

**HOWARD COUNTY**

**RESTAURANT**

**and CRAFT**

**BEVERAGES**

**WEEKS**

**AUGUST 12 -  
AUGUST 25**

**DINNER**



**Howard County Summer Restaurant Weeks**  
**August 12<sup>th</sup> – August 25<sup>th</sup>, 2024**  
**Three Course Dinner Menu 49.<sup>21</sup>**

Starters

**BLT Sliders**

*nueske's bacon, heirloom tomato,  
sofrito aioli, baby gem lettuce  
vegetarian option available MLT (mushrooms)*

**Quinoa Tostada**

*quinoa crisp, roasted poblano & eggplant,  
avocado chili puree, jicama slaw,  
smoked mushroom, pickled fresno, micro cilantro*

Entrees

**Pan Seared Duck Breast**

*Baby corn salad, juliette tomato, salmorejo sauce, sungold tomatoes*

**Summer Reginetti Pasta**

*broccoli puree, shiitake mushroom, pickled beech mushroom,  
broccoli diciccio, parmesan reggiano, soft boiled egg*

Desserts

**Brandy Pear Tart**

*brown butter vanilla custard, pecan oat crumble*

**Corn Custard**

*hazelnut cracker jack, corn bread*

HOWARD COUNTY  
**RESTAURANT  
and CRAFT  
BEVERAGES  
WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$20** Any Banh Mi Sub with

- Crispy Fries
- Bottled Drink
- 2pc. Ice Cream Waffle



**Anh-mazing**

Bánh Mì • Vietnamese sub



### **Featured Cocktails:**

ALL House Made Crushes \$5.00

(Orange, Grapefruit, Watermelon, Creamsicle, Key Lime Pie)

### **Appetizers:**

Oysters On the Half Shell

\$2 a Shuck

Beef Sliders (2) \$7.99

Certified Angus Beef seared and topped with  
American cheese and grilled onion

Stuffed Shrimp (2) \$12.99

U15 Shrimp stuffed with a mini portion of our famous crabcake

### **Restaurant Week Discounted House Favorites**

Baby Back Ribs

Full Rack \$26.99 Dinner Rack \$ 21.99 Lunch or App Rack \$14.99

Lean and tender, slowly cooked until they fall off the bone then grilled and  
basted with our famous BBQ smokey BBQ sauce

Porkchop Ribeye \$24.99

Bone-in 16oz white marble pork chop ribeye seasoned and grilled over open  
flame to your liking, choice of 2 sides

### **Nightly Specials**

Steak Diane \$22.49

Filet Mignon three 3-oz medallions grilled to order served with roasted  
rosemary potatoes and corn on the cob

Stuffed Shrimp ( 4 ) \$20.99

U15 Shrimp stuffed with a mini portion of our famous crabcake served with  
choice of 2 sides

Fish & Chips \$15.99

Beer battered cod, served with hand cut fries and coleslaw

\*No other discounts or coupons are available to be combined with Restaurant  
Week menu items \*

# 1 Step

Choose Your Chicken & Size

## Whole Chicken

850 Cal ~ 3570 Cal

Half [8pcs] **\$15.00**  
Whole [16pcs] **\$28.00**

## Boneless

670 Cal - 3190 Cal

S [ 8pcs] **\$14.00**  
M [16pcs] **\$27.00**  
L [24pcs] **\$39.00**

## Wings

640 Cal - 3060 Cal

S [ 8pcs ] **\$16.00**  
M [16pcs] **\$30.00**  
L [24pcs] **\$45.00**

# 2 Step

Choose Your Flavor



**Golden Original**  
Whole Chicken | Boneless



**Honey Garlic**  
Boneless | Wings



**Gangnam Style**  
Boneless | Wings



**Secret Sauce** 🔥  
Who le Chicken | Boneless



**Soy Garlic**  
Boneless | Wings



**Hot Mala** 🔥🔥🔥  
Boneless | Wings



**Hot Spicy** 🔥🔥🔥  
Whole Chicken | Boneless



**Cheesling**  
Boneless | Wings



**Maple Crunch**  
Boneless | Wings



**Gangjeong** 🔥  
Boneless | Wings



**Galbi**  
Boneless | Wings



**Spicy Original** 🔥🔥  
Wings Only



**Spicy Galbi** 🔥🔥  
Boneless | Wings



**Wings Of Fire** 🔥🔥🔥  
Wings Only

🔥 Spicy level

Before placing your order, please inform your server of any allergies. Be advised food contains milk, eggs, wheat, gluten, soybean, shell and peanuts.

## LUNCH COMBOS

11AM~3PM

**Boneless Combo | \$12.99**  
Boneless (6pcs) + French Fries + Soda

**Sandwich Combo | \$12.99**  
Sandwich + French Fries + Soda + Coleslaw  
Sandwich Only \$7.99

**Golden Original Sandwich Combo**  
**Spicy Original Sandwich Combo** 🔥

## HALF & HALF



**Half & Half**  
**Whole Chicken | \$28.00**  
Half Golden Original  
+ Half Secret Sauce or Hot Spicy

## PASTA



**Chicken Alfredo Pasta**  
**\$18.99**



**Kimchi Pasta** 🔥  
**\$18.99**

## BEVERAGE

**Fountain Soda**  
**\$2.99**

**Can Soda**  
**\$1.99**

## SIDES

**French Fries**  
**\$6.99**

**Sweet Potato Fries**

**\$7.99**

**Cheesling Fries**

**\$10.99**

**Coleslaw**

**\$3.99**

**\$1.99**

**\$0.99**

**Side Sauce**

**\$1.99**

## K-FOODS



**Ddeok-Bokki** 🔥🔥  
**\$14.99** Add Cheese + \$2.00



**\$15.99** Add Cheese + \$2.00 🔥



**\$9.99** 🔥



**\$16.99** 🔥🔥🔥



**Mala Ddeok-Bokki** 🔥🔥🔥  
**\$15.99** Add Cheese + \$2.00



**\$15.99** Add Cheese + \$2.00 🔥



**\$11.99** 🔥

## ANJU



**Fried Chicken Gizzard**  
**\$22.99**



**Stir-Fried Chicken Gizzard**  
**\$22.99**



**Korean Army Stew** 🔥  
**\$26.99**



**Fish Cake "Oden" Soup**  
**\$24.99**



**Cheese Bulgak** 🔥🔥  
**\$24.99**



**Corn Cheese**  
**\$11.99**

Before placing your order, please inform your server of any allergies. Be advised food contains milk, eggs, wheat, gluten, soybean, shell and peanuts.



# HOWARD COUNTY RESTAURANT WEEK

AUGUST 12 - AUGUST 25

*Famous*  
**BENNIE'S  
PIZZA**  
*New York Style*  
HAND TOSSED

VISIT  
**HOWARD**  
18 COUNTY 51  
MARYLAND





# RESTAURANT WEEK MENU



(\$30 per person)

*(Choose 1 from each course)*

## APPETIZERS

### HOUSE SALAD

Romaine, Tomato, Cucumber, Red Onion, Italian Dressing

### MOZZARELLA STICKS

## ENTREES

### BENNIE'S PIZZA

Classic or Margherita

## DESSERT

### CHOCOLATE CHIP COOKIES

## CRAFT BEVERAGES *Priced at retail*

**PISCO PUNCH** 8

**CIAO BELLA** 12

Skyy Vodka, Butterfly  
Pea Syrup, Peach,  
Lemon, Q Tropical  
Ginger Beer

**OG OLD FASHIONED** 12

Jim Beam Bourbon, blue cane sugar,  
angostura & barrel aged bitters

**GODFATHER** 22

Old Fashioned with C+W Signature  
Maker's Mark Cask Strength Bourbon

**BEER**

DC Brau Corruption IPA 6.5

Miller Lite 4.5

# 2024 Howard County Restaurant Week Menu

## 8/12-8/25



# BLACK FLAG SOCIAL HOUSE

## Pick 3 for \$40

### Starter

#### Black Flag Bacon Corn Chowder

Bechamel Sauce, Eastern Shore Corn, Potatoes, Bacon, Onion

#### Buffalo Chicken Empanadas

Smoked Chicken Thigh, House Buffalo Sauce, Black Flag Cheese Blend, Chives, Slaw

#### Beet Salad

Pickled Red & Gold Beets, Goat Cheese, Mixed Greens, Pistachio, Shaved Shallots, Lemon Vinaigrette

#### Black Flag Caesar

Black Garlic Caesar, Arugula & Romaine, Parmesan, Focaccia Croutons & Cracked Black Pepper

#### House Salad

Spring Mix, Cucumber, Carrot, Tomato & Onion, Honey Balsamic Vinaigrette Or Ranch

### Main

#### Black Garlic Pot Roast Bowl

Black Flag House Made Pot Roast, Rice, Asparagus, House Gravy, Crispy Onions, Shaved Parm

#### Social House Burger

8oz Steakburger, LTO, BF Sauce, Choice Of Cheese

#### Social Bird

Grilled/Fried Chicken, Bacon Jam, Tomato, Beer Caramelized Onions, Chipotle Mayo

#### Based Pizza

Our Basic Cheese Pizza Using House Sauce and Cheese Blend

#### Blanco Pizza

Mozz/Provolone/Herbed Ricotta & Goat Cheese Blend, Garlic Oil

### Dessert

#### Ice Cream Sammie

Chefs Ice Cream Sandwich Of The Day

#### 2 Scoops Taharka Bros Ice Cream

Chocolate Love • Vanilla  
Honey Graham • Black Cherry

#### Brownie Sundae

Chocolate Ice Cream, Warm Fudge Brownie, Whipped Cream, Cookie Butter Caramel





**HOWARD COUNTY RESTAURANT WEEK August 12-25, 2024**

**Blood Orange Crush** Deep Eddy orange vodka / fresh blood orange juice / club soda 10

**White Peach Bellini** fresh white peach juice / peach liqueur / prosecco 9

**Spike Razz Tea** Deep Eddy iced tea vodka / Arnold Palmer Lite Half & Half iced tea-lemonade / infused raspberries 10

**ALOHA Martini** infused fresh pineapple / malibu coconut rum / mango vodka / vanilla vodka 11

**HCRW MENU**

choose one from each course for \$44.24

*(no substitutions or splitting)*

**COURSE ONE**

**CREAMY SHRIMP BACON CORN CHOWDER**

**SOUTHWEST CHICKEN EGGROLLS** avocado cream

**RED WINE POACHED PEAR SALAD** *v/gf*

Poached pears / goat cheese-optional / mixed greens / carrots / pickled onions / candied walnuts / mushrooms / white balsamic vinaigrette

**COURSE TWO**

**HAWAIIAN TUNA POKE BOWL**

sesame marinated sushi grade tuna cubes / seaweed salad / ripe mango / avocado / cucumbers / pickled radish / spiced mango-ginger sriracha cole slaw / sweet teriyaki drizzle

**CHICKEN LAWRENCE**

pan seared stuffed chicken breast / Italian cheese-pepperoncini-sun dried tomato-roasted red pepper stuffing / asiago stuffed gnocchi / mushroom marsala wine sauce

**ISLAND PORK TENDERLOIN**

Honey bourbon marinated pork tenderloin / Cpt Morgan BBQ sauce / coconut cilantro risotto / fried plantains / grilled pineapple

**ITALIAN VEGAN MEATBALLS** *v/gf-no linguini*

vegan meatballs / rustic garden tomato sauce / white wine / mushrooms-zucchini-squash / linguini

**COURSE THREE**

**DARK CHOCOLATE CRÈME BRULÉE**

**HUMMINGBIRD CAKE**

**RASPBERRY SORBET** *gf/v*



## Cazbar Restaurant Week 2024 Menu

Served 2 Course Lunch and 3 Course Dinner

### Meze Course

Cig Kofte - a flavorful Turkish classic Vegan Kofte made with tender lentils, bulgur, and a blend of aromatic spices

Muhammara - Roasted Red Peppers, Walnuts, and spices

Patlican Dolmasi - Eggplant stuffed with Rice, caramelized onions, peppers and spices. Served cold

### Entrée Course

Çökertme Kebap – Our Freshly Shaved Doner Kebap served over a bed of crispy fried potatoes and topped with a rich, tangy Yogurt sauce

Acılı Patlican Kebab - Eggplant Sliced and Spicy Ground Meat, layered on a skewer and grilled. A Classic Turkish Kebab

Shrimp Guvec - Tender Shrimp simmered with tomatoes, peppers, and spices in a savory, hearty sauce

### Dessert Course

Three Way Pistachio – Traditional Baklava, Chocolate Baklava and Kadaifi. All made with pistachios

Raspberry Trilece – Our rendition of a Mexican Classic

Chocolate Muhallebi with Kadayif

Craft Signature Drinks and Beers on Tap

9400 Snowden River Parkway

Columbia, MD. 21045

410-528-1222

[www.cazbar.com](http://www.cazbar.com)

# RESTAURANT WEEK

## CHICK N' FRIENDS

*Food That Makes You Feel Good!!!*



### CLASSIC SOUTHERN-STYLE PRESSURE FRIED CHICKEN

*Dinners served w/Cornbread or Biscuit and 2-Sides - Cole Slaw & Potato Salad or Collard Greens  
Macaroni & Cheese & Candied Yams + \$1.00 each*

- 2pc Chick N' Dinner - \$ 9.99
- 3pc Chick N' Dinner - \$10.99
- 4pc Chick N' Dinner - \$12.99
- 2pc Wing Dinner - \$10.99
- 3pc Wing Dinner - \$11.99
- 4pc Wing Dinner - \$14.99

- 8pc Chick N' Box - \$14.75
- 12pc Chick N' Box - \$19.75
- 20pc Chick N' Box - \$30.75
- 30pc Chick N' Box - \$42.75
- (Aluminum Pans & Lids - \$1.75)

### HICKORY-SMOKED BBQ CHICKEN

- 2pc - BBQ-Dinner \$10.99
- 3pc - BBQ-Dinner \$11.99
- 4pc - BBQ-Dinner \$13.99

### HICKORY-SMOKED BBQ CHICKEN

- 8pc - BBQ - Chick N' Box \$15.99
- 12pc - BBQ - Chick N' Box \$20.99
- 20pc - BBQ - Chick N' Box \$31.99
- 30pc - BBQ - Chick N' Box \$43.99

### CHICK N' WAFFLE

Chick N' Waffle - Fresh-Baked Belgian Waffles

- Belgian Chick N' Waffle - 3-Chick N' Tenders - \$12.99
- Belgian Chick N' Waffle - 3- Chick N' Wings - \$15.99

CHICK N' FRIENDS - 7290 CRADLEROCK WAY - COLUMBIA, MD. 21045 - 410-381-0555 -  
www.chick-n-friends.com

# RESTAURANT WEEK

## CHICK N' FRIENDS

*Food That Makes You Feel Good!!!*



### SOUTHERN FRIED SHRIMP & FISH BASKET

*All Baskets w/Hand-Cut Fries & Cole Slaw*

**8pc Catfish Tenders Basket - \$22.99**

**10pc Whiting Nugget Basket - \$14.99**

**Shrimp Basket - ½lb - \$14.99 - 1-lb - \$22.99**

### SOUTHERN FRIED CATFISH – WHITING – LAKE TROUT DINNERS

*All Dinners Served w/2-Sides – Cole Slaw & Potato Salad or Collard Greens  
Macaroni & Cheese & Candied Yams + \$1.00 each*

2pc Southern Fried Catfish Dinner – 2-Sides - \$18.99

3pc Southern Fried Whiting Dinner – 2-Sides - \$15.99

3pc Southern Fried Lake Trout Dinner – 2-Sides - \$14.99

### SOUTHERN FRIED FISH-BY-THE-PIECE

2pc Lake Trout - \$6.99

3pc Lake Trout - \$10.99

6pc Lake Trout - \$19.99

2pc Catfish - \$15.99

3pc Catfish - \$23.99

6pc Catfish - \$49.99

### SOUTHERN FRIED FISH BY-THE-PIECE

2pc Whiting - \$9.99

3pc Whiting - \$12.99

6pc Whiting - \$22.99

### CATFISH TENDERS

4pc Catfish Tenders - \$11.99

6pc Catfish Tenders - \$14.99

8pc Catfish Tenders - \$19.99

### CHICKEN & FISH COMBO

*(Hand-Cut Fries & Cole Slaw – No Substitutions)*

1pc Catfish – 2pc Chicken – Thigh/Leg - \$19.99

1pc Catfish – 2pc Chicken – Breast/Wing - \$20.99

2pc Whiting – 2pc Chicken – Thigh/Leg - \$18.99

2pc Whiting – 2pc Chicken – Breast/Wing - \$19.99

CHICK N' FRIENDS – OWEN BROWN VILLAGE CENTER  
7290 Cradlerock Way – Columbia, MD. 21045

410-381-0555

[www.chick-n-friends.com](http://www.chick-n-friends.com)

# HOWARD COUNTY RESTAURANT WEEK

AUGUST 12 – AUGUST 25



VISIT  
**HOWARD**  
18 COUNTY 51  
MARYLAND



# RESTAURANT WEEK MENU



(Enjoy 10% off during restaurant week!)

## Family Feature

**WHOLE CHICKEN** *With choice of 4 sides*  
Our Peruvian Chicken is brined for 12 hours + slow cooked to perfection over wood charcoal 28.00

## LA COMADRE

Pulled chicken and sofrito, aji amarillo mayo, sweet plantains, jalapeño, gouda cheese, cilantro 10.50

## BORRACHO WRAP

*Chicken or Carne Mechada*

Pulled rotisserie chicken, flour tortilla, guasacaca, arroz chaufa, Pepper Jack cheese, ají amarillo mayonnaise, salsa criolla, Iceberg lettuce, sweet corn, and yucca fries 13.25

## LA ENSALADA DE POLLO FRITO

Lettuce, crispy chicken tenders, corn, cherry tomatoes, bacon, Pepper Jack cheese, fried yuca croutons, cilantro, creamy avocado vinaigrette 14.75

## CARNE MECHADA BOWL

Braised beef, plantains, avocado, black beans, choice of arroz finished with aji amarillo sauce or greens with avocado vinaigrette 14.00

## CHOCOLATE CHIP COOKIES 3.00

## PISCO PUNCH 8

Caravedo Pisco, Piña, Guava, Passion Fruit, Lemon

## FIESTA SIESTA 8 (Contains nuts)

Bacardi Silver Rum, Orgeat, Orange, Pineapple, Grenadine, Lemon, Bitters

## BEER

*DC Brew*  
**CORRUPTION IPA 6.5** **MILLER LITE 4.5**

HOWARD COUNTY

# RESTAURANT Weeks

## & CRAFT BEVERAGES

LIMITED OFFER

JULY 17 - JULY 30, 2023

# CHOSUN HWARO

조선화로

KOREAN BBQ



## COMBO 1

**Brisket Point + Marinated Galbi + Kimchi Jeon + Haemul Pa Jeon + Gyeran Jim**

차돌박이 + 양념 갈비 + 김치전 + 해물파전 + 계란찜

**59.99**

FOR 2 PPL



## COMBO 2

**Brisket Point + Marinated Galbi + Bulgogi + Kimchi Jeon + Haemul Pa Jeon + Gyeran Jim + Doenjang Jjigae**

차돌박이 + 양념 갈비 + 백두산 불고기 + 김치전 + 해물파전 + 계란찜 + 된장찌개

**99.99**

FOR 3-4 PPL





*Clove & Cardamom*  
Eat • Binge • Repeat

Howard County Restaurant Week Special only @\$30 each

**Small Plates**



**Bollywood Fries**

**Samosa**

**Cauliflower 65000**

**Chicken 65000**



**Entrée**

**Tikka Naan Pizza (Veg/Chicken)**

**Tandoori Tacos**

**(Paneer/Chicken/Shrimp)**

**Masala Alfredo Pasta**

**(Veg/Chicken/Shrimp)**

**Tikka Masala (Paneer/Chicken)**



**Desserts**

**Rice Pudding**

**Gulab jamun**



**\*\*Select one item from each section\*\***

**Add Hand-crafted cocktail for \$10**

**AVAILABLE FOR LUNCH, DINNER, DINE-IN, TAKEOUT.**

**+1(443)-425-3034 | WWW.CLOVENCARDAMOM.COM**

**6000 MERRIWEATHER DR B115, COLUMBIA, MD 21044**







**Howard County Summer Restaurant Weeks**  
**August 12<sup>th</sup> – August 25<sup>th</sup>, 2024**  
**Three Course Dinner Menu 44.<sup>21</sup>**

Starters

**BLT Sliders**

*nueske's bacon, heirloom tomato,  
sofrito aioli, baby gem lettuce  
vegetarian option available MLT (mushrooms)*

**Catfish Fingers**

*house honey mustard, house hot sauce*

Entrees

**Dry Aged Beef Chili**

*pickled onions, shredded cheddar cheese, scallions, cilantro crema,  
jalapeno cheddar bread, salt & vinegar chips*

**Jerk Chicken Thighs**

*rice & peas, pickled shallots, cilantro creme fraiche*

Desserts

**Brandy Pear Tart**

*brown butter vanilla custard, pecan oat crumble*

**Corn Custard**

*hazelnut cracker jack, corn bread*

# 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:

##### **CRABBY HUSH PUPPY**

Housemade hush puppy mix stuffed & topped with sweet jumbo lump crab meat, served with Old Bay aioli for dipping

##### **FALAFEL BAO BUN**

Fluffy steamed bun with housemade falafel, harissa sauce & Greek Relish (marinated tomato, cucumber & onion)

#### **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.

##### **STUFFED SOFT SHELL**

Soft shell crab stuffed with our famous, jumbo lump crab cake mix, topped with house imperial sauce, served with choice of side

##### **CHESAPEAKE CRAB ALFREDO**

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

##### **MEDITERRANEAN PLATTER**

Gyro meat, chicken skewer, pork skewer, 2 lamb chops, 2 falafel, pita, tzatziki, greek veggies, rice pilaf, & Greek Relish (marinated tomato, cucumber & onion)

##### **NASHVILLE HOT FISH AND CHIPS**

Our classic fish and chips made hot! Served with french fries and coleslaw

#### **FOURTH COURSE**

CHOICE OF:

##### **TRADITIONAL CANNOLI**

##### **HAZELNUT CANNOLI**

#### **COCKTAILS**

##### **CUCU-MELON HEATWAVE 10**

21 Seeds Cucumber Jalapeno Tequila | Housemade watermelon mix | Tajin rim

##### **BERRY BLISS LEMONADE 10**

Deep Eddys Lemon | Housemade Strawberry Lemonade

##### **GET TOASTY 7**

Pina Colada Mimosa

##### **99 VINES WHITE ZINFANDEL 7**

##### **DUCKPIN IPA 5**



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

# HOWARD COUNTY RESTAURANT WEEKS

**AUGUST 12TH - 25TH**

## STARTER

BLUE CATFISH PO'BOY

House remoulade, lettuce, garden tomatoes, batard

HOUSE RICOTTA STUFFED SQUASH BLOSSOMS

Oregano sunflower seed pesto, peppadew dressing, topped with crispy coppa

## SALAD AND SOUP

PEACHES AND BLACKBERRIES

Rosemary brown butter pecans, goat cheese, garden greens, peach vinegar, crème fraîche

GRILLED ROMAINE SANGRIA

Spicy coppa, caramelized fennel, burst tomatoes, asiago, sangria balsamic reduction, caponatina

CHEF DAN'S CREAM OF BALTIMORE

## MAIN COURSE

PHEASANT CONFIT AND SMOKED DUCK SAUSAGE

roasted creamers, summer vegetables, duck brown sauce

VEAL BOLOGNAISE

Veal meatballs, sourdough pasta, ricotta stuffed artichoke bottoms, wilted spinach

PORK TENDERLOIN

Bourbon peaches, summer greens with bacon, farro, pork bordelaise

FORAGERS TART

Pastry, lentils, ramps, roasted tomatoes, greens, mushrooms, onions, garden vegetables, savory summer berry gastrique

STEAK DU JOUR

Mezcal Marinated with Morningside Farms Chimichurri, Garden Vegetables and Roasted Potatoes

## DESSERT

Choice from our seasonal dessert menu

**2 COURSES - \$45**

**3 COURSES - \$55**

**THE ELKRIDGE  
FURNACE INN  
5745 FURNACE AVE  
ELKRIDGE, MD 21075  
410-379-9336**



# GALLIANO

ITALIAN RESTAURANT & WINE BAR

## RESTAURANT WEEK MENU

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LUNCH: 11AM - 3PM

CHOICE OF 1 APPETIZER OR DESSERT  
AND 1 ENTRÉE

\$ 28.95

DINNER: 3PM - CLOSE

CHOICE OF 1 APPETIZER, 1 ENTRÉE  
AND 1 DESSERT

\$ 39.95

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### STARTERS

#### MOZZARELLA CAPRESE

fresh mozzarella, basil, and heirloom tomatoes and drizzled with extra virgin olive oil and balsamic glaze

#### CRISPY BRUSSELS SPROUTS

flash fried served with goat cheese and drizzled with a balsamic glaze

#### ARANCINI RICE BALLS

flash fried arborio rice ball served with tomato sauce and topped with shaved parmesan cheese

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### ENTRÉES

#### GNOCCHI AL GORGONZOLA

sautéed mushrooms in a gorgonzola cream sauce, tossed with homemade Italian potato dumpling and drizzled with truffle oil

#### POLLO VALDOSTANA

pan-seared chicken breast topped with prosciutto and melted mozzarella cheese in a lemon sauce, served with broccolini and roasted potatoes

#### BAKED LASAGNA

homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.

#### SHRIMP GONDOLA

sautéed jumbo shrimp, artichokes, mushrooms and herbs in a white wine sauce over fried cheese polenta

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### DESSERTS

CLASSIC CANNOLI - CRÈME BRÛLÉE - TIRAMISU



# HAN JOONG KWAN

## Korean Chinese Restaurant

9338 Baltimore National Pike, Ellicott City, MD 21042

콤보

COMBINATION

- ◆ **짬짜면 / Jam Ja Myun** **13.99**  
Ja Jang Myun and Jam bong (Half&Half)
- ◆ **탕수육 & 짜장면 / Tansuyuk&JaJangMyun** **13.99**  
Pork Marinated in House & Ja Jang Myun
- ◆ **탕수육 & 짬뽕 / Tansuyuk&Jam Bong** **14.99**  
Pork Marinated in House & Jam Bong



hanjoongkwan.com  
(410) 461-1099

HOWARD COUNTY  
**RESTAURANT**  
Special Menu *weeks*



# ALL YOU CAN EAT

HOT POT OR BBQ \$35 PER PERSON

HOT POT + BBQ \$40 PER PERSON

Children under 3ft eat FREE

Children 3ft - 4ft \$10




## HOT POT MENU

### HOT POT SOUP BASE

**House**   
Vegetable broth

**Pork**  
Rich bone broth

**Mala**   
Spicy vegetable broth flavored  
with garlic and Sichuan pepper



- Whole party must pick the same menu
- A service charge of 18% will be added to parties of 6 or more
- In case of a fire, remain calm and please call your server for help
- Leftover food cannot be taken to-go
- 90-minute time limit
- \$10 per person waste charge will be added for excessive food waste

### HOT POT MEATS

Prime Chuck  
프라임 등심

Beef Brisket  
차돌박이

Beef Tripe  
천엽

Thin-Sliced Pork Belly  
대패삼겹살

Chicken Breast  
닭가슴살

Thin-Sliced Lamb  
양고기

## BBQ MENU

### BEEF

Beef Brisket  
차돌박이

Beef Bulgogi  
불고기

Spicy Beef Bulgogi  
매운불고기

Steak  
스테이크

\*Limit 1 per person\*

Soy Garlic Steak  
간장마늘 스테이크  
\*Limit 1 per person\*

Hanging Tender  
토시살  
\*Limit 1 per person\*

### PORK

Pork Belly  
벌집삼겹살

Spicy Pork Belly  
고추장 삼겹살

Soy Garlic Pork Belly  
간장마늘 삼겹살

Curry Pork Belly  
카레 삼겹살

Herb Pork Belly  
허브 삼겹살

Pork Bulgogi  
돼지불고기

Pork Jowl  
항정살  
\*Limit 1 per person\*

### CHICKEN/LAMB

Chicken Bulgogi  
닭불고기

Curry Chicken  
Bulgogi  
카레 닭불고기

Spicy Chicken  
Bulgogi  
매운 닭불고기

Lamb Chop  
양갈비  
\*Limit 1 per person\*



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

# HUDSON COASTAL'S SUMMER RESTAURANT WEEKS MENU AUGUST 12-25, 2024

## Appetizer Choices

### **Calamari**

fresh, hand-cut, panko fried  
served with house made marinara sauce & zesty remoulade

### **Hot Crab Dip (gf)\***

classic Maryland recipe with crab, cream cheese  
served with crusty bread

\*ask for carrot & celery to make it (gf)

### **Cold Shrimp Cocktail (gf)**

1/2 lb of large 16/20 steamed, chilled, peeled, tail-on shrimp  
served with cocktail sauce

## Entree Choices

### **Summer Salad (gf)**

grilled watermelon & pineapple,  
toasted shredded coconut, 5 grilled shrimp  
served atop of mixed field greens, romaine, tossed in citrus vinaigrette

### **Fish & Chips**

whole filet beer battered haddock with a side of house made tartar sauce  
served with french fries & shredded broccoli, cabbage & carrot horseradish slaw

### **Eastern Shore Crab Cake**

1 5oz. blue crab blend of claw, backfin, lump & jumbo lump  
served with your choice of 1 side

## Dessert

### **Ultimate Chocolate Cake**

layers of deep chocolate cake, chocolate mousse filling, chocolate icing  
house made whipped cream, chocolate drizzle

### **Lemon Berry Mascarpone Cake**

layers of moist cream cake with cranberries, blueberries & cinnamon streusel baked into the layers  
lemon mascarpone cream, house made strawberryauce

**\$39**

(Price does not include MD 6% Sales Tax or 20% Gratuity)



# The Iron Bridge Wine Co.

## RESTAURANT WEEKS MENU

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

### STARTERS, SOUPS, & SALADS

#### CRISPY BRUSSELS SPROUTS V\*/GF\*

Brown Butter Balsamic Vinaigrette, Feta Cheese 13

#### STEAMED LITTLE NECK CLAMS GF\*

Garlic, Shallot, White Wine, Roasted Tomatoes,  
Grilled Baguette 16

#### FLATBREAD PIZZA V

Morningside Farm Heirloom Tomatoes,  
Fresh Mozzarella Cheese, Basil, Garlic Oil,  
Parmesan Cheese, Roasted Tomato Pesto 15  
Add Prosciutto 7

#### ZUCCHINI FRITES V

Herb Crusted Panko, Chipotle Aioli 13

#### MOJO SHRIMP GF\*

Fresh Citrus, Roasted Garlic Butter, Aleppo Pepper,  
Cilantro, Baguette 15

#### CRISPY CALAMARI GF\*

Masa, House Made Tartar Sauce, Lemon,  
Sweaty Drop Peppers 15

#### BURRATA V/ GF\*

Basil Pesto, Oven Dried Tomatoes,  
Balsamic Reduction, Toasted Baguette 15

#### CRISPY PORK BELLY GF\*

Roasted Red Pepper Romesco, Summer Succotash 15

#### GRILLED OCTOPUS GF\*

Confit Greek Potatoes, Mediterranean Olive Mix,  
Roasted Tomatoes, Feta Cheese 18

#### MASA FRIED GREEN TOMATOES GF\*

Togarashi Ricotta, Blue Crab & Shrimp Salad 16

#### MEZZE TRIO V\*/GF\*

Baba Ganoush, Lemon Hummus, Herbed Goat Cheese  
Stuffed Peppadew Peppers , Grilled Flatbread 16

#### SOUP OF THE DAY

Chef's Seasonal Selection 8

#### CAESAR SALAD GF\*

Little Gem Lettuce, Shredded Parmesan Cheese,  
House Made Croutons, Shredded Egg, Caesar Dressing  
14

#### SUMMER PANZANELLA SALAD

V\* / GF\*

Watermelon, Golden Beets, Arugula, Mint, Basil, Garlic  
Herb Brioche, Fresh Mozzarella,  
Lemon Vinaigrette 15

#### PLT SALAD GF

Crispy Prosciutto, Bibb Lettuce, Oven Roasted  
Tomatoes, Blue Cheese Crumbles, Tomato Vinaigrette  
15

#### SPINACH & STRAWBERRY SALAD

V\* / GF

Strawberries, Pickled Shallots, Feta Cheese, Baby  
Spinach, Mesclun Greens,  
Strawberry Sherry Vinaigrette 14

### ENTREES

#### 3 Courses for \$65

#### IRON BRIDGE

#### SIGNATURE STEAK GF\*

Ask your server for daily preparation 48

#### 3 Courses for \$50

#### FISH OF THE MOMENT GF

Sorghum, Roasted Cherry Tomatoes,  
Haricot Verts, Summer Squash & Zucchini,  
Chimichurri MP

#### SCALLOP GRENOBLOISE GF

Pan Seared Hokkaido Scallops,  
Creamed Corn, Asparagus 35

#### 3 Courses for \$46

#### GRILLED BISTRO

#### STEAK FRITES GF\*

Au Poivre, Haricot Verts, Sea Salt Fries  
30

#### ROASTED PERUVIAN HALF

#### CHICKEN GF

Yucca Frites, Charred Mexican Street Corn  
Salad, Tarragon Salsa Verde 29

#### VEGETABLE PAELLA V\* / GF

Calasparra Rice, Saffron, English Peas,  
Artichoke Hearts, Heirloom Tomatoes,  
Summer Squash & Zucchini,  
Toasted Marcona Almonds, Mixed Olives 26

Add Shrimp (2), Clams (4), and Andouille  
Sausage (2 oz) \$15

Grilled Chicken... GF\* 9

3 Sauteed Shrimp... GF 9

Grilled Coulotte Steak... GF\* 19

Fish of the Moment... GF 22

Pan Seared Scallops... GF 25

4 Clams... GF 7

#### 3 Courses for \$35

#### IBWC Burger GF\*

JW Trueth's Beef, Brioche Bun, IBWC  
Special Sauce, Little Gem Lettuce,  
Applewood Smoked Bacon, Tillamook  
Cheddar, Sea Salt Fries 19

Substitute Parmesan Truffle Fries 5

### EXTRAS

Asparagus...7

Truffle Parmesan Fries...10

Sea Salt Fries...5

Yuca Frites...7

Haricot Verts...7

Creamed Corn...5

Sauteed Summer Squash & Zucchini... 7

Sorghum...8 Greek Potatoes...7

Side Paella...9

Summer Succotash... 7

Charred Mexican Street Corn Salad... 7



# KELSEY'S



**PURCHASE ANY 2 RESTAURANT WEEKS MENU ITEMS FOR 15% OFF!**  
**PURCHASE ANY 3 or MORE RESTAURANT WEEKS MENU ITEMS FOR 20% OFF!**

CUCUMBER & AVOCADO GAZPACHO  
CHILLED SOUP, CHIPOTLE CREMA, TORTILLA CHIPS 6

BURRATA CAPRESE  
FRIED GREEN TOMATO, BURRATA, HOUSE  
MADE PESTO, BASIL,  
BALSAMIC GLAZE DRIZZLE 14

FRIED GREEN TOMATOES WITH SHRIMP  
FRIED GREEN TOMATOES, GRILLED SHRIMP,  
CORN & BACON SUCCOTASH,  
LEMON BEURRE BLANC 14

SOFT CRAB SANDWICH  
"WHALE" SOFT CRAB FRIED GOLDEN BROWN, LETTUCE, TOMATO,  
OLD BAY DIJONNAISE, BRIOCHE BUN, CHOICE SIDE 22

NEW ENGLAND STYLE LOBSTER ROLL  
CLASSIC RECIPE MADE FRESH, LETTUCE, TOASTED TOP CUT BUN, CHOICE SIDE 25

LEMON ROCKFISH  
FRESH ROCKFISH FILET, LEMON RISOTTO, VEGETABLE DU JOUR, BEURRE BLANC SAUCE 28

SOFT CRAB ENTRÉE  
2 "WHALE" SOFT CRABS, LEMON RISOTTO, FRESH VEGETABLE, LEMON BEURRE BLANC SAUCE 32  
ADD CRAB IMPERIAL +15

PORK ROULADE  
BACON WRAPPED PORK TENDERLOIN, SAUSAGE, APPLE,  
SPINACH & GOAT CHEESE STUFFING, APPLE BACON RIESLING SAUCE,  
RICE PILAF, FRESH VEGETABLE 21

SPECIAL DESSERT  
STRAWBERRY SHORTCAKE 10

**CRAFT COCKTAIL LIST AVAILABLE!**  
TRY A FRESH SQUEEZED LEMONADE 4

Howard County  
**RESTAURANT WEEK**

**KLOBY'S SMOKEHOUSE**

**DINNER Prix Fixe Menu**

*3 pm - Close*     \$28

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**FIRST COURSE - PICK ONE**

PORK BELLY DEVEILED EGGS (2)

JALEPENO PORK BALLS (2)

SIDE SALAD

**SECOND COURSE - PICK ONE**

**MEATLOAF SANDWICH**

Smoked Meatloaf, Bacon Bits, Cheddar Cheese, Fried Onions, on Toasted Sourdough Bread, with Bacon Butter Brussel Sprout

**BACON WRAPPED MEATBALL SUB**

Bacon Wrapped Meatballs, Chipotle Sauce, Mozzarella Cheese on a Sub Roll with Hand Cut Fries

**BOURBON CURED PORK LOIN SANDWICH**

Grilled Bourbon Cured Pork Loin, Bacon, Arugula, Sweet Bourbon Sauce, with Sweet Potato Fries

**THIRD COURSE - PICK ONE**

**BANANA PUDDING**

**SINGLE SCOOP of ICE CREAM**

**BLUEBERRY LEMON BAR**



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# KONSTANTINE'S GREEK TAVERNA

12857 Highland Rd., Highland, Md. 301-854-9200

Howard County Restaurant Week Dinner Menu

Appetizer Choices

**Spanakopita & Tiropita** (V), **Greek Salad** (GF, V, V+\*), **Greek-Fire Feta Dip** (V)

Entrée choices

**Pastitsio**

baked pasta dish, layered with ground beef, cheese, and bechamel, served with your choice of fasolakia or lemon-roasted Greek potatoes

**Aegean Shrimp** (GF, DF\*)

shrimp baked in a tomato sauce with spices and fresh herbs, topped with lemon butter sauce & fresh lemon, served over rice

**Lavraki / Bronzini** (GF\*, DF)

imported fresh from Greece, filet of Bronzino broiled with extra virgin Greek olive oil, topped with lemon-caper sauce, served with rice or sautéed broccoli

MORE OPTIONS AVAILABLE



Dessert (V)

**Portokalopita**

fresh orange cake made with shredded filo and honey cinnamon syrup

GF=Gluten Free, V= Vegetarian, DF= Dairy Free, \*= Upon Request

# lāk

Please enjoy our \$55pp Prix Fixe Menu for Howard County's  
Summer Food & Craft Beverage Weeks!  
Choose one option per category.

## STARTERS

### PEI Mussels

curried lemongrass, roasted  
corn, cherry tomatoes

### Caesar Salad

sweet gem lettuce, parmesan,  
herbed crouton

### Chef B's Biscuits

sweet potato and buttermilk,  
apple butter

### Seafood Gumbo +8

crab, shrimp andouille,  
okra, rice

### Deep Fried Ribs

sticky lemon glaze, fresno  
chilies, sesame seeds

### Cajun Hushpuppies +8

crawfish, crab, leeks, corn,  
creole sauce

## MAIN

### Grilled Pork Loin

herbed grits, heirloom baby  
carrots, spiced demi

### Pecan Crusted Rockfish

street corn maque choux, peach  
chutney, collard greens

### Maryland Crab Cake +15

mixed baby greens, old bay  
remoulade

### Mushroom Risotto

wild mushrooms, english peas,  
caramelized onion, herb oil

### Shrimp & Grits

herbed grits, tasso, blistered peppers,  
smoked tomato butter

### Black Angus Filet +15

beef cheek, 1000 layer potato

## DESSERT

### Berry Tiramisu

lady fingers, berry medley,  
mascarpone

### Peach Honey Bun Cake +5

peach jam, lavender honey gelato,  
honeycomb tuille

## ADD-ON CRAFT COCKTAILS

### HoCo Sazerac

George Dickel Rye, anise simple,  
bitters, lemon

### Bananas Foster

Makers Mark, Baileys, Disaronno,  
banana puree

### Maryland Bourbon Punch

Black Ankle Piedmont, Evan Williams,  
cranberry, orange, lime, soda

### Aged Gin Fizz

Barr Hill Tom Cat Barrel Aged Gin, simple,  
dairy, citrus, Solerno, egg, soda

HOWARD COUNTY  
**RESTAURANT**  
**and CRAFT**  
**BEVERAGES**  
**WEEKS**

**AUGUST 12 -  
AUGUST 25**

- \$20** Any Bibimbap Bowl with
- *side of kimchi or seaweed salad*
  - *any drink*



**lets roll**





# DINNER

## RESTAURANT WEEK 2024

PRIX-FIXE THREE-COURSE | \$40 / PERSON

Baltimore County: July 12 - 21, 2024  
Howard County: August 12 - 25, 2024

Choose One:

### APPETIZER

#### FRIED OYSTER BLT

fried oysters, tomato bacon jam, crispy pork belly, parsley oil, microgreens

#### SUMMER PEACH SALAD

honey balsamic vinaigrette, feta cheese, red onions, fresh peaches, fresh basil

#### BALTIMORE DEVILED EGGS

lump crab meat, old bay

#### ASIAN BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

Choose One:

### ENTREE

#### PISTACHIO CARBONARA

pistachio butter, crispy pancetta, homemade linguini, shaved cured egg yolks, shaved parmesan

#### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

#### WALNUT-ENCRUSTED FISH OF DAY

oven roasted, summer roasted vegetables, truffle potato purée

#### STUFFED PORTOBELLO

smoked mozzarella, shallots, spinach, sundried tomato, evoo, balsamic glaze

#### STEAK FRITES

roseda farms | sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glaze

#### PISTACHIO & PEPITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

### DESSERT

HEATH BAR BREAD PUDDING

FLOURLESS CHOCOLATE CAKE 

 vegetarian

 gluten free



HOWARD COUNTY  
**RESTAURANT  
and CRAFT  
BEVERAGES  
WEEKS**

VISIT  
**HOWARD**  
18 COUNTY 51  
MARYLAND

**AUGUST 12 -  
AUGUST 25**

**2 Courses for \$30 | 3 Courses for \$35**

**FIRST COURSE**

**Watermelon Carpaccio**

Dill, Feta, Pistachio, Balsamic

**Cheesesteak Eggrolls**

Shaved Ribeye, Mozzarella, Onions, Sriracha Aioli

**SECOND COURSE**

**Chicken Meatballs**

Whipped Ricotta, Mushrooms, Asparagus Slaw, Truffle Oil

**Grilled Summer Rockfish**

Ratatouille, Summer Pesto, Dill Creme

**THIRD COURSE**

**Tropical Mousse**

Passion Fruit Mousse, Toasted Coconut, Fresh Fruit

Available Monday to Friday all day. Available Saturday & Sunday beginning at 4pm.

Please note that items are not available a la carte and no substitutions.

# MEDIUM RARE

## SET MENU

*prix fixe*

Artisan Rustic Bread  
*pain de campagne*

Mixed Green Salad  
*la salade verte*

Award-Winning Culotte Steak  
& Fresh-cut Fries with Secret Sauce  
*steak culotte, frites et sauce secrète*

**\$29.<sup>95</sup>**

## DESSERTS

*desserts*

Grandma's Apple Pie  
with vanilla bean ice cream  
*tarte aux pommes grand-mère à la mode*

House Specialty  
Hot Fudge Sundae\*  
*le sundae maison, sauce au  
chocolat chaud*

Double Chocolate Fudge  
Layer Cake  
*le gâteau aux deux chocolats*

Six Layer Carrot Cake\*  
*le gâteau à la carotte aux six étages*

Key Lime Pie  
*tarte au citron vert*

**\$12**

Coffee ☿ Tea † Espresso ☿ Cappuccino † Cafe Latte

*MediumRareRestaurant.com*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*Dish may contain nuts*



# MEDIUM RARE

## RED WINE

*vin rouge*

			Glass <i>verre</i>	Bottle <i>bouteille</i>
Smooth <i>lisse</i>	Chateauf-neuf-du-Pape <i>Cabouche</i>	France		\$75
Powerful <i>puissant</i>	Cabernet Sauvignon <i>Slingshot</i>	California	\$15	\$54
Complex <i>complexe</i>	Pinot Noir <i>Equoia</i>	California	\$13	\$44
Refined <i>raffine</i>	Bordeaux <i>Chateau Cantelaudette</i>	France	\$14	\$50
Easy <i>facile</i>	Malbec <i>Lujuria</i>	Argentina	\$12	\$40

## WHITE & ROSÉ WINE

*vin blanc & et rosé*

Powerful <i>puissant</i>	Chardonnay <i>Ancient Peaks</i>	California	\$14	\$50
Crisp <i>franc</i>	Sauvignon Blanc <i>Haut-La Pereyre</i>	France	\$13	\$44
Fresh <i>frais</i>	Pinot Grigio <i>Perfectus</i>	Italy	\$11	\$38
Chic <i>elegant</i>	Rosé <i>Saint André (Provence)</i>	France	\$13	\$44

## SPARKLING WINE

*vin mousseux*

Bubbly <i>péillant</i>	Crémant d'Alsace <i>Belle Jardin</i>	France	\$11	\$38
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## DRAFT BEER

*biere pression*

Strong <i>fort</i>	Delirium Tremens Ale	Belgium	\$14
Medium <i>moyen</i>	Port City Wit	Virginia	\$9
Medium <i>moyen</i>	Evolution Lot 3 IPA	Maryland	\$10
Light <i>léger</i>	Skipjack Pilsner	Maryland	\$10

**SELECT SPIRITS & COCKTAILS AVAILABLE**

HOWARD COUNTY  
**RESTAURANT**  
**and CRAFT**  
**BEVERAGES**  
**WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$20** **Momo Sampler Platter**

- *4pc. Steamed Momo*
- *4pc. Fried Momo*
- *4pc. Chili Momo*



HOWARD COUNTY  
**RESTAURANT  
and CRAFT  
BEVERAGES  
WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$20** **Dessert Bundle Special**  
**Pick One:**

- Any 2 Cheesecakes
- Any 2 Cake Boxes
- Any 5 Brownies or Cookies



*Nilam Bakes*

CUSTOM CAKES





## SOUP & SALAD

▣ **Add:** chicken, salmon, shrimp, calamari - 8

### Caesar Salad - 13

chopped Romaine, fresh Caesar dressing, anchovies, garlic croutons

### Apple and Strawberry Salad\* - 13

Granny Smith apples, strawberries, red leaf lettuce, arugula, pistachios, dried cherry, blue cheese, honey sherry vinaigrette

### Sopa Azteca\* - 13

spicy tomato soup with diced grilled chicken, Monterey Jack cheese, avocado, tortilla strips, sour cream, cilantro

## APPETIZERS

### Arepas - 20

tomato, shrimp, crab, corn cake, tarragon butter sauce

### Asparagus - 12

topped with shaved Parmesan and served with anchovy butter

### Ceviche\* (cold) - 19

shrimp & scallops, lime juice, tomato, avocado, cilantro, tortilla chips

### Crab & Tasso Quesadilla - 19

monterey Jack cheese, crab meat, Tasso ham, sour cream, salsa

### Crab Orzo - 18

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, snow peas, carrots, honey soy dressing

### Espinaca Catalan\* - 12

sautéed spinach with pine nuts, raisins, apples, and garlic

### Frito Mixto - 18

fried shrimp and calamari served with tartar sauce, salsa

### Pan Seared Scallops\* - 20

in potato nest, with spring vegetables, lump crab, lemon butter sauce

### Patatas Bravas\* - 14

cubed, fried potatoes with garlic aioli, habanero salsa

### Peruvian Chicken\* - 20

marinated & grilled chicken breast, potatoes, spinach, dijon sauce

### Salmon Medallion - 22

cashew encrusted salmon medallion, grilled pineapple, zucchini, arugula salad, orange butter sauce

### Tilapia Zaran\* - 20

pan-seared tilapia brushed with chipotle aioli over potatoes, mushrooms, jumbo lump crab, tasso ham, and butter sauce

## SANDWICHES

▣ **Add:** extra cheese, avocado, garlic aioli - .75

▣ **Substitute:** bravas for side salad or cup of soup - 1.5

### Crispy Chicken Sandwich - 18

fried breast of chicken with Monterey, lettuce, tomato, mayonnaise, chipotle sauce, on toasted potato roll

### RANAZUL Burger - 19

juicy Angus ground beef, cheddar, lettuce, tomato, and mayonnaise on toasted potato roll

## ENTRÉES

### Peruvian Chicken\* - 35

grilled chicken breast marinated in Peruvian spices, potatoes, spinach, dijon mustard sauce

### Salmon Medallion Entrée - 35

cashew encrusted salmon medallion, grilled pineapple, zucchini, arugula salad, orange butter sauce

### 12oz. Ribeye Entrée\* - 35

served with creamy truffle potatoes, spinach, grilled onions, red wine beef sauce

### Chicken Alfredo Pasta - 23

grilled chicken breast, penne pasta, Alfredo sauce, Parmesan

### Shrimp Pasta - 23

sautéed shrimp, creamy tomato sauce, spaghetti, Parmesan

## DESSERTS

### Carrot Cake - 12

hand rolled carrot cake, cream cheese, candied pecans, vanilla ice cream

### Crème Brûlée\* - 12

rich flame torched custard, ask server for seasonal flavors

### Fruit Crisp a la Mode - 12

stewed fresh fruit topped with oatmeal streusel served with vanilla ice cream

### Molten Chocolate Cake - 12

rich chocolate cake with a molten center with vanilla ice cream

### Sopapillas - 12

fried flour tortillas, honey, cinnamon, powdered sugar, with vanilla ice cream

## COLD BEVERAGES

RC Cola, 7Up (12oz) - 2.5

Iced Tea (free refills), Fruit Juice - 3

## HOT BEVERAGES

Orinoco Organic Free Trade Coffee 12oz French Press - 2.5

Numi Hot tea - 2.5

Saratoga Bottled Water Sparkling or Still (28oz) - 7

## FROM OUR KITCHEN TO YOURS

Take home 16oz of Chef Jaime's Fresh Habanero Salsa - 7

## FOR THE KIDS

Monterey Jack cheese quesadilla - 7

Chicken strips and patatas bravas - 12

Butter pasta - 7

RATHSKELLER  
#schnitzelgang  
\$40 per person prix-fixe  
\$27 vegetarian



### STARTERS

LOADED POTATO CAKES 12  
bacon, cheddar, creme fraiche, green onion  
*Riesling, Kilburg, "Vertigo," Rheinhessen, Germany +12 / 34*

ROASTED BEETS 12  
beet yogurt, goat cheese, crispy chickpeas, candied carrots, lemon vinaigrette  
*Elbling Sekt, Hild, Mosel, Germany +13 / 36*

MELON & WESTPHALIA HAM 12  
a german take on an Italian summer classic  
*Gruner Veltliner, Barbara Ohzelt, "Gruner Leader," Austria +11 / 32*

### MAINS

SCHWEINEBRATEN ROULADEN 30  
overnight slow roasted pork loin, creamed spinach, fingerlings, jus  
*Red Blend, Roterfaden, "Terraces," Wurttemberg, Germany +12 / 34*

ROCKFISH 32  
corn succotash, peas, mint cucumber crema, house quickles, herb oil  
*Rose of Pinot Noir, Seehof, Mosel, Germany +12 / 34*

BAY RISOTTO 18  
tomato risotto, tomato schnitzel, corn succotash, squash  
*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: [will@rathskellermd.com](mailto:will@rathskellermd.com)  
If you had a good time, we would appreciate an online review!

HOWARD COUNTY  
**RESTAURANT**  
**and CRAFT**  
**BEVERAGES**  
**WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$5**

Regular Size Milk Tea - Choose your Flavor:

- Winter Melon Milk Tea with Black Boba
- Salted Caramel Milk Tea with Black Boba
- Oreo Milk Tea with Black Boba

**\$6**

Large Size Milk Tea - Choose your Flavor:

- Sunset Serenade
- With Love
- Sparkling Galaxy



**royaltea** 皇茶



# RESTAURANT WEEK DINNER MENU

## FIRST COURSE *Select one of the following*

- SEASONAL CUP OF SOUP    ROMAIN CAESAR  
FIELD GREENS                WATERMELON AND TOMATO SALAD

## SECOND COURSE *Select one of the following*

- CEDAR PLANK-ROASTED SALMON\*  
6 OZ WOOD-GRILLED FILET MIGNON\* | 8 OZ +\$5  
CARAMELIZED GRILLED SEA SCALLOPS

## SIDE TO SHARE *Choice of one per couple*

- TRUFFLED RISOTTO                STREET CORN SKILLET  
MAC 'N' CHEESE

## THIRD COURSE

- MINI INDULGENCE DESSERT

☀️ ☀️ ☀️ ☀️ ☀️ ☀️ ☀️ ☀️ ☀️ ☀️ ☀️    **\$42** PER PERSON

## WINES

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

<b>SPARKLING</b>	<b>5 oz bottle</b>
Riondo, Prosecco, Veneto, Italy NV	9 45
Jansz, Brut Rosé, Tasmania, Australia NV	12 60
<b>WHITE</b>	<b>6 oz 9 oz bottle</b>
La Crema, Chardonnay, Monterey '22	13 19 52
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '22/'23	15 23 60
<b>RED</b>	
Benton-Lane, Pinot Noir, Willamette Valley '22/'23	13.5 20 54
Lake Sonoma, Cabernet Sauvignon, Alexander Valley '21	16 24 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.

# smashing grapes

## HOWARD COUNTY RESTAURANT AND CRAFT BEVERAGES WEEKS

August 12 - 25, 2024

### THREE-COURSE LUNCH \$29

#### First Course

choice of one

#### SIMPLE HOUSE SALAD

Mesculin Greens, Cucumber, Heirloom Tomatoes,  
Shredded Carrots, Shaved Parmesan Cheese,  
Red Wine Vinaigrette

#### CHILLED WATERMELON GAZPACHO

Watermelon, Strawberries, Red Onion with  
Honey and Mint, Garnished with Prosciutto Dust

#### Second Course

choice of one

#### GRILLED CHICKEN CAESAR WRAP

Grilled Mojo Chicken, Romaine,  
Creamy Caesar Dressing, Flour Tortilla

#### GRILLED SALMON SALAD

Chopped Kale, Fresh Strawberries, Red Onion,  
Candied Pecans, Honey-Orange Vinaigrette

#### SHORT RIB PAPPARDELLE

Braised Short Rib, Carrots, Wild Mushrooms,  
Parmesan Cheese in a Cream  
Infused Herb Demi-Glace

#### Third Course

choice of one

#### FRESH RASPBERRY SORBET

#### PINEAPPLE UPSIDE DOWN CAKE

Luxardo Cherries, Brulee Pineapple,  
Whipped Cream, Caramel Sauce

### THREE-COURSE DINNER \$39

#### First Course

choice of one

#### SIMPLE HOUSE SALAD

Mesculin Greens, Cucumber, Heirloom Tomatoes,  
Shredded Carrots, Shaved Parmesan Cheese,  
Red Wine Vinaigrette

#### CHILLED WATERMELON GAZPACHO

Watermelon, Strawberries, Red Onion with  
Honey and Mint, Garnished with Prosciutto Dust

#### Second Course

choice of one

#### RED BRICK CHICKEN

Old Bay Dusted and Pan Seared, served with  
Roasted Fingerling Potatoes, Grilled Asparagus,  
and Chicken Pan Jus

#### PENNE AND CRAB PASTA

House-made Penne Pasta, Vodka Cream Sauce,  
Fresh Summer Corn, Jumbo Lump Crab Meat

#### GRILLED BEEF MEDALLIONS

Spicy Wild Mushroom Cream Sauce, Butter Whipped  
Potatoes, Summer Corn and Bell Pepper Salsa

#### Third Course

choice of one

#### FRESH RASPBERRY SORBET

#### PINEAPPLE UPSIDE DOWN CAKE

Luxardo Cherries, Brulee Pineapple,  
Whipped Cream, Caramel Sauce

### CRAFT SIGNATURE COCKTAIL

#### THE PASSION TREE

The perfect blend of summer and fall. Mixing juicy tropical fruit flavors and a touch of  
baking spices to ease us into those late summer days and crisp fall mornings · 13.50



HOWARD COUNTY  
**RESTAURANT**  
**and CRAFT**  
**BEVERAGES**  
**WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$20**

**Birria Fries**

*Crispy fries topped with birria, cheese,  
& cilantro lime crema served with pico & guac*

**Cucumber Mojito (NA)**

*Refreshing house made drink*

**Tres Leches**

*Sweet cake made with three milks*

**Taco**  
**JOINT**



## SEASONAL

**RAW OYSTER (HALF/ONE DOZEN)** 24/45  
Japanese white soy sauce, sriracha, scallion

## APPETIZER

**TUNA CRUDO** 16  
ponzu/ white truffle oil/ rice pearls

**YELLOWTAIL CARPACCIO** 16  
jalapeno/ onion/ yuzu/ tobiko

**CRISPY RICE TUNA or SALMON** 15  
crispy rice/ tobiko/ eel sauce  
and spicy mayo

**TUNA or SALMON TARTARE** 15  
tuna/ avocado/ baguette/ basil pesto

**SCALLOP CARPACCIO** 17  
scallop/ truffle pesto/ vinegar mayo/ chive oil

**MONKFISH LIVER** 12  
with chive ponzu sauce

**WASABI TAKO** 9

## HOT DISHES

**EDAMAME** 6

**CHAWAMUSHI** 9  
shiitake mushroom/ carrot/ edamame/ hijiki  
seaweed/ truffle oil

**PORK DUMPLING** 8

**AGEDASHI TOFU** 8

**FRIED PURPLE SWEET POTATO** 8

**TAKOYAKI** 9

**TUNA KATSU CHEESE** 10

**FRIED OYSTER** 12

**IKA GESO** 12

**ROCK SHRIMP** 12  
with sweet spicy mayo

**SHISHITO PEPPERS** 11

**HAMACHI KAMA** 20  
lemon/ spicy ponzu sauce

## SOUP & SALAD

**AVOCADO SALAD** 8

**SEAWEED SALAD** 7

**SALMON SKIN SALAD** 8  
cucumber/ masago/ spicy mayo/  
eel sauce/ bonito

**SPICY KANI SALAD** 9  
mango/ kani/ cucumber/ spicy mayo

**TAKUMI SALAD** 13  
raw fish/ mango/ avocado/ cucumber/ crispy  
gobo/ sesame

**MISO SOUP** 3  
tofu/ wakame/ green onion

**SEAFOOD MISO SOUP** 9  
clam/ scallop/ shrimp/ green onion

## TERIYAKI

mushroom/ asparagus/ onion/ snow peas/  
teriyaki sauce

**CHICKEN** 23

**BEEF or SHRIMP** 26

## LUNCH MENU Mon-Fri 11am-2.30pm

### FRIED RICE

served with miso soup

**CHICKEN** 15

**BEEF** 16

**SHRIMP** 16

**BLUECRAB** 17

### BENTO BOX

served with California roll/ shumai/ gyoza/  
miso soup/ rice

**CHICKEN** 17

**SHRIMP** 18

**BEEF** 18

**SALMON** 18

### SUSHI BAR

served with miso soup

**NIGIRI LUNCH** 18  
5pcs nigiri / spicy tuna roll

**SASHIMI LUNCH** 18  
10 pcs assorted raw fish

**NIGIRI&SASHIMI COMBO** 19  
6 sashimi/ 3 nigiri/ California

### MAKIS COMBO

• Any 2 rolls \$15 | Any 3 rolls \$18  
• served with miso soup

Asparagus roll

Avocado roll

California roll

Cucumber roll

Mango avocado roll

Oshinko roll

Salmon roll

Shrimp tempura roll

Yellowtail & scallion roll

Snow crab roll

Spicy salmon roll

Spicy tuna roll

Spicy white tuna roll

Spicy yellowtail roll

Sweet potato roll

Tuna roll

White tuna roll

## KITCHEN ENTREE

**A5-WAGYU FRIED RICE** 36  
A5-wagyu/ egg/ asparagus/ scallion

**BRANZINO** 30  
grilled/ lemon/ spicy ponzu sauce

**KING SALMON** 35  
ikura/ truffle sauce

**CHICKEN KATSU** 24

**SWORDFISH** 32

### FRIED RICE

**VEGETABLE or CHICKEN** 17

**BEEF or SHRIMP** 18

**BLUE CRAB** 19

### TEMPURA

served with tempura sauce/ rice

**VEGETABLE TEMPURA** 17

**SHRIMP TEMPURA** 23

**SEAFOOD TEMPURA** 26

## SUSHI/SASHIMI 2pc per order

<b>Anago</b> saltwater eel	8	<b>Saba</b> blue mackerel	6
<b>Botan-ebi</b> sweet shrimp	14	<b>Sake</b> salmon	7
<b>Hamachi</b> yellowtail	8	<b>Salmon belly</b>	8
<b>Hirame</b> fluke	7	<b>Shiro maguro</b> white tuna	8
<b>Hotate</b> scallop	8	<b>Suzuki</b> striped bass	7
<b>Ika</b> squid	7	<b>Tamago Yaki</b> egg	5
<b>Ikura</b> salmon roe	10	<b>Tobiko</b>	8
<b>Kanpachi</b> Japanese amberjack	9	<b>Toro</b>	14
<b>Madai</b> red seabream	9	<b>Tuna</b> bluefin	8
<b>O-toro</b> super-fat tuna	M/P	<b>Unagi</b> freshwater eel	8
		<b>Uni</b>	M/P

## SUSHIBAR ENTREE

served with miso soup or salad

### SUSHI / SASHIMI DINNER 32/34

10pc assorted nigiri sushi with tuna roll/  
15pc assorted sashimi

### TUNA LOVER 26

3 tuna nigiri & 3 tuna sashimi spicy/ tuna roll

### SALMON LOVER 24

3 salmon nigiri/ 3 salmon sashimi/ spicy  
salmon roll

### SUSHI & SASHIMI COMBO 38

\*For one

6 pc assorted nigiri & 9 sashimi spicy Tuna roll

### SUSHI & SASHIMI COMBO 76

\*For two

12 assorted nigiri sushi/ 15 sashimi/ spicy tuna  
roll/ shrimp tempura roll

### TAKUMI SUPREME SASHIMI 108

40 pieces best chef's selection

### CHIRASHI DON 30

12pc assorted sashimi over sushi rice with  
tamago kani

### BARA CHIRASHI DON 45

15pc supreme sashimi over sushi rice  
(w/ toro scallops ama ebi)

### UNAGI DON 27

grilled whole eel

## RAMEN

Mild/Spicy

bamboo shoot, nori, wood ear, corn, scallion

### TONKATSU RAMEN 18/19

tonkatsu broth, chashu, ajitama(egg), fish cake,  
beansprout

### AKA EBI RAMEN 24/25

miso broth, aka ebi, ajitama (egg), fish cake,  
beansprout

### VEGEN RAMEN 17/18

tonkatsu broth, chashu, ajitama(egg), fish cake,  
beansprout

## UDON NOODLE

fish cake/ kani/ wakame/ mushroom

### CHICKEN 17

### BEEF 18

### SHRIMP TEMPURA 18

## DESSERT

### MOCHI ICE CREAM 7

green tea/ mango/ vanilla/ strawberry

### ICE CREAM 7

### CHEESECAKE (YUZU/MATCHA) 10/9

### MANGO CREPE CAKE 9

## SIGNATURE MAKIS

### MARYLAND 18

blue crab/ shishito/ old bay torched/ salmon/  
spicy mayo/ rice pearls

### GEISHA 15

tuna/ salmon/ kani/ microgreens/ wasabi mayo/  
tobiko/ cucumber wrap/ ponzu/ NO RICE

### TAKUMI 19

spicy tuna, avocado/ kombu paper/ lobster  
tempura/ truffle sauce

### SAKURA 18

tuna/ salmon/ mango/ cucumber/ spring mix/  
rice paper/ ikura/ Thai sauce NO RICE

### N.Y MAKI 17

shrimp tempura/ cheese/ snow crab/ tobiko/  
sweet spicy mayo

### HOT MAMA 14

deep fried roll/ kani cheese/ salmon/ white fish/  
eel sauce/ spicy mayo

### TORCH 18

spicy tuna/ avocado/ torched tuna/ spicy mayo/  
rice pearls

### BLACK PEARL 18

jalapeno/ chives/ avocado/ tobiko/ sriracha/  
spicy white fish

### LOVE 18

salmon/ oshinko /toro / chives/ wasabi yuzu

### CRAZY MAKI 19

salmon/ yellowtail/ jalapeno/ pepper tuna/  
honey wasabi mayo

### HURTS 19

shrimp tempura/ eel avocado/ soy paper/  
asparagus

### BUMBLEBEE ROLL 17

cucumber/ snow crab/ tomago with fresh  
mango/ mango sauce

### SCALLOP ROLL 22

tuna/ white fish/ jalapeño/ cilantro/ scallop/  
yuzu paste

### OSAKA ROLL (10PCS) 19

snow crab/ asparagus/ shrimp tempura with  
soy paper

### DRAGON 14

eel/ cucumber/ topped with avocado/ eel sauce

### RAINBOW 14

California roll/ tuna/ salmon/ white tuna/ avocado

### DYNAMITE ROLL 14

tuna/ salmon/ white fish/ wasabi tobiko/ spicy sauce

## SPICY CRUNCH MAKIS

Tuna	8	White tuna	8
Salmon	8	Yellowtail	8

## CLASSIC MAKIS

California	8	Spider	12
Snow crab	8	Negi-toro	12
White tuna	8		
Yellowtail scallion	8		
Shrimp tempura	10		
Blue crab avocado	10		
Eel (with avocado OR cucumber)			8
Tuna (with avocado OR cucumber)			8
Salmon (with avocado OR cucumber)			8

## VEGGIE MAKIS

Asparagus	6
Avocado & cucumber	7
Avocado	6
Cucumber	6
Mango avocado	7
Sweet potato	7
Tofu avocado/ cucumber	7
Yashi	8



THE BLACKWALL  
BARN & LODGE

HOWARD COUNTY RESTAURANT  
AND CRAFT BEVERAGES WEEKS

August 12 - 25, 2024

THREE-COURSE LUNCH \$29

*First Course*  
choice of one

**Caesar Salad**

Romaine Hearts, Parmesan, Rolled Oats  
and Pumpkin Seed

**Tomato Gazpacho**

Basil Oil, Goat Cheese Crumbles

*Second Course*  
choice of one

**Salmon BLT**

4oz. Salmon, Bacon, Lettuce, Tomato,  
Lemon Aioli on a Brioche Bun

**Grilled Chicken Taco**

Two Tacos with Grilled Chicken, Flour Tortilla,  
Pico De Gallo, Tomatillo Salsa

**Steak Salad**

4oz Petite Sirloin, Arcadian Greens, Apple,  
Walnut, Red Wine Vinaigrette, Candied Walnuts,  
Red Onion, Blue Cheese Crumbles

*Third Course*  
choice of one

**Seasonal Sorbet**

**Strawberry Pound Cake**

Macerated Strawberry, Chantilly Cream, Mint Gel

THREE-COURSE DINNER \$40

*First Course*  
choice of one

**Caesar Salad**

Romaine Hearts, Parmesan, Rolled Oats  
and Pumpkin Seed

**Tomato Gazpacho**

Basil Oil, Goat Cheese Crumbles

*Second Course*  
choice of one

**Red Brick Chicken**

Roasted Half Chicken with Mashed Potato,  
Market Vegetables, and Chicken Jus

**Shrimp Scampi Pasta**

4oz of Jumbo Shrimp Sauteed with Garlic, Peppers,  
Tomato, Parsley, Lemon Juice, and Butter Over Linguini

**Petite Steak Frites**

8oz Sirloin, House-made Fries, Demi-Glace

*Third Course*  
choice of one

**Seasonal Sorbet**

**Strawberry Pound Cake**

Macerated Strawberry, Chantilly Cream, Mint Gel

CRAFT SIGNATURE COCKTAIL

Ginger & Peach Bourbon Smash \$13.50

Featuring Elijah Craig Small Batch Bourbon Whiskey, a splash of Peach Schnapps,  
Pratt Standard Lemon Juice, and a subtle kick from our house-made ginger syrup!



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## HOWARD COUNTY RESTAURANT WEEKS

• AUGUST 12 - AUGUST 25 •

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### LUNCH • \$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**

# THE FOOD MARKET

DINING & DRINKS | *Columbia*

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

## RESTAURANT WEEK MENU

AUGUST 12 - AUGUST 25, 2024

3 COURSES FOR \$47.24

### SMALL

**TOMATO PIE** *broken burrata, paper thin sliced red onion, crunchy garlic, basil, DEVOO, flaky crust*

**LITTLE ICEBERG WEDGES** *salmon bacon, pineapple, garlicky dill ranch dressing..*

**BMORE HOT CHICKEN BAO BUN** *crunchy pickle slaw, hot honey, nick-fil-a sauce*

**BACON WRAPPED MAC N CHEESE STUFFED SHELLS** *cheddar alfredo sauce, chives*

**FRENCH ONION DIP RANGOONS** *pickled crudite tapenade*

**CHEESEBURGER LETTUCE CUPS** *hoisin burger sauce, spicy sesame pickles,  
crispy buttermilk onions*

### BIG

**CHICKEN AND ANDOUILLE GUMBO POT PIE** *braised collards, white rice, cornbread crust, okra*

**MANGO-LIAN BBQ GLAZED BEEF SPARE RIBS** *crispy rice cakes, stir fried zucchini, hot mustard*

**LIL' SEAFOOD BOIL** *crab claws, shrimp, clams, corn, potatoes, spicy tomato broth, crusty buttered bread..*

**MINI DUCK MEATLOAF** *black cherry ketchup, whipped sweet potatoes, fava bean succotash, rosemary crunchies*

**SPAGHETTI AND BEETBALLS** *whole wheat pasta, farmer lan's cherry tomatoes and summer squash,  
dimitri's liquid gold, torn herb salad, torched ricotta*

### DESSERT

**BLUEBERRY OLIVE OIL CAKE** *lemon curd, whipped cream, fresh mint*

**CHAD'S CHOCOLATE CHIPWICH** *vanilla ice cream, more chocolate chips*

**FUDGE BROWNIE BLACK BOTTOM CUPCAKE** *whipped mascarpone, dark chocolate sauce*

**CAKE POP DUET** *birthday cake with white fudge icing, strawberry shortcake with vanilla cookie crumble*

**BANANAS FOSTER CREME BRULEE** *rum custard, sliced bananas, brown sugar crust..*

... CAN BE MODIFIED TO BE GLUTEN FREE



# THE TURN HOUSE

KITCHEN & DRINK

## HOWARD COUNTY RESTAURANT WEEK

\$40 per person - no Tax included

### Caprese Salad (V)

Local Sungold Tomatoes | Ciliegine Mozzarella | Arugula | Balsamic Pearls

### Braised Meatballs

Tomato | Garlic | Grana Padano | Grilled Focaccia

### Bay Scallop Scampi

Garlic | Lemon | Chablis | Butter | Fine Herbs | Baguette

### Pesto Garganelli (V)

Whipped Ricotta | Pine Nuts | Grana Padano

### Chicken Milanese

Breaded Chicken Cutlet | Arugula | Pickled Red Onion | Pecorino Romano

### \*Turn House Burger

7oz | Lettuce | Tomato | TH Sauce | Cheddar | Potato Bun | Fries

### Baked Icelandic Cod

Beluga Lentils | Upland Cress | Dijon Mustard Sauce

### Chocolate Crunch Bar

Whipped Cream | Gooseberries | Strawberries

### Limoncello Cake

Whipped Cream | Blueberry Compote



1ST COURSE

2ND COURSE

3RD COURSE

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## **FEATURED CRAFT COCKTAIL**

### Watermelon Rock It

~ Juicy & Crisp ~

cucumber vodka, muddled watermelon,  
lemon juice, simple syrup

## **À la carte or 3 Course Meal for \$30**

### **FIRST COURSE**

Please Choose One

#### Kung Pao Green Beans - V & GF

green beans, red bell peppers, roasted peanuts sauteed  
with Korean BBQ sauce, topped with Aleppo - 12

#### Grilled Watermelon - GF & V

grilled watermelon, crumbled goat cheese, arugula,  
balsamic reduction, Parmesan crisp - 11

### **SECOND COURSE**

Please Choose One

#### Hawaiian Burger

7oz. beef patty cooked to temperature, grilled pineapple, smoked ham,  
sweet soy sauce, provolone cheese, brioche bun - 19.25

#### Strawberry Salad- GF & V

spinach, fresh strawberries, feta cheese,  
sunflower seeds, balsamic vinaigrette - 16

#### Salmon BLT

fried salmon cake, brown sugar bacon, lettuce,  
red tomato, lemon dill aioli, sourdough - 18

### **THIRD COURSE**

Please Choose One

#### Strawberry Crème Brulee – GF & V

rich, creamy strawberry custard, caramelized sugar top, whipped cream - 9

#### Peach Cheesecake Bars - GF & V

gluten-free graham cracker crust, cream cheese filling, peach custard, whipped cream - 10



**RESTAURANT**



**WEEK**

*Lunch*  
\$23.95

*Dinner*  
\$33.95

## Three Course Menu

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

SPECIAL LADY FRIEND 7  
Jailbreak Brewing  
Laurel, MD  
Mosaic Hazy IPA  
ABV 7%

### HOUSE MADE DESSERTS

MINI CANNOLI  
CHOCOLATE TRUFFLES  
VANILLA ICE CREAM

August 12th - August 25th

No Substitutions.

HOWARD COUNTY  
**RESTAURANT**  
**and CRAFT**  
**BEVERAGES**  
**WEEKS**

**AUGUST 12 -  
AUGUST 25**

**\$20**

**Breakfast for Two**

**Two Breakfast Sandwiches -**

*Turkey Sausage, Egg, & Cheese on English Muffin*

**and Two Iced Coffees**

**\$20**

**Turkey Club Melt**

**with your choice of drink:**

- *Sparkling Strawberry Lemonade Fresco (NA)*
- *Sparkling Cherry Limeade Fresco (NA)*
- *Pineapple Coconut Lime Fresco (NA)*
- *Local Draft Beer*

**T**

**TRIFECTO  
BAR**



EST. 1943

# UNO

PIZZERIA & GRILL

# UNO PIZZERIA & GRILL

HOWARD COUNTY RESTAURANT WEEK

☎ 410.480.1400 🌐 WWW.UNOS.COM

## BEVERAGES

### HOUSE MARGARITA

The 'UNO-Rita' is made with fresh squeezed lime juice and may just be the best margarita you've ever had!

### CUCUMBER MARGARITA

Light and refreshingly cool, this marg is made with Teremana Tequila, Cointreau, cucumber, and fresh squeezed lime juice.

### WATERMELON MINT MARGARITA

Tres Agaves Blanco Tequila and elderflower liqueur pair perfectly with fresh watermelon, mint and housemade margarita mix.

### SWEET AND SPICY MANGO MARGARITA

A salty-spicy Tajín rim adds heat to this mouth-watering, tropical cocktail. Tangy and sweet with a kick!



## APPETIZER

### PIZZA SKINS

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

\$12.49

## ENTRÉES

### WATERMELON SALAD

Arugula tossed with balsamic vinaigrette and topped with a refreshing combination of fresh watermelon, diced cucumber and feta cheese.

\$13.99

### THE TRIPLE B BURGER

This bodacious burger features bacon, blue cheese crumbles, and caramelized onions.

\$14.79

### 7" INDIVIDUAL CHICAGO CLASSIC

Extra sausage, extra cheese, extra good in your mouth.

\$14.99

### 10" INDIVIDUAL WINDY CITY WORKS

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.

\$14.99



## DESSERT

### DEEP DISH SUNDAE

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

\$7.99



## DAILY DEALS

MONDAY-FRIDAY: Lunch Specials! WEDNESDAY: \$9.99 Burger

MONDAY: Half Off Individual Pizza THURSDAY: \$11.99 Pasta

TUESDAY: Kids Eat Free

SUNDAY: Half Priced Appetizers

VISIT  
**HOWARD**  
18 COUNTY 51  
MARYLAND

# Vacation

"COLUMBIA & CHILL"

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

## RESTAURANT WEEK MENU

AUGUST 12 - AUGUST 25, 2024

3 COURSES FOR \$30.24

### FIRST

**JOHNTAY'S BIRRIA TACOS...** cheesy griddled dipped corn tortillas, pork carnitas, onion relish

**FRESH CUT WATERMELON...** lime juice, basil, sea salt

**TOMATO PANZANELLA...** local tomatoes, garlic bread panko, red onion, burrata, sun-dried tomato balsamic, DEVOO, basil

**STRAWBERRY LEMONADE GAZPACHO...** lemon sorbet, basil

**A PLATE OF PEPPERONI CUPS...** baked & oily, hot honey, garlic bread for absorption, ranch

### SECOND

**FISH TACO SALAD** fried cod, lettuce, tomato, jalapeno, radish, cabbage, tortillas, onion relish, guacamole, sour cream, cholula, cilantro, mom's taco spiced ranch

**TEMPURA CAULIFLOWER** hot honey, basil, tumeric lime dip, special slaw, secret spiced fries & pickle, garlic bread

**BRICK PRESSED CHEESEBURGER** - onion, american cheese, ketchup, mustard, special slaw, secret spiced fries & pickle

**BBBBB, L, TTTTT** - cool ranch, potato roll, special slaw, secret spiced fries & pickle

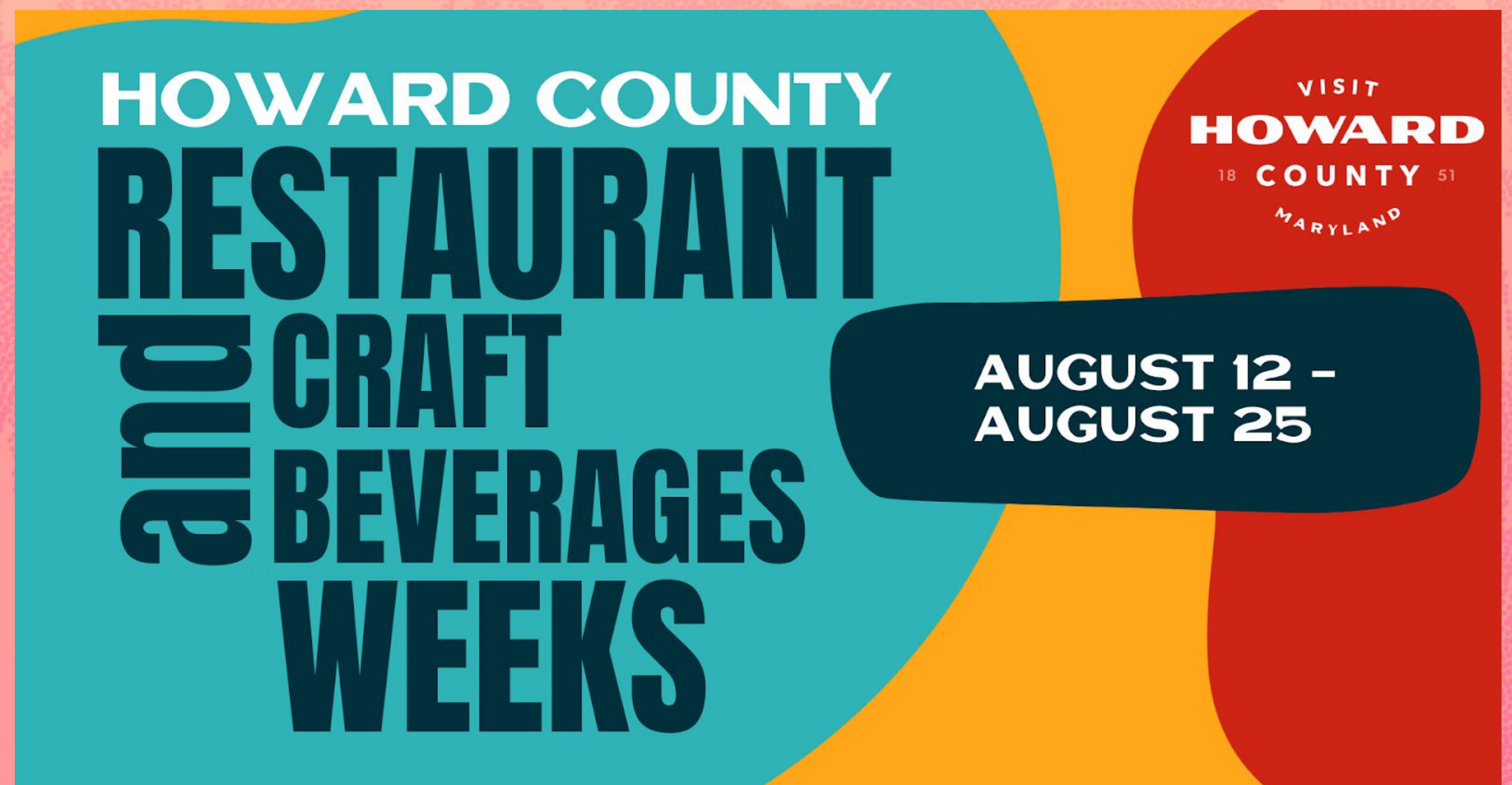
**BBQ CHICKEN SKEWER...** baked beans, corn on the cob & watermelon

### THIRD

**RASPBERRY CHEESECAKE BROWNIE BAR**

**CHOCOLATE FUDGE DIPPED ICE CREAM SANDWICH**

**SLIVER OF THE CAKE OF THE DAY**



**2 Courses for \$35 | 3 Courses for \$40**

**FIRST COURSE**

**Chilled Crab and Corn Soup**

Maryland Silver Queen Corn, Crabclaw Salad, Charred Jalapeño Oil

**Marinated Cantaloupe**

Hibiscus Marinated Eastern Shore Cantaloupe, Buttermilk Mousse, Toasted Sunflower Seeds, Arugula, Black Pepper

**SECOND COURSE**

**Filet O' Cod Sandwich**

Crispy Cod Filet, Arugula, Smoked Trout Roe Tarter Sauce, Gouda, Toasted Brioche

**Smoked Chicken Primavera**

Confit Summer Vegetables, Toasted Bucatini, Fresh Basil, Parmesan

**Grilled Pork Medallion**

Marinated Pork Loin, Summer Berry BBQ, Rosemary Goat Cheese Polenta, Crispy Kale

**THIRD COURSE**

**Mango Habanero Cake**

Vanilla Spongecake, Mango Gelee, Habanero Ganache, Spiced Merengue

Available Monday to Friday all day. Available Saturday & Sunday beginning at 4pm.  
Please note that items are not available a la carte and no substitutions.



# HOWARD COUNTY RESTAURANT WEEK

AUGUST 12 - AUGUST 25



VISIT  
**HOWARD**  
18 COUNTY 51  
MARYLAND





# RESTAURANT WEEK MENU



**\$45 PER PERSON** (Choose 1 from each course)

## COURSE ONE

### Oysters Rockefeller

5 wild oysters on the half-shell stuffed with caramelized celery & onion, spinach, chili flake, topped with bacon bread crumbs

### Fork And Knife Bruschetta

Grilled shrimp scampi, blistered tomatoes, basil, beurre blanc

## COURSE TWO

### Pan Seared Crabcakes

Roasted corn and red pepper succotash, shallots, fresh herb aioli

### Lobster Roll

More than a quarter pound of fresh lobster, served with warm butter sauce, lemon, chives on a golden-brown potato bun, served with crispy fries (\$10 upcharge)

### Chicken Milanese

Grilled zucchini, pickled cherry tomatoes, baby arugula, toasted pine nuts, Parmigiano-Reggiano, balsamic reduction

## COURSE THREE

### Chocolate Tart

Almond crusted, strawberries, caramel, whipped cream

### Key Lime Pie

Raspberry purée, fresh lime zest, whipped cream

## CRAFT BEVERAGES

**Walrus Brew** \$6 (16oz) or \$7.50 (22oz)

**Kentucky Smash** \$15