PORK DUMPLING
  - HARUMAKI
  - MISO SOUP

COURSE 2: CHOOSE ONE:

1.5PCS NIGIRI + 5PCS SASHIMI

2. CHICKEN & BEEF TERIYAKI

3. JAPANESE WAGYU BEEF FRIED RICE + \$8

4.8PCS NIGIRI + 8PCS SASHIMI + \$8

COURSE 3: CHOOSE ONE:

1. ICE CREAM

2. MOCHI ICE CREAM

\$35.00 PER PERSON 1/20/25 - 2/2/25

## THE FOOD MARKET

DINING & DRINKS | Columbia

CHEFS CHAD GAUSS, CLINTON KOPAS AND JOHNTAY BEDINGFIELD WITH TALENTED CREW

#### RESTAURANT WEEK MENU JANUARY 20 -FEBRUARY 2, 2025 3 COURSES FOR \$55.24

SMALL

**SEARED SCALLOP ROCKEFELLER** garlicky spinach mornay, japanese bread crumbs, parsley and lemon

**REUBAN AREPA** corned beef, sauerkraut, gruyere, 1017 dressing

LOBSTER IN A BLANKET croissant wrapped, white truffle dijonaise

LIL CHARCUTERIE PIE brie and goat cheese, salami, figs, prosciutto, balsamic honey

**BRULEED GRAPEFRUIT SALAD** baby arugula, shaved onion, to asted pine nuts, ricotta salata, grapefruit vinnaigrette

BIG

**TURKEY MARSALA** pulled turkey, roasted mushrooms and carrots, whipped potatoes, really good marsala jus, black pepper

**H.A.M. BBQ PLATE** wild boar ribs, pig 'wings', pulled pork greens, german style potato salad with bacon, honey butter biscuit

LAMB NECK RAGU cheesy rosemary polenta,, mirepoix, broken burrata, garlic bread crunchies

**RAMEN CARBONARA** black pepper consume, diced pancetta, soft egg, jumbo lump crab, nori flakes

**PAN ROASTED ROCKFISH** coconut laced jasmine rice, baby bok choy, hot pickled cucumbers, hoisin paint, black vinegar butter

·DESSERT

**CORNBREAD COBBLER** mixed berries, cornbread crust, blueberry powdered sugar

SWEET POTATO PECAN PIE brown sugar anglaise, orange zest

COOKIE BUTTER WHIPPED CHEESECAKE layered with whipped cream and biscoff cookie crumble

**APPLE PIE EMPANADA** cinnamon sugar, aerated vanilla dip

**PEANUT BUTTER POT DE CREME** chocolate custard, liquid peanut butter, peanut butter whipped cream



#### RESTAURANT WEEK JAN 21-FEB 2 DINNER - 2 COURSES - \$45

#### CHOOSE 1:

SOUP DU JOUR HALF CHOPPED CAESAR OYSTER ROCKAFELLER DEVILED EGG (3)

#### CHOOSE 1:

**COUNTRY FRIED SHORTRIB** Cheddar Horseradish Mashed Potato, French Onion Gravy, Crispy Onion Strings

#### SHRIMP PESTO MANICOTTI

Ricotta Filled Manicotti, Pesto Cream Sauce, Mozzarella Cheese

#### CHIPOTLE MISO HONEY SALMON

Fried Rice, Crispy Vermicelli Noodles

#### **VEGAN CRAB CAKE**

Crispy Smashed Potato, Spinach Salad

#### CHOOSE 1: CINNAMON TOAST CRUNCH TRES LECHES VEGAN CREME BRULEE





#### HOWARD COUNTY RESTAURANT WEEKS • AUGUST 12 - AUGUST 25

#### LUNCH $\cdot$ \$22

#### 1st COURSE: CHOOSE 1

SOUP DU JOUR

**CHOPPED CAESAR SALAD** 

**OFFSHORE SALDA** 

#### 2nd COURSE: CHOOSE 1

**GRILLED SHRIMP WEDGE SALAD** 

**CLASSIC SMASH BURGER** 

**TURKEY CLUB** 

#### DINNER·\$45

#### 1st COURSE: CHOOSE 1

SUMMER WATERMELON SALAD

FRIED CALAMARI

#### 2nd COURSE: CHOOSE 1

CRAB RAVIOLI with Lemon Old Bay Cream Sauce

#### **CHIMICHURRI STEAK FRITES**

**SMOKED PEACH HONEY BBQ RIBS** with Potato Salad, Braised Collard Greens

#### 3rd COURSE: CHOOSE 1

SALTED CARAMEL ICE CREAM

MANGO SORBET

LIMONCELLO CAKE

## RESTAURANT

#### Lunch \$23.95



## WEEK

#### Dinner \$33.95

## <u>Three Course Menu</u>

Includes a Soup or Salad, one Entrée, and one Dessert

#### SOUP OR SALAD

CREAM OF TOMATO

ITALIAN WEDDING SOUP

HOUSE SALAD

CAESAR SALAD

#### ENTREE

CHICKEN BRUNELLO

EGGPLANT PARMESAN

FUSILLI PRIMAVERA

SPAGHETTI CARBONARA

#### CRAFT BEER

SWEET BABY JESUS 7 Chcolate Peanut Butter Porter DuClaw Brewing, Maryland ABV 6.2% HOUSE MADE

MINI CANNOLI

CHOCOLATE TRUFFLES

VANILLA ICE CREAM

January 20 - February 2

No Substitutions.

Turn House Winter Restaurant Week 2025

\$40 per person (not included Tax)

#### Appetizer's

*Arancini* Crispy Fried Cheese Croquettes | Marinara Sauce | Grated Parmesan

Country Pate Pistachios | Dried Apricots | Cornichons | Frisee | Whole Grain Mustard | Grilled Rustico Bread

> Clam Chowder Bay scallops | Bacon Lardons | Potatoes | Chives

#### <u>Entree's</u>

Chicken Cordon Bleu Ham & Swiss Cheese Filling | Potato Rösti | Broccolini | Tarragon Jus

Steak Frites Hanger Steak | Rosemary Fries | Au Poivre Sauce | Petite Greens

Grilled Fish Tacos Mahi Mahi | Citrus Slaw | Poblano Crema | Crispy Yucca | Aji Verde Dip | Housemade Corn Tortillas

> Butternut Squash Risotto Caramelized Onions | Roasted Wild Mushrooms | Toasted Pine Nuts | Chives

#### <u>Dessert's</u>

Honeycrisp Apple Galette Vanilla Gelato | Caramel Sauce | Cinnamon Crumble

Pavlova Lemon Curd | Strawberries | Mint | Whipped Cream | Strawberry Dust

> Assorted French Macarons Classic Assortment

#### EST. 1943 UNO PIZZERIA & GRILL

## **UNO PIZZERIA & GRILL**

**HOWARD COUNTY RESTAURANT WEEK** 

📞 410.480.1400 🛞 WWW.UNOS.COM

\$12.49

#### BEVERAGES ESPRESSO MARTINI

Cold brew espresso, Grey Goose Vodka, and Kahlua shaken for a velvet finish. Dusted with coca powder.

#### **SMOKED OLD FASHIONED**

A simple yet timeliness cocktail featuring Maker's Mark Bourbon Whisky. Smoked with real wood chips.

#### LIQUID AMBROSIO

A heavenly combination of Disaronno, Captain Morgan, piña colada fruit juices and fresh lime juice.

#### CRANBERRY MARGARITA

This classic margarita with a festive twist features Teremana Reposado Tequila, fresh-squeezed lime juice and cranberry juice.

## APPETIZER

#### PIZZA SKINS

Our famous deep dish pizza crust filled with mashed red bliss potatoes, bacon and cheddar. Sour cream on the side.

## ENTRÉES

BERRY & GUAT CHEESE	Ş15.49
A bed of tender spring mix with fresh strawberries, grapes,	
blueberries and walnuts tossed with low-fat honey vinaigrette	
and topped with goat cheese. Add grilled chicken \$4.50	
THE TRIPLE B BURGER	\$14.79
This bodacious burger features bacon, blue cheese crumbles,	
and caramelized onions.	
7" INDIVIDUAL CHICAGO CLASSIC	\$14.99
Extra sausage, extra cheese, extra good in your mouth.	
10" INDIVIDUAL WINDY CITY WORKS	\$14.99
Fresh onions, peppers, and mushrooms with hardwood-	
smoked bacon, hamburger, pepperoni, crumbled sausage and	
Uno's three-cheese blend of mozzarella, aged cheddar and	
pecorino romano.	

### DESSERT

#### **DEEP DISH SUNDAE**

Chocolate sauce and whipped cream on a giant chocolate chip cookie, freshly baked in a deep dish pan.











\$7.99







# Howard County Restaurant Weeks

victoria

January 20 - February 2

# 2 course \$35 | 3 course \$40 APPETIZERS

Harissa Cauliflower Gyro Roasted Cauliflower, Tzatziki, Garbanzo Salad

**Smoked Trout on Focaccia** House Focaccia, Everything Spice, Pickled Onion, Trout Roe ENTREES

**Fried Porkchop** Green Pea Spaetzle, Whole Grain Demiglace, Celery Salad

> **Braised Lamb Risotto** Confit Tomato, Parmesan Tuille, Fresh Herbs

Tex Mex Grain Bowl Quinoa, Black beans, Pico de Gallo, Avocado Crema, Pickles

DESSERT

# Pear Cobbler Red Wine Poached Pear, Roasted Walnut Streusel, Chantilly

# House Made Chipwich Chocolate Chip Cookies, Vanilla Ice Cream

#### HoCo Restaurant Weeks



#### FEATURED CRAFT COCKTAIL

<u>Cheers to 11 YearsI</u> rum, coconut cream, mint, lime juice & simple syrup ~ 12

#### <u>À la carte or 3 Course Meal for \$35</u>

#### FIRST COURSE

Please Choose One

<u>Winter Squash & Beets ~ V & GF</u> roasted beets & winter squash, crumbled goat cheese, arugula, honey ~ 12.5

Shrimp Risotto ~ GF

sauteed shrimp, house-made creamy risotto, topped with pesto rosa cream sauce - 16

#### SECOND COURSE

Please Choose One

#### Sweet Potato Salad ~ V & GF

mixed greens, roasted sweet potatoes, toasted pumpkin seeds, candied nuts, fried brussels sprout leaves, cranberry vinaigrette ~ 16

#### Steak House Burger

7oz. beef patty cooked to temperature, house-made blue cheese sauce, lettuce, fried onion tanglers, White Oak steak sauce, brioche bun ~ 19.25

Chicken Roulade

chicken breast stuffed with spinach & herbed goat cheese, topped with roasted garlic cream sauce, served with brussels sprouts & garlic parmesan mashed potatoes – 22

#### THIRD COURSE

Please Choose One

Cherry Cheesecake ~ GF & V

gluten-free graham cracker crust, vanilla cream cheese filling, topped with cherry compote & whipped cream - 9

#### Caramel Apple Pretzel Bread Pudding - V

salted pretzel bread and roasted apples soaked & baked in house-made custard, vanilla ice cream, caramel sauce, & whipped cream – 12

| V = Vegetarian | GF = Gluten Free |



## HOWARD COUNTY RESTAURANT WEEK

DINNER MENU

\$45 per person (Choose 1 from each course)

#### FIRST COURSE

#### **OYSTERS**

(Half a Dozen)

#### **OYSTERS ROCKEFELLER**

Creamed Spinach, Crispy Toasted Panko Breadcrumbs

TUNA TARTARE Sushi Grade Tuna, Avocado, Spicy Sriracha Mayo

CRISPY CALAMARI Seasoned Cornmeal-Crust, Fresh Herbs, Marinara DF

NEW ENGLAND CLAM CHOWDER Chopped Clams, Apple Pie Bacon, Potato

#### SECOND COURSE

SHRIMP FRA DIAVOLO Bucatini Pasta, Calabrian Chili Marinara

MARYLAND STYLE CRAB CAKE Jumbo Lump Crabmeat, Tartar Sauce DF

> STEAK FRITES Green Peppercorn Sauce

#### FARFALLE AL PESTO

Walnut Spinach Basil Pesto N

#### THIRD COURSE

#### **CAMPFIRE S'MORE**

Dark Chocolate Brownie, Housemade Marshmallow, Toasted Tableside

#### ICE CREAM

Choice of Chocolate, Vanilla, Strawberry







select one from each section

## **STARTERS**

**SOUP** soup of the day, chili, MD crab

#### SHORT RIB POUTINE

parmesan-truffle hand cut fries, braised USDA prime short rib, cheddar cheese curds, demi-glace, green onions

#### FRIED GREEN TOMATOES

three (3) panko breaded fried green tomatoes over a corn-crab-tasso cream sauce topped with pickled green tomato relish

## <u>ENTRÉES</u>

#### **BRAGLIO FARMS SMOKEHOUSE BURGER**

8oz. burger patty topped with cheddar and gouda cheese, smoked brisket, Braglio Farms "Sorta Sweet" bbq sauce and an onion ring on a Martin's potato roll served with shoestring fries

#### CHICKEN CHESAPEAKE BLT SALAD

mixed greens with, crumbled bacon, baby heirloom tomatoes, hard boiled egg, shredded jack and cheddar cheese, crispy fried chicken tenders drizzled with Old Bay honey and your choice of dressing

#### **BACON WRAPPED MEATLOAF**

house made meatloaf wrapped in bacon served with twice baked potato, green beans lyonnaise, and beef gravy

#### HALF RACK OF RIBS

bbq spice dry rubbed half rack of baby back ribs brushed with Braglio Farms "Sorta Sweet" bbq sauce, served with pit beans, coleslaw and shoestring fries

## DESSERTS

#### WARM APPLE COBBLER SKILLET

warm cinnamon and sugar apples, topped with oatmeal rasin cookie and granola crumble, served à la mode with vanilla ice cream and caramel

#### BANANA-WALNUT-CHOCOLATE-BOURBON BREAD PUDDING

sliced bananas, candied walnuts and chocolate chip bread pudding soaked in bourbon syrup with chocolate sauce and vanilla anglaise

#### FRIED BREAD DOUGH

Braglio Farms "Apple Pie"-spiced fried bread dough with powdered sugar and dulce de leche

