

HOWARD COUNTY  
**RESTAURANT** *Weeks*  
**& CRAFT BEVERAGES**

**JULY 17 – JULY 30**

*Support local*  
**this summer**

Indulge in the culinary talents of area restaurants during our two-week celebration of local food, drink, and community in Howard County.

Locally-owned businesses bring diversity and flavor to our region and we invite you to dine out and discover unique menus that will be sure to impress your tastebuds!

**DINNER**

# Restaurant Weeks

JULY 17TH - JULY 30TH, 2023

## STARTERS

### WHIPPED GOAT CHEESE

*Berry Compote, Crusty Baguette, Rosemary Lavender Honey*

### MUSHROOM ARANCINI

*Parmigiano, Balsamic*

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## MAINS

### CHAI CRUSTED ROCKFISH

*Couscous and Paneer Salad, Cilantro, Shallot,  
Lime Essence, Coconut Tikka Masala*

### GRILLED HANGER STEAK

*Yuca, Sugar Snap Peas, Blackberry Gastrique*

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## DESSERT

### BLUEBERRY MADELEINES

*Raspberry Coulis, Chantilly Cream*

### CREAM BRULEE

*Bourbon Vanilla, Sugar in the Raw*

THREE COURSE DINNER MENU 49.21







# 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**  
황금 오리지널  
**Whole Chicken | Boneless**

 **Honey Garlic**  
허니 갈릭  
**Boneless | Wings**

 **Gangnam Style**   
강남 스타일  
**Boneless | Wings**

 **Secret Sauce**   
시크릿 양념  
**Whole Chicken | Boneless**

 **Soy Garlic**  
소이 갈릭  
**Boneless | Wings**

 **Hot Mala**   
핫 마라  
**Boneless | Wings**

 **Hot Spicy**   
매운 양념  
**Whole Chicken | Boneless**

 **Cheesling**  
치즐링  
**Boneless | Wings**

 **Maple Crunch**  
메이플 크런치  
**Boneless | Wings**

 **Galbi**  
갈비  
**Boneless | Wings**

 **Spicy Original**   
스파이시 오리지널  
**Wings Only**

 **Gangjeong**   
강정  
**Boneless | Wings**

 **Spicy Galbi**   
매운 갈비  
**Boneless | Wings**

 **Wings Of Fire**   
윙스 오브 파이어  
**Wings Only**

 Spicy level

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

## LUNCH COMBOS

### MON-FRI 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**

## K-FOODS

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

 **Rosé Ddeok-Bokki**   
**\$15.99** Add Cheese + \$2.00

 **Ramen**   
**\$9.99**

 **Buldak Rice Bowl**   
**\$16.99**

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

 **Kimchi Fried Rice**   
**\$15.99** Add Cheese + \$2.00

 **Kimchi Ramen**   
**\$11.99**

## ANJU

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

 **Korean Army Stew**   
**\$26.99**

 **Cheese Buldak**   
**\$24.99**

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

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

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

## SIDES

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

**Onion Rings**  
**\$7.99**

**Coleslaw**  
**\$3.99**

**Pickled Radish**  
**\$0.99**

**Sweet Potato Fries**  
**\$7.99**

**Cheesling Fries**  
**\$10.99**

**Steamed Rice**  
**\$1.99**

**Side Sauce**  
**\$1.99**

**Cheese Sticks**  
**\$8.99**

**Fried Dumplings**  
**\$8.99**

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





## **HOWARD COUNTY RESTAURANT WEEK**

**July 17 - 30, 2023**

**Watermelon Mint Refresher** watermelon vodka / lime juice / minted simple syrup / local watermelon 9

**Spiked Razz Tea** deep eddy's sweet tea vodka / lemonade / raspberry infusion 9

**Peach Old Fashion** infused bourbon whiskey / peach simple syrup 9

### **HCRW MENU**

choose one from each course for \$44.23

*(no substitutions or splitting)*

#### **COURSE ONE**

##### **MARYLAND CRAB SOUP**

##### **AVOCADO EGGROLLS**

2 crisp wrapped eggrolls / smashed avocado-pico de gallo- cilantro / chipotle ranch dip

##### **WATERMELON SALAD**

local watermelon/ mixed greens / feta cheese-optional /kalamata olive / pepperoncini  
/ cucumbers / pickled red onions / minted oil *gf/v*

#### **COURSE TWO**

##### **CHICKEN CHESSIE**

lightly dusted, pan seared chicken breast / 5 oz. jumbo lump crab cake / grilled asparagus / meuniere  
sauce

##### **SIRLOIN STEAK FRITES**

grilled spiced sirloin filet / charred corn-tomato salsa / parmesan frites / garlic compound butter

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

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

#### **COURSE THREE**

**Apple Galette / French vanilla ice cream / caramel drizzle**

**Authentic Tiramisu**

**Raspberry Sorbet *gf/v***





# Summer RESTAURANT WEEK 2023

MONDAY JULY 17th- SUNDAY JULY 30th

## Three Courses for \$45.99

### First Course, Choice of

**DOUBLE STANDARD MD CRAB SOUP**

*Claw & Jumbo Lump Crab Meat*

-OR-

**DUCK TRAP RIVER SMOKED SALMON**

**DEVEILED EGGS**

*Dill Buttermilk Vinaigrette*

### Second Course, Choice of

**BP SHRIMP & JUMBO LUMP CRAB MEATBALLS**

*Bucatini, Basil Pistou, Marinara,  
Garlic & Parmesan Ciabatta*

-OR-

**SHRIMP & GRITS**

*Wade's Mill Cheddar Grits, Andouille Sausage, Tasso Ham,  
Green Onion Butter*

-OR-

**CHICKEN & WAFFLES**

*Buttermilk Fried Bell & Evans Chicken Breast, Tasso Ham  
Collard Greens, Belgian Pearl Sugar Waffle,  
Sriracha Maple Aioli*

### Dessert

**LEMON AND BLUEBERRY TRIFLE**

*Angel Food Cake, Lemon Cream, Blueberry Compote,  
Vanilla Bean Whipped Cream*



**BUSHEL**  
AND A  
**PECK**  
KITCHEN & BAR

# NACHOS

White corn tortilla chips topped with queso, jalapeños, sour cream, guac and pico de gallo salsa.

\$11.19

**Grilled Mesquite Chicken** 924 CAL

**Grilled Mesquite Steak (+\$2.00)** 932 CAL

**Pork Carnitas** 905 CAL

**Taco Beef** 1004 CAL

**Veggie and Bean** 872 CAL

**Plain (\$9.09)** 765 CAL



# KIDS

All include a drink, chips and queso and dessert. 480-580 CAL

\$7.29

## Kids-Adilla

**Chicken** 476 CAL / **Beef** 542 CAL

Grilled flour tortilla with melted cheese and your choice of chicken or beef. **Cheese Only (\$6.79)** 402 CAL

**Cheeseburger Taco** 278 CAL

Taco beef and cheese in a soft flour tortilla or hard corn taco shell.

**Mini Burrito** 337 CAL

Grilled chicken, rice and cheese in a warm flour tortilla.

## Kids Plate

**Chicken** 338 CAL / **Beef** 416 CAL

Grilled chicken or taco beef with cheese and two flour tortillas.



# SIDES

**Chips & Pico de Gallo Salsa** sm \$2.59 / lg \$4.39

346 / 706 CAL

**Chips & Queso** 519 / 1166 CAL sm \$3.39 / lg \$6.09

**Chips & Guac** 442 / 962 CAL sm \$3.69 / lg \$7.19

**Rice & Beans** 139 CAL \$2.49

**Side Salad** 88 CAL \$3.49

**Cookie or Brownie** 370 / 510 CAL \$2.49



# BEVERAGES

**Fountain Drinks** sm \$2.69 / lg \$3.29

0-210 / 0-310 CAL

**Bottled Water** \$2.29

**Bottled Beverages** \$2.99



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.<sup>99</sup>**  
**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.<sup>99</sup>**  
**FOR 3-4 PPL**





**RESTAURANT WEEKS**  
JULY 17TH - JULY 30TH 2023

S T A R T E R S

**M U S H R O O M   A R A N C I N I**

Parmigiano, Balsamic

**F R I E D   C A L A M A R I**

Pickled Fresnos, Gooseberry Aioli

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E N T R E E S

**H A L F   R A C K   S T .   L O U I S   R I B S**

Bacon Blueberry Cornbread, Cole Slaw, Blackberry BBQ

**G R I L L E D   H A N G E R   S T E A K**

Yuca, Sugar Snap Peas, Blackberry Gastrique

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D E S S E R T

**B E R R Y   T R I F L E**

Blackberries, Blueberries, Strawberries,  
Chantilly Cream, Rumchata Syrup

**C R E M E   B R U L E E**

Bourbon Vanilla, Sugar in the Raw

THREE COURSE DINNER MENU 44.21





Restaurant Weeks Summer 2023

Dinner: \$25/per person

## **APPETIZER:**

Vegetable Minestrone Soup  
or  
Caesar or House Salad

## **ENTREE:**

Breakfast and lunch Bowl

\*French fries/grilled steak/sunny side up egg/  
garlic butter

Vegetarian Yucca Plate

\*Cilantro and lime rice/Pico de gallo/lightly fried  
yucca/Fried wontons/Dynamite sauce

Fish Tacos

\*Corn tortillas/fried cod fish/Asian slaw/shredded  
cheddar/Pickled jalapeños/Bama sauce

## **DESSERT:**

\*Watermelon Panna Cotta  
or

\*Pistachio Nut cake

\*Please choose one





# RESTAURANT WEEK

## **THREE COURSE DINNER MENU**

### **39.99 PER PERSON**

#### **FIRST COURSE**

Choose One:

##### **MARYLAND CRAB SOUP**

*A Maryland Staple!* Tomato based soup with fresh vegetables and crab meat

##### **AUTHENTIC GREEK SALAD**

Mixed greens, layered with feta cheese, kalamata olives, cucumber, red onion, tomato, pepperoncinis and mixed peppers, served with our Famous House Greek Dressing

##### **CAESAR SALAD**

Crisp romaine lettuce, parmesan cheese & croutons tossed in our creamy Caesar dressing

#### **SECOND COURSE**

##### **FAMOUS COLOSSAL CRAB CAKE & JUMBO SHRIMP or LAMB CHOPS**



*Award Winning!* Colossal jumbo lump cake using our family's secret recipe paired with your choice of three jumbo shrimp, fried to a golden brown or lamb chops  
Served with a baked potato.

##### **CRABBY MEATBALL SCAMPI**

Three jumbo lump crab balls served over linguine & tossed in a scampi sauce.

##### **CARNE ASADA**

Hand cut, marinated skirt steak made carne asada style, served with homemade guacamole, pico de gallo, with mexican rice & topped with spanish slaw

##### **CHICKEN CHESAPEAKE**

Fresh chicken breast topped with colossal jumbo lump crab mixed with our secret blend finished with our award winning imperial. Served with a baked potato.



##### **POTATO CRUSTED SALMON with SHRIMP & SCALLOPS**

Fresh Atlantic salmon wrapped in shredded Idaho potatoes, pan-seared & finished in a zesty scampi sauce, topped with jumbo shrimp & diver scallops over sauteed spinach.

#### **DESSERT**

##### **TRADITIONAL HOMEMADE CANNOLI**

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





# M E N U

Elkridge Furnace  
Inn

5745 Furnace Ave

Elkridge, MD 21075

410-379-9336

HOWARD COUNTY  
**RESTAURANT** *Weeks*  
CRAFT BEVERAGES

JULY 17 - JULY 30, 2023

2 COURSE \$40

3 COURSE \$50



## S T A R T E R S

### **Ricotta Stuffed Squash Blossoms**

Calabrian pepper herb vinaigrette and pea tendrils

### **Grilled Peach Bruschetta**

House lemon cheese, basil, prosciutto, sherry  
gastrique and micro greens

## S O U P   A N D   S A L A D

### **Chef Dan's Cream of Baltimore**

### **Fried Green Tomato Salad**

*With remoulade and summer slaw*

## M A I N S

### **Marinated Chickpea Stuffed Summer Squash**

*Smoked eggplant puree, pea tendrils, toasted pine nuts*

### **Moroccan Chicken Galantine Tagine**

*Greens beans, preserved lemon, Kalamata, saffron couscous*

### **Herb Crusted Jumbo Shrimp**

*Summer squash, garden greens, tomatoes, gigante beans,  
roasted shallot vinaigrette*

### **Tunisian Style Sautéed Hanger Steak Pieces**

*Smoked paprika sauce, sautéed squash, saffron couscous,  
harissa*

## D E S S E R T S

*Desserts are available from our Seasonal Dessert Menu*

HOWARD COUNTY

# RESTAURANT *Weeks*

& CRAFT BEVERAGES



ELLI MOCHI  
DONUT. COFFEE. CORNDOGS. ICE CREAM.

JULY 17 - JULY 30, 2023



## ELLI MOCHI SPECIAL

7/17/2023

# ALL ITEM 50% OFF

(The first 100 customers)





HOWARD COUNTY

# RESTAURANT *Weeks*

& CRAFT BEVERAGES



ELLI MOCHI  
DONUT.COFFEE.CORNDOG.ICE CREAM

JULY 17 - JULY 30, 2023



## ELLI MOCHI SPECIAL

7/18~7/30/2023



Pick any flavor 1pc



Pick any flavor 1pc



~~\$10.50~~ **\$8.00**



Pick any flavor 1pc



Pick any flavor 1pc



~~\$13.00~~ **\$10.00**

DONUT.COFFEE.CORNDOG.ICE CREAM

OPENING HOURS:

11PM - 10PM



8895 MCGAW RD,  
COLUMBIA, MD. 21045

## RESTAURANT WEEK

JULY 17 - JULY 30, 2023

### LUNCH \$24.23

AVAILABLE MON-SUN 11AM-5PM

#### COURSE: 1

##### CREAM OF CRAB SOUP

Cream, sherry, old bay, lump crab

##### FRENCH ONION SOUP

Provolone, mozzarella, garlic crostini.

##### CHORIZO QUESO

Spicy chorizo, queso, warm tortilla chips

##### WHIPPED FETA

Whipped feta, herbs, Fresno chili honey, finished with chives and cracked black pepper. Served with grilled pita wedges.

#### COURSE: 2

##### PORTOBELLO SANDWICH

Portobello mushroom caps, swiss cheese, thyme, garlic, pesto aioli, caramelized onion, arugula, ciabatta

##### LOADED CAESAR

Romaine, Caesar dressing, cavatappi pasta, smoked bacon, cherry tomato, parmesan cheese, homemade garlic croutons. Add Grilled Chicken +\$5 Salmon +\$8

##### BREWERS SPECIAL PIZZA

Pizza sauce, Italian sausage, pepperoni, onions, peppers. and our house cheese blend, square cut to appease our brew master's time served in Chicago.

##### SAUSALITO CHICKEN SANDWICH

Seasoned grilled chicken breast, melted Swiss cheese, sliced avocado, cilantro aioli, arugula and tomato on a toasted ciabatta roll

### - DESSERT -

CHOICE OF ONE

##### CHOCOLATE COFFEE MOUSSE

Milk chocolate/ coffee liqueur/  
almond brittle/ whipped cream

##### BREAD PUDDING

Whiskey white chocolate bread pudding  
/ caramel sauce / vanilla ice cream

### DINNER \$49.23

AVAILABLE MON-SUN 5PM-10PM

#### COURSE: 1

##### CREAM OF CRAB SOUP

Cream, sherry, old bay, lump crab

##### TUNA TOSTONES

Sushi grade black peppered ahi tuna, crispy wontons, avocado, pico de gallo, chipotle aioli, cilantro crema, and scallions

##### WHIPPED FETA

Whipped feta, herbs, Fresno chili honey, finished with chives and cracked black pepper. Served with grilled pita wedges.

##### FRISCO SHRIMP

Hand breaded crispy shrimp, fried to perfection, tossed with our BBQ Thai chili sauce. Served on a bed of lettuce.

#### COURSE: 2

##### STUFFED SALMON

Broiled North Atlantic salmon topped with our jumbo lump crab cake and Champagne sauce. Served with truffled smashed fingerling potatoes. Add Shrimp +\$7

##### MUSHROOM RISSOTO

A blend of portobello, cremini, shiitake mushrooms mixed with our parmesan risotto, truffle oil, and fried leeks.

##### ROASTED LAMB LOLLIPOPS

New Zealand lamb "lollipops" seasoned and grilled, served with mashed potatoes and roasted bacon jammy brussel sprouts finished with a homemade red wine reduction

##### FRENCH CUT CHICKEN

French cut pan roasted half chicken finished with chicken jus, fresh chives, grilled lemon and parmesan spinach risotto

### - HOUSE BREWS & COCKTAILS -

RECKLESS SHEPHERD CASCADE FALLS IPA, 6.5% \$7.95

RECKLESS SHEPHERD NATURAL BLONDE ALE, 5% \$6.95

##### GOLD RUSH

OLD FORESTER BOURBON, FRESH LEMON, AND HONEY-GINGER  
SYRUP, SHAKEN AND SERVED UP + \$14.95

##### MIDNIGHT IN PARADISE

COFFEE INFUSED RUM AND HOMEMADE VANILLA-ESPRESSO  
SYRUP- SERVED UP+\$14.95



# GALLIANO

## ITALIAN RESTAURANT & WINE BAR

Howard County Restaurant Week

July 17- July 30

3 course Prix-Fixe dinner Menu: choice of one appetizer, one entrée,  
and one dessert \$39,95/Per Person

### **Appetizers**

**Mozzarella Caprese** - Fresh mozzarella, basil, and heirloom tomatoes drizzled  
with extra virgin olive oil.

Galliano arancini - Flash fried rice ball served with tomato sauce

### **Entree**

**Gnocchi al Gorgonzola** - Sautéed mushrooms in a  
gorgonzola cream sauce tossed with homemade Italian potato  
dumpling 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

**Classic Chicken Parmigiana** Breaded chicken breast, melted  
mozzarella cheese and tomato sauce, served with spaghetti pasta

\*No sharing plates and no substitution\*

# GrillMarX

STEAKHOUSE & RAW BAR

## Restaurant Week

**\$45 (does not include beverages)**

### Starters

Please Select One

#### Sherry Cream Mussels

Sauteed Shallots, Garlic, Sherry Cream Sauce, Grilled Crostini

#### Spinach Dip

Tortilla Chips, Fresco Salsa

#### Crab Dip

Served Warm with Baguette

### Entrees

Please Select One

#### Maryland Style Crab Cake

Pan Seared Crab Cake, Hickory Grilled Corn, Roasted Garlic Remoulade

#### Blackened Fish Tacos

Hickory Grilled, Shredded Lettuce, Fresco Salsa, Cilantro Aioli, House Cut French Fries

#### GrillMarX BBQ Ribs

Full Rack of Ribs, Smoky Chipotle BBQ Sauce,  
House Cut French Fries, Coleslaw

#### Slow Roasted Prime Rib (+\$10)

10 oz. Cut, Au Jus,  
Choice of Baked Potato, Mashed Potato, Fresh Vegetable

### Dessert

#### Key Lime Tart

Graham Cracker Crust, Fresh Whipped Cream

#### Hot Fudge Sundae

Vanilla Bean Ice Cream, Walnuts, Chocolate Ganache, Caramel, Strawberry



# HAN JOONG KWAN

## Korean Chinese Restaurant

9338 Baltimore National Pike, Ellicott City, MD 21042

**콤보**

**COMBINATION**

- ◆ **짜짜면 / 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*

## 여름 특별 메뉴

## SUMMER SPECIALS

- 81. 열무냉면 /Yeul Moo Naeng Myun** 13.99  
Spicy cold noodle served with young radish
- 82. 콩국수 /Kong Gook Soo** 12.99  
Noodle soup with cool bean soup
- 83. 물냉면 /Mool Naeng Myun** 13.99  
cold noodles served in a chilled broth made from beef
- 84. 비빔냉면 /Bibim Naeng Myun** 13.99  
Spicy cold noodles served with vegetables

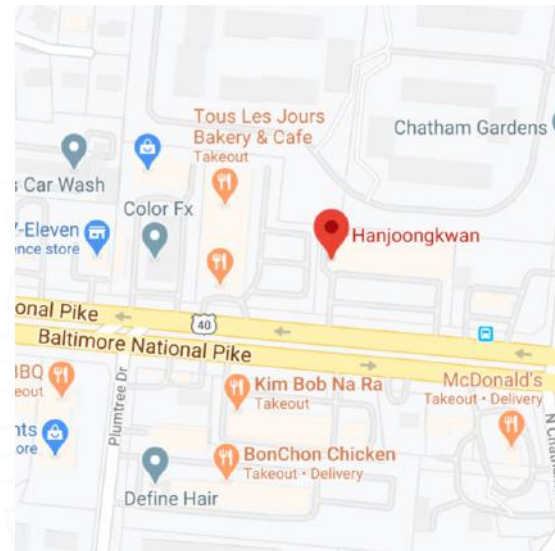


GET YOUR APP FROM MARCH 1, 2022

Visit App Store or Play Store to download Our Free App



## HAN JOONG KWAN Korean Chinese Restaurant



HOURS : MON - SUN 11AM ~ 9PM  
9338 Baltimore National Pike, Ellicott City, MD 21042  
410.461.1099  
410.461.1167



CALL 410.461.1099  
410.461.1167

HOURS : MON - SUN 11AM ~ 9PM  
9338 Baltimore National Pike, Ellicott City, MD 21042

## 국수류

## NOODLES

- 66. 짜장면 /Ja Jang Myun** 9.99  
Noodles served with onions, pork in black bean sauce
- 67. 삼선 짜장면 /Sam Sun Jang Myun** 12.99  
Noodles served with pork, shrimp, squid, onions & black bean sauce
- 68. 간짜장면 /Gan Ja Jang Myun** 12.99  
Noodles served with pork in black bean sauce
- 69. 삼선우동 /Sam Sun Wu Dong** 13.99  
Noodles served with shrimp, squid, mussel, vegetables soup
- 70. 삼선짬뽕 /Sam Sun Jam Bong** 13.99  
Spicy noodles soup served with shrimp, squid, mussel, vegetables
- 71. 고추짬뽕 /Go Chu Jam Bong** 14.99  
Spicy seafoods, Jam Bong with pepper
- 72. 짬짜면 /Jam Ja Myun** 14.99  
Ja Jang and Jam bong (Half&Half)
- 73. 짬뽕수제비 /Jam Bong Sujebi** 15.99  
Flour dough soup with mussel
- 74. 울면 /Wul Myun** 13.99  
Noodles served with seafoods & gravy egg drop soup
- 75. 삼선간짜장면 /Sam Sun Gan Ja Jang Myun** 12.99  
Noodles served with shrimp, squid, vegetables & black bean sauce
- 76. 짬뽕밥 /Jam Bong Bab** 14.99  
Spicy soup served with rice, shrimp, mussel, squid, vegetables
- 77. 굴짬뽕 /Oyster Jam Bong** 14.99  
Oyster spicy noodles soup served with vegetables
- 78. 해물쟁반짜장(2인분) For 2 Servings.** 25.99  
Noodles served with seafood onions & black bean sauce on the plate
- 79. 해물쟁반짬뽕(2인분) For 2 Servings.** 25.99  
(1인분) For 1 Serving. 14.99  
Spicy noodles served with seafood & vegetables on the plate
- 80. 사천 짜장면 /Sachun Ja Jang Myun** 11.99  
Spicy noodles served with onions, pork







Hudson Coastal  
Winter Restaurant Week Menu  
January 16-29, 2023

Appetizer Choices

**Calamari**

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

**Hot Crab Dip (gf)**

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

**Chicken Parmesan Flatbread**

diced fried chicken, housemade marinara, parmesan and mixed cheeses

Entree Choices

**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

**Risotto (gf)**

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

Dessert Choices

**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 and lemony housemade NY style, graham cracker crust  
topped with mixed berry sauce

(ask about our gluten free dessert option)

\$44.44

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

Pair Your Meal with Suggested Local Craft Beer Selections

(Draught) **Peabody Heights**: Astrodon Hazy IPA-Baltimore \$8

(Draught) **Jail Break**: Feed the Monkey-Laurel \$8

(Draught) **Hudson Coastal**: Ale-Our exclusive beer \$8

\*Alcohol Free Athletic Brewing-IPA \$7

Pair Your Meal with Suggested Hudson Coastal Cocktail Selections

**Brad's Bethany Bourbon Lemonade**: Elijah Craig, freshly squeezed lemonade, ginger ale \$12

**Maple Lawn Manhattan**: house infused basil bourbon, Lustau Rojo Vermut, Amarens cherry \$13

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

\*Alcohol **Garden of Eden**: cucumber, agave, fresh lime juice, basil, soda water \$7

# KELSEY'S SUMMER RESTAURANT WEEKS 2023

## CUCUMBER AVOCADO GAZPACHO

CHILLED, CREAMY CUCUMBER & AVOCADO SOUP, GARNISHED WITH CHIPOTLE CREMA.  
SERVED WITH TORTILLA CHIPS.

## BURRATA TOAST

GRILLED BAGUETTE, PROSCUITTO WRAPPED CANTALOUPE, TORN BURRATA,  
HONEY BALSAMIC DRIZZLE, MICRO BASIL GARNISH.

## SCALLOP SALAD

MESCLUN LETTUCE, PAN SEARED SCALLOPS, GRILLED ASPARAGUS,  
CRISPY FRIED SHALLOTS, WATERMELON RADISH, SIDE CITRUS IPA VINAIGRETTE.

## CAPRESE BURGER

8oz PATTY COOKED TO TEMP, BRIOCHE BUN, ROASTED CHERRY TOMATOES,  
FRESH MOZZARELLA CHEESE, ARUGULA SALAD, GARLIC AIOLI, CHOICE SIDE.

## CHICKEN ROULADE

PAN SEARED CHICKEN ROULADE STUFFED WITH PROVOLONE AND ROASTED RED PEPPERS,  
ARUGULA PESTO, CHILLED VEGETABLE COUSCOUS SALAD.

## COFFEE RUBBED STEAK

SPICED COFFEE RUBBED BISTRO STEAK, CHORIZO JAM SHAVED BRUSSEL SPROUTS,  
SMASHED POTATOES, ROASTED TOMATO DEMI GLAZE.

## HERB ENCRUSTED SALMON

HERB AND PANKO ENCRUSTED SALMON FILET, SAFFRON WILD RICE,  
ROMESCO SAUCE, CUCUMBER & FETA SALSA.

## CRAFTED COCKTAIL

### STRAWBERRY BASIL BASH

FRESH MUDDLED STRAWBERRIES AND BASIL, BACARDI DRAGONBERRY RUM, TOPPED WITH SODA WATER





# KIMBAB NARA

## 김밥나라

### KIMBAB | 김밥

- A1. Veggie Kimbab** (야채김밥) \$5.99  
Steamed rice with eggs, imitation crab stick, sweet radish, carrots, & spinach rolled in seaweed.
- A2. Kimchi Kimbab** (김치김밥) \$7.50  
Basic + Stir fried kimchi
- A3. Tuna Kimbab** (참치 김밥) \$6.99  
Basic + Tuna, perilla leaf, & mayonnaise
- A4. Beef Kimbab** (소고기 김밥) \$7.50  
Basic + Bulgogi
- A5. Nude Kimbab** (누드 김밥) \$7.50  
Inside out Basic Kimbab
- A6. Salad Kimbab** (샐러드 김밥) \$6.99  
Basic + Lettuce & mayonnaise
- A7. Cheese Kimbab** (치즈 김밥) \$6.99  
Basic + Cheese
- A8. Finger/Mini Kimbab** (손가락 김밥) \$7.50  
Spinach & Carrots
- A9. Squid Kimbab** (오징어 김밥) \$7.50  
Basic + Sauteed squid
- A10. Spicy Anchovy Kimbab** (멸추김밥) \$7.99  
Basic + Anchovy & hot pepper



### ENTRÉE | 한식

- B1. Kimchi Fried Rice** (김치볶음밥) \$12.50  
Fried rice with kimchi, vegetables, & ham topped with fried egg
- B2. Chicken Fried Rice** (치킨볶음밥) \$12.99  
Fried rice with chicken & vegetables
- B3. Shrimp Fried Rice** (새우볶음밥) \$12.99  
Fried rice with shrimp & vegetables
- B4. Omurice** (오므라이스) \$12.50  
Fried rice with ham wrapped in a thin layer of egg topped with ketchup
- B5. Jeyook Dupbab** (제육덮밥) \$13.50  
Spicy stir-fried pork with vegetables served with steamed rice
- B6. Bulgogi Dupbab** (불고기덮밥) \$16.50  
Soy sauce marinated beef with vegetables served with steamed rice
- B7. Squid Dupbab** (오징어덮밥) \$13.50  
Spicy stir-fried squid with vegetables served with steamed rice
- B8. Octopus Dupbab** (쭈꾸미덮밥) \$15.50  
Spicy stir-fried octopus with vegetables served with steamed rice
- B9. Kimchi Stew** (김치찌개) \$13.50  
Spicy kimchi stew with tofu, pork, spam, & vegetables served with steamed rice
- B10. Soybean Paste Stew** (된장찌개) \$13.50  
Soybean paste stew with tofu, seafood, & vegetables served with steamed rice
- B11. Tofu Stew** (순두부찌개) \$13.50  
Spicy soft tofu stew with seafood & vegetables served with steamed rice

- B12. Yook Gae Jang** (육개장) \$13.99  
Spicy beef soup with vegetables served with steamed rice
- B13. Bibimbab** (비빔밥) \$11.99  
Assorted vegetables, beef, fried egg, & seaweed flakes served on rice with spicy pepper paste
- B14. Stone Bowl Bibimbab** (돌솥비빔밥) \$12.99  
Assorted vegetables, beef, fried egg, & seaweed flakes served on rice with spicy pepper paste in a sizzling hot stone pot.



### NOODLE | 면

- C1. Ramen** (라면) \$8.99  
Spicy Korean style ramen with egg & vegetables
- C2. Rice Cake Ramen** (떡라면) \$9.99  
Ramen + Rice cakes
- C3. Dumpling Ramen** (만두라면) \$9.99  
Ramen + Dumplings
- C4. Cheese Ramen** (치즈라면) \$9.99  
Ramen + Cheese
- C5. Hangover Ramen** (해장라면) \$9.99  
Ramen + Bean sprouts & kimchi
- C6. Sujebi Ramen** (수제비라면) \$9.99  
Ramen + Hand torn dough flakes
- C7. Jjamppong Ramen** (짬뽕라면) \$11.50  
Ramen + Seafood
- C8. Jjolmyeon** (쫄면) \$11.99  
Spicy chewy noodles with vegetables & egg
- C9. Clam Kalguksu** (바지락칼국수) \$11.99  
Knife-cut noodle soup with clam & vegetables

- C10.

Kimchi Kalguksu (김치칼국수) 🌶️🌱

\$12.50

Knife-cut noodle soup with kimchi, clam, & vegetables
- C11.

Udon (우동)

\$10.99

Japanese style noodle soup with fishcakes & vegetables.  
Topped with seaweed flakes
- C12.

Tempura Udon (튀김우동)

\$11.99

Udon topped with vegetable tempura \*Contains clam
- C13.

Janchi-guksu (잔치국수)

\$12.99

Warm noodle soup in anchovy broth with vegetables, egg, & seaweed flakes
- C14.

Kong-guksu (냉콩국수)

\$12.99

Noodles in cold soup made from ground soybean, sesame, & pine nut topped with egg & cucumber
- C15.

Mul Naengmyun (물냉면)

\$11.99

Buckwheat noodle in cold beef broth. Topped with beef, egg, & vegetables  
— Extra Broth(육수추가) \$5 / Extra Noodle (사리추가) \$4
- C16.

Bibim Naengmyun (비빔냉면) 🌶️

\$12.50

Buckwheat noodle in cold beef broth. Topped with spicy sauce, beef, egg, & vegetables  
— Extra Broth(육수추가) \$5 / Extra Noodle (사리추가) \$4



SNACK | 분식

- D1.

Ddukbokki (떡볶이) 🌶️

\$11.99

Korean style spicy rice cakes with fishcakes, egg, & vegetables
- D2.

Raboki (라볶이) 🌶️

\$13.50

Ddukbokki with ramen noodles
- D3.

Jjolboki (쫄볶이) 🌶️

\$13.50

Ddukbokki with chewy noodles

- D4.

Cheese Ddukbokki (치즈 떡볶이) 🌶️

\$12.99

Ddukbokki with cheese
- D5.

Kim Mal Yi (8pcs) (김말이)

\$11.99

Fried seaweed rolls filled with glass noodles (8 pcs)
- D6.

Squid Tempura (오징어튀김)

\$12.99

Fried squid
- D7.

Steamed Meat Dumpling (고기만두)

\$11.99

Pork, beef, vegetables, & glass noodles (9 pcs)
- D8.

Kim Mal Yi (4pcs) (김말이)

\$5.99

Fried seaweed rolls filled with glass noodles (4 pcs)
- D9.

Fried Dumpling (9pcs) (군만두)

\$11.99

Fried meat dumplings (9 pcs)
- D10.

Fried Dumpling (4pcs) (군만두)

\$5.99

Fried meat dumplings (4 pcs)
- D11.

Fishcake Soup (오뎅탕)

\$11.99

Fishcakes & vegetables
- D12.

Sujebi (수제비) 🌱

\$12.50

Hand torn dough flake soup with clam, potatoes, & vegetables
- D13.

Kimchi Sujebi (김치수제비) 🌶️🌱

\$12.99

Hand torn dough flake soup with kimchi, clam, potatoes, & vegetables
- D14.

Rice Cake Soup (떡국)

\$11.99

Sliced rice cake soup with egg & vegetables. Topped with seaweed flakes
- D15.

Rice Cake Dumpling Soup (떡만두국)

\$12.99

Sliced rice cake soup with meat dumplings, egg & vegetables. Topped with seaweed flakes
- D16.

Dumpling Soup (만두국)

\$12.99

Meat dumpling soup with egg & vegetables. Topped with seaweed flakes
- D17.

Donkatsu (돈까스)

\$14.99

Fried pork cutlet served with sauce, rice, & salad
- D18.

Chicken Katsu (치킨까스)

\$14.99

Fried chicken cutlet served with sauce, rice, & salad



SPECIAL COMBO MENU

스페셜 콤보 메뉴

E1.

Ddukbokki + Veggie Kimbap Combo (떡볶이 + 야채김밥) 🌶️

\$14.50

E2.

Ddukbokki + Kim Mal Yi Combo (떡볶이 + 김말이) 🌶️

\$14.50

E3.

Udon + Veggie Kimbap Combo (우동 + 야채김밥)

\$13.99

E4.

Ramen + Veggie Kimbap Combo (라면 + 야채김밥) 🌶️

\$11.99

E5.

Ddukbokki + Veggie Kimbap + Fishcake Soup Combo (떡볶이 + 야채김밥 + 오뎅탕) 🌶️

\$23.50



\* Please inform the server of any food allergies or dietary restrictions

🌱 Vegan option available | 🌶️ Spicy





Dinner Price \$35.23 4pm - Close



*First Course - Choose One*

GARDEN or CAESAR SALAD

*Second Course - Choose One*

SHRIMP & GRITS

Fried cheesy pork belly grits, smoked tomato creole sauce,  
blackened shrimp, fried egg

CHICKEN AND WAFFLE STACK

Buttermilk fried chicken breasts stack on top of a buttery waffle,  
with Grand Marnier butter, drizzled with maple syrup,  
dusted with powdered sugar

SWEET BOURBON BACON CRUSTED RIBS

6 pork ribs tossed with our sweet bourbon sauce & crusted with  
applewood-smoked bacon, corn on the cob, potato salad.

BOURBON STREET RIBEYE +\$6

Marinated ribeye grilled to order, topped with blackened shrimp,  
grilled pepper & onions, melted provolone, hand-cut fries

*Third Course - Choose One*

BROWNIE SUNDAE or BANANA PUDDING

GRATUITY IS NOT INCLUDED - NO SUBSTITUTIONS  
CANNOT BE COMBINED WITH OTHER DISCOUNTS OR OFFERS

**Kloby's Sagamore Barrel Select Rye Cocktails \$12**

**Sagamore Spirit Orange Crush**

**Paloma** - freshly squeezed grapefruit, simple syrup, soda

**Old Fashioned** - simple syrup, angostura bitters, orange rind



THANK YOU FOR  
JOINING US FOR  
RESTAURANT  
WEEK

OUR \$55 PRIX  
FIXE MENU  
INCLUDES  
YOUR CHOICE  
OF APPETIZER,  
ENTRÉE, AND  
DESSERT.

# Restaurant Week

## APPETIZER

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### SHRIMP CEVICHE

*Tahitian Lime & Coconut, Grilled Pineapple, Plantain Chips*

### GRILLED PEACH SALAD

*Heirloom Tomatoes, Kale, Feta, Bourbon Peach Vinaigrette*

### WATERMELON GAZPACHO

*Feta, Basil Oil*

## ENTREE

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### GRILLED ROCKFISH

*Rice Pilaf, Spicy Pineapple Salsa, Avocado Lime Crema*

### PORK LOIN

*Buttered Fava Beans, Arugula Pesto, Watermelon Radish Salad*

### ANGEL HAIR PASTA

*English Pea Puree, Bacon Lardons, Parmesan, Shallot Butter Sauce*

## DESSERT

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### COCONUT CAKE

*Coconut Buttercream, Pineapple, Lime Curd, Caramelized Pineapple*

### BANANA CREAM CANNOLI

*Banana Cream, Dulce de Leche, Peanut Brittle*

\*\*Split checks and separate checks may be subject to automatic gratuity

\*\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness\*\*







# DINNER

## RESTAURANT WEEK 2023

PRIX-FIXE THREE-COURSE | \$40.23/ PERSON

Baltimore County: July 28 - August 6, 2023  
Howard County: July 17 - 30, 2023

Choose One:

### APPETIZER

#### BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

#### TUNA NACHOS

crispy wontons, seaweed salad  
sriracha aioli, hawaiian bbq

#### ROASTED BEETS



whipped goat cheese,  
strawberries, pistachios

#### THAI CURRY MUSSELS

green curry, coconut milk, ginger,  
lemon grass, baguette

#### MD CRAB SOUP

Choose One:

### ENTREE

#### PISTACHIO & PEPITA CRUSTED SALMON



whipped potatoes, garlic spinach, coconut  
ginger butternut squash purée

#### STUFFED PORTOBELLO



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

#### CHILEAN SEA BASS



grilled shrimp, basil, fennel, tomatoes,  
potatoes, squash, seafood broth

#### SHRIMP & GRITS



andouille pork sausage, peppers & onions,  
cajun cream, scallions

#### BLACKENED CHICKEN PASTA

housemade lumachelle pasta, peas,  
tomatoes, pine nuts, blackened chicken,  
cajun cream sauce

#### ESPRESSO RUBBED SIRLOIN | +\$5



green chile & cilantro mashed potatoes,  
pickled red onion & green bean salad, port  
wine demi glaze

### DESSERT

HEATH BAR BREAD PUDDING  
HONEY COCONUT CAKE

vegetarian

gluten free





HOWARD COUNTY  
**RESTAURANT Weeks**  
& CRAFT BEVERAGES

July 17 - 30

**Lunch - Wednesday to Friday: 12 pm to 4 pm**

\$15 per person

**Serrano Manchego Sandwich**  
**Bocadillo de Pollo with Spicy Aioli**  
**Spanish Tortilla**  
**Albóndigas**  
Includes choice of soup or salad  
**Gazpacho**  
**Garbanzo and Chorizo**  
**Sevillana Salad**

**Dinner - Tuesday to Sunday: 4 pm to Close**

\$55 Dinner for 2

**First Course - pick two**

**Piquillo Rellenos**  
**Pollo al Ajillo**  
**Pan con Tomate**  
**Pulpo and Garbanzo Salad**

**Second Course - choice of one**

**Half Paella de Carne**  
**Half Paella Mixta**  
**Half Paella de Vegetales**

**Third Course - choice of one**

**Churros**  
**Manchego Flan**  
**Olive Oil Cake**  
**Basque Cheesecake**

**Brunch - Saturday and Sunday**

\$20.23 per person Tax and tip included

**First Course choice of one**

**Crispy Alcachofas Heart with or without crispy Serrano Ham**  
**Ensaladilla de Patata and Tuna**

**Second Course choice of one**

**Huevos Rotos**  
**Albóndigas and Piquillo Sauce Bocado**  
**Tradicional Benedict**  
**Madrid Benedict Spanish**  
**Spanish Benedict**  
**Vegetarian Benedict**





# RESTAURANT WEEKS

JULY 17TH - JULY 30TH

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

## FIRST COURSE

**Cajun Fried Green Beans**

Creole Spices, Crumbled Andouille Sausage, Cajun Aioli

**Chipotle Peach Glazed Chicken Lollipops**

Peach Salsa, Frenched Chicken Drumsticks

## SECOND COURSE

**Stuffed Zucchini**

Hot Italian Sausage, Bell Peppers and Onions, Parmesan, Panko Bread Crumbs

**Old Bay Ranch Shrimp Roll**

New England Split Top Roll, Celery, Onion, Lemon

## THIRD COURSE

**Brown Sugar Peach Crumble Pie**

Vanilla Ice Cream, Caramel Drizzle

Available Monday to Friday all day. Available Saturday & Sunday beginning at 5pm.

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

# Restaurant Week

## menu

Choose one from each category for \$34.99

### Main Course

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#### Fish & Chips

Beer-Battered Hadock with Fries  
and a Side of Lemon Habanero  
Tartar

#### Seafood Gumbo

A Traditional Recipe with Shrimp,  
Chicken, Andouille Sausage, and  
Steamed Basmati Rice

#### All American Burger

Cheddar Cheese, Lettuce, Tomato,  
Onion, Sliced Pickles, Mayo and  
Ketchup

#### Blackened Chicken

#### Cajun Pasta

Blackened Chicken, Peppers and  
Onions in a Cajun Cream Sauce  
with Linguine

#### Ahi Tuna Poke Bowl

Chilled and Marinated Sesame Ahi  
Tuna, Basmati Rice, Seaweed  
Salad, Cucumber, Shredded Carrot,  
Soy Ginger Mayo

### Appetizers

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#### Crab Cake Egg Rolls

Our Crab Cake Jammed into an Egg  
Roll Wrapper with Carrots and  
Cabbage, Served with Chipotle  
Ranch

#### Honey Garlic Glazed Salmon Bites

Chunks of Salmon Marinated and  
Baked in a Honey Glaze Sauce,  
Served with Old Bay Tots

#### Loaded Beef Nachos

Chopped Jalapenos, Diced Tomato,  
Ground Beef, Lettuce, Black Beans,  
Cheddar Cheese Sauce, Sour Cream

### Dessert

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#### White Chocolate Lava Cake

#### Rumchata Cheesecake

#### Lemon Berry Cake







## July Specials

### **Breakfast Pizza:**

This tempting creation combines a golden crust with a base of Boursin cheese and then topped with cheddar cheese, scrambled eggs, smoked apple bacon, Italian sausage and a splash of honey.

Sm \$ 13.99 Lrg \$ 19.99

### **Fried Green Tomatoes:**

Perfectly fried breaded green tomato slices topped with Parmesan cheese and garnished with fresh parsley. Served with a side of Siracha Ranch

\$10.99

### **Chicken Salad Wrap:**

The whole white meat chicken salad in a fresh spinach omelet, stuffed with spring blend, diced roma tomato and diced onion. Served with a side of fries.

\$12.99

### **Key Lime Pie:**

Authentic Sweet Street Florida Key Lime ... Sour refreshing on a granola crust.

\$7.99



# RESTAURANT WEEK

## DINNER MENU \$45



**1/2 Dozen  
Regular/Medium Male &  
Female mix.**

W/ Choice of Side: Cornbread, Potato  
Salad or Hushpuppies

**Or**

**Seafood Platter: 1/2lb Snow  
Crablegs (1 cluster) & 1/2lb Steamed  
Shrimp**

w/ Choice of Side: Cornbread, Potato  
Salad or Hushpuppies



**&**

**Choice of Beverage**

Non-Alcoholic or Alcoholic  
(Sprite, Pepsi, water or Arnold Palmer  
spiked tea, Michelle Ultra or Cutwater  
Margarita)



**7185 Columbia gateway dr.  
Columbia, MD 21046**

**☎ :443-583-0114**



# OFFSHORE

THE COLLECTIVE

## HOWARD COUNTY RESTAURANT WEEKS

• JULY 17 - JULY 30 •

### LUNCH · \$25

#### 1<sup>ST</sup> COURSE: CHOOSE 1

##### SOUP DU JOUR

##### FRIED CALAMARI

Black Garlic and Lemon Aioli, Balsamic Marinara

#### 2<sup>ND</sup> COURSE: CHOOSE 1

##### GRILLED CAESAR SALAD WITH SHRIMP

Shrimp, Grilled Romaine, Parmesan Crisps, Sourdough Crouton Shards, Anchovy, House Made Caesar Dressing

##### FISH TACOS

Seasonal Fish, Avocado Mousse, Spicy Slaw, Chipotle Ranch Fries

##### BRUSCHETTA PITA SANDWICH

Ripe Tomato, Fresh Basil, Balsamic, Buffalo Mozzarella, Mixed Greens, Pita, Chipotle Ranch Fries

##### OLD BAY FRIED CHICKEN SANDWICH

Fried Chicken, Honey Lemon Aioli, Lettuce, Tomato, Brioche Bun, Chipotle Ranch Fries

HOWARD COUNTY  
**RESTAURANT Weeks**  
CRAFT BEVERAGES

THECOLLECTIVEOFFSHORE.COM

### DINNER · \$45

#### 1<sup>ST</sup> COURSE: CHOOSE 1

##### SOUP DU JOUR

##### CHESAPEAKE ARANCINI

Fried Risotto Balls, Crab, Smoked Gouda, Old Bay Cream Sauce

##### OFFSHORE SALAD

Baby Greens, Grape Tomato, Cucumber, Red Onion, Sourdough Crouton Shards, Lemon Dijon White Balsamic Vinegar

##### FRIED CALAMARI

Black Garlic and Lemon Aioli, Balsamic Marinara

#### 2<sup>ND</sup> COURSE: CHOOSE 1

##### STEAK FRITES

Hanger Steak, House Made Steak Sauce, Chipotle Ranch Fries

##### GRILLED SALMON MEDITERRANEAN ORZO SALAD

Salmon, Orzo, Feta, Spinach, Roasted Red Pepper, Tomato, Greek Vinaigrette

##### CHICKEN KEBAB

Chicken Breast, Peppers, Onions, Teriyaki BBQ Sauce, Pineapple Fried Rice

##### CREAMY SHRIMP SAFFRON SCAMPI

Shrimp, Grape Tomato, Spinach, Lemon Saffron Cream, Grana Padano Cheese, Bucatini

#### 3<sup>RD</sup> COURSE

##### LEMON BAR

Whipped Cream



# THE COMMON KITCHEN

*An International Food Hall*

**\$6**

## APPS, DRINKS, & DESSERTS

- Peach Crush cocktail
- Draft Angry Orchard Cider
- Brown Sugar Milk Tea w/ boba & pudding
- Chicken w/chili sauce
- Mango Habanero Fried Momo
- 3pc Kibbeh
- 6pc Veggie Spring Roll
- Mochi Donut w/ Lemonade

**\$12**

## LUNCH SPECIALS

- Crabby Melt Grilled Cheese
- Barbacoa Platter w/ rice, cilantro, onions, & tortillas
- 6pc Pork Bao or 5pc Chicken Bao w/ soup of the day
- Chicken Sandwich served with Pikliz (spicy slaw) & Fruit Cola drink
- Lemongrass Chicken or Pork Banh Mi w/ canned drink
- 10pc Steamed Momo w/ bottled drink
- 2 Mochi Donuts w/ 2 Lemonades

**\$15**

## DINNER SPECIALS

- Crabby Melt Grilled Cheese w/ peach crush cocktail or NA fresco
- Barbacoa Platter w/ rice, cilantro, onions, & tortillas
- Cold Noodles w/ veggies and chicken or baby shrimp
- Kreyol Chicken Platter w/ house rice & sauteed cabbage
- Rice Noodle Bowl w/ Lemongrass Chicken or Pork & canned drink
- Any Momo Entree w/ Barfi Momo dessert
- 6 Mochi Donuts



# THE FOOD MARKET

DINING & DRINKS | *Columbia*

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

## RESTAURANT WEEK MENU

JULY 17 - JULY 30, 2023

3 COURSES FOR \$45

### SMALL

**CO CO COCONUT SHRIMP...** *coconut condensed milk, toasted coconut panko, basil foam*

**CORN MILK FRENCH TOAST** *crispy pork belly, maple syrup whipped butter*

**GRILLED ZUCCHINI AND CRISPY CHICKPEA SALAD...** *arugula, crunchy quinoa, mint & dill, creamy tahini dressing*

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

**CHEESEBURGER POTATO SKIN...** *cheese whiz, shredded lettuce, pickle & onion, secret sauce*

### BIG

**DENVER LAMB RIBS...** *chimichurri dry rub, green goddess potato salad, smoked turkey collard greens, jalapeno cornbread*

**SUMAC SEARED PORK CHOP** *wheat berry salad, crispy onions, black garlic vinaigrette*

**FRIED BLUE CATFISH GUMBO** *shishito, mussels and shrimp, pickled green beans*

**THE DUCK** *roasted breast, pulled confit, spaetzle, chilled corn pudding, blackberry sauce*

**PIT SPICED TENDERLOIN KABOB...** *horseradish hand cut fries, raw onion relish, garlic bread, tiger sauce*

### DESSERT

**S'MORES POT DE CREME** *graham cracker, torched marshmallow, chocolate*

**MARLENEY'S TRES LECHES PARFAIT** *3 milks, milk cake*

**APEROL SPRITZ CREME BRULEE...** *carbonated oranges*

**PEACHES AND CREAM PIE** *whipped cream, fresh peach*

**TIRAMISU WHIPPED CHEESECAKE...** *chocolate dipped lady fingers, coffee anglaise*

... CAN BE MODIFIED TO BE GLUTEN FREE

# The Iron Bridge Wine Co.

## RESTAURANT WEEKS MENU

Choice of Starter or Salad, Entrée, and Dessert  
for \$35, \$45, \$48, \$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, Confit Tomato,  
Grilled Baguette 16

**SUMMER FLATBREAD PIZZA V**  
Garden Heirloom Tomatoes,  
Fresh Mozzarella Cheese, Basil, Garlic Oil,  
Parmesan Cheese, Roasted Tomato Pesto 15  
Add Prosciutto 7

**CURRY SPICED HUMMUS V\*/ GF\***  
Grilled Flatbread, Crispy Chick Peas,  
Fried Halloumi Cheese 12

**MASA FRIED GREEN TOMATOES GF\***  
Togarashi Ricotta Cheese, Blue Crab & Shrimp Salad  
14

**CRISPY CALAMARI GF\***  
Masa, Saffron Aioli, Pickled Jalapeno, Lemon 15

**BURRATA V/ GF\***  
Basil Pesto, Oven Dried Tomato, Balsamic Reduction,  
Toasted Baguette 15

**CRISPY PORK BELLY GF\***  
Roasted Red Pepper Romesco, Summer Succotash 14

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

**ZUCCHINI FRITES V**  
Herb Crusted Panko, Chipotle Aioli 12

**MOJO SHRIMP GF\***  
Fresh Citrus, Roasted Garlic Butter, Aleppo Chili,  
Cilantro, Grilled Baguette 15

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

**SEVILLE STYLE GAZPACHO V\*/GF**  
Lump Crab, Avocado, EVOO 13

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

**GRILLED ASPARAGUS SALAD V\*/GF**  
Asparagus, Watercress, Cherry Tomatoes,  
Goat Cheese, Citrus Vinaigrette 13

**SPINACH & STRAWBERRY SALAD  
V\* / GF**  
Fresh Strawberries, Pickled Shallots, Crispy  
Chickpeas, Feta Cheese, Baby Spinach,  
Mesclun Greens, Strawberry Sherry Vinaigrette 13

**SUMMER PANZANELLA SALAD GF\***  
Watermelon, Golden Beets, Arugula, Mint, Basil,  
Garlic Herb Brioche, Fresh Mozzarella,  
Lemon Vinaigrette 15

### ENTREES

#### 3 Courses for \$65

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

#### 3 Courses for \$48

**FISH OF THE MOMENT GF\***  
Sorghum, Roasted Cherry Tomatoes,  
Haricot Verts, Summer Squash & Zucchini,  
Chimichurri MP

**SCALLOP GRENOBLOISE... GF\***  
Pan Seared Scallops, Creamed Corn,  
Asparagus 35

#### 3 Courses for \$45

**GRILLED BISTRO STEAK  
FRITES GF\***  
Sea Salt French Fries, Haricot Verts,  
Au Poivre 29

**PERUVIAN CHICKEN GF**  
Yucca Frites, Tarragon Salsa Verde  
Charred Mexican Street Corn Salad 28

**SUMMER VEGETABLE  
PAELLA... V\* / GF\***  
Calasparra Rice, Saffron, Asparagus,  
English Peas, Garden Heirloom Tomatoes,  
Grilled Artichoke,  
Toasted Marcona Almonds 26

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

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  
Pan Seared Scallops...GF 25  
4 Clams...GF 7

#### 3 Courses for \$35

**The Bridge Mac GF\***  
JW Trueth's Beef, Brioche Bun,  
Little Gem Lettuce, IBWC Secret Sauce  
Tillamook Cheddar Cheese,  
Applewood Smoked Bacon, Sea Salt Fries,  
19  
Substitute Parmesan Truffle Fries \$5.00

### EXTRAS

**Grilled Asparagus...7  
Truffle Parmesan Fries...10  
Greek Potatoes...7**

**Yucca Frites...9      Sorghum...7  
Haricot Verts...7      Sautéed Spinach...  
Mexican Street Corn Salad...7  
Creamed Corn...5      Side Paella...9  
Sea Salt Fries...5      Summer Succotash...7**

GF Gluten-Free | GF\* Gluten-Free w/ Modification | V Vegetarian  
| V\*Vegan w/ Modification



# THE TURN HOUSE

KITCHEN & DRINK

## SUMMER RESTAURANT WEEK 2023

### 3 COURSE MENU

**\$45.23**

#### 1ST COURSE

(choice of one)

##### Traditional Caesar Salad

traditional Caesar dressing, shaved red onion, parmesan, house made croutons

##### House Salad GF | V

local greens, red onion, cucumber, tomato, citrus vinaigrette

##### Four Cheese Arancini | V

Truffle Aioli

##### Watermelon Gazpacho | V

cucumber, red onion, mint

#### 2ND COURSE

(choice of one)

##### Grilled Flank Steak Frites

parmesan fries, red wine demi, tarragon aioli

##### Chicken Chesapeake

jumbo lump crab, imperial sauce, cheddar cheese mashed potatoes, green beans, bacon, pickled onion

##### Shiitake and Cremini Mushroom Risotto | V

parmesan, ricotta, roasted mushrooms, truffle oil

##### Shrimp Arrabbiata

sautéed shrimp, hot chili pepper sauce, penne pasta

ADD A 5oz CRAB CAKE (\$25) OR GRILLED SHRIMP (\$13) TO ANY ENTRÉE

#### 3RD COURSE

(choice of one)

##### Blueberry Bread Pudding

white chocolate bread pudding, blueberries, blueberry compote,  
vanilla ice cream, cinnamon streusel

##### Belgian Waffle Sundae

choice of ice cream, chocolate sauce, sprinkles, whipped cream





# RESTAURANT WEEKS MENU

July 17 - July 30, 2023  
Dinner - \$40/per person

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## First Course:

Please choose one

SUMMER PEACH SALAD

or

MARYLAND CRAB SOUP

## Second Course:

Please choose one

HAWAIIAN BURGER

or

RISOTTO

## Third Course:

Please choose one

BOURBON BREAD PUDDING (V)

or

CHEESECAKE (V & GF)

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## Featured Cocktail:

SPICED PEACH MARTINI:

Tito's vodka, peach puree, cinnamon simple syrup, Star Anise, lemon juice - 14

FEATURED MOCKTAIL:

Blueberry Lavender Lemonade blueberry puree, lavender simple syrup, lemonade - 7

FEATURED BEER DUCLAW BREWERY:

Strawberry Letter 23 hopped sour - 7





**\$41.99 PLUS TAX & TIP SELECT 1 ITEM FROM EACH COURSE**

## **COURSE 1**

**Pork Belly Bao Buns**

Soy Garlic Glazed Pork Belly,  
Pickled Daikon, Cilantro Lime Slaw

**Cream Of Crab Soup**

**Crispy Brussel Sprouts**

Chipotle Mayo

**Bacon & Goat Cheese Deviled Eggs**

Fried Egg White, Crumbled Bacon, Goat  
Cheese, Egg Yolk Filling, Candied Pecans

## **COURSE 2**

**Parmesan Crusted Chicken**

Pan Fried Chicken Breast, Marinara,  
Angel Hair Pasta

**Korean Braised Short Ribs**

Sweet & Spicy Glaze, Jasmine Rice

**Pan Seared Scallops (+\$5)**

Jumbo Scallops, Bacon Jam, Vegetable  
of the Day, Rice Pilaf

**Grilled Ribeye (+\$10)**

14oz Ribeye, Garlic Compound Butter,  
Mashed Potatoes, Vegetable of the Day

## **COURSE 3**

**S'mores In A Jar**

Graham Crackers, Chocolate Mousse,  
Mini Toasted Marshmallows

**Strawberry Jello Cake**

Strawberry Jello Infused Yellow Cake,  
Whipped Cream Icing

**Country Boston Cream Pie**

Cool Whip, Chocolate Pudding, Graham  
Crackers

**Cookies & Cream Bread Pudding**

## **COCKTAILS**

**Austin's Peach Old Fashion \$12**

Bulleit Bourbon, Brown Sugar Simple,  
Muddled Peaches, Mint, Bitters, Ginger Beer

**Smoked Woodford Old Fashion \$12**

Woodford Bourbon, Orange Bitters, Luxardo  
Cherry, Smoked w/Hickory Chips

**Spiced Peach Martini \$12**

Deep Eddys Peach, Muddled Jalapenos,  
Pineapple Juice, Simple

**Watermelon Mint Margarita \$12**

Casamigos Blanco, Muddled Watermelon, Mint  
Simple, House Made Sour Mix, Soda Water

**Cucumber Jalapeno Skinny Boy \$12**

House Infused Cucumber Jalapeno Don Julio  
Blanco, Agave, Lime Juice, Cucumber Chili  
Lime Salt Rim

## **DESSERT COCKTAILS**

**Espresso Delight \$9**

Van Goh Espresso Vodka, Baily's, Half & Half,  
House Made Chocolate Amaretto Whipped  
Cream, Chocolate Shavings

**Spiked Iced Coffee \$9**

Captain Morgan Spiced Rum, Amaretto, Half  
& Half, Chocolate Sauce, Coffee, Whipped  
Cream, Caramel Bourbon Drizzle





6010 University Blvd  
Ellicott City, MD 21043  
410-720-2448



### **Appetizer Sampler: \$14.99**

3 Wings, 3 Falafel, 3 Poppers, 3 Mac & Cheese Bites, Reg Peri Fries

### **1 Wing for 1 Dollar (minimum 12)**

Flame Grilled Chicken Wings. Grilled with your choice of sauce.

### **Quarter Chicken Dark (Served with Rice) + Reg Side + Fountain Drink - \$14.99**

Leg and thigh meat. Grilled with your choice of sauce. Served with Tribos Rice and a side of your choice along with a fountain drink.

Quarter Chicken White \$1.00 more

### **Chicken Rice Bowl + Mocktail - \$14.99**

Tribos Rice, House Salad, and flame-grilled chicken tenderloins or quarter chicken dark with your choice of sauce. And a Mocktail drink of your choice.

### **Rice Bowl + Fountain Drink + Dessert - \$16.99**

Tribos Rice, House Salad, and flame-grilled chicken tenderloins or quarter chicken dark with your choice of sauce, along with a Fountain drink and the dessert of your choice.

### **Half Chicken + 6 Wings + Reg Side + 2 Drinks - \$24.99**

Quarter chicken dark + quarter chicken white + 6 wings. Grilled with your choice of sauce. Served with Tribos Rice and a side of your choice along with 2 drinks – Can/fountain/water bottle.



### **Half Chicken + 6 Wings + Reg Side + 2 Mocktails - \$29.99**

Quarter chicken dark + quarter chicken white + 6 wings. Grilled with your choice of sauce. Served with Tribos Rice and a side of your choice along with 2 Mocktail drinks of your choice.

### **Half Chicken + 6 Wings + Reg Side + Dessert - \$24.99**

Quarter chicken dark + quarter chicken white + 6 wings. Grilled with your choice of sauce. Served with Tribos Rice and a side of your choice and a dessert of your choice.

### **Whole Chicken + 2 Large Sides + 4 Drinks - \$34.99**

2 quarter chicken dark + 2 quarter chicken white. Grilled with your choice of sauce. Served with 2 Large sides of your choice along with 4 drinks – Can/fountain/water bottle.

### **Whole Chicken + 2 Large Sides + 2 Desserts - \$39.99**

2 quarter chicken dark + 2 quarter chicken white. Grilled with your choice of sauce. Served with 2 Large sides of your choice and 2 desserts of your choice.

### **Whole Chicken + 2 Large Sides + 4 Mocktails - \$44.99**

2 quarter chicken dark + 2 quarter chicken white. Grilled with your choice of sauce. Served with 2 Large sides of your choice along with 4 Mocktail drinks of your choice.

### **Whole Chicken + 2 Large Sides + 4 Mocktails + 2 Desserts - \$50.99**

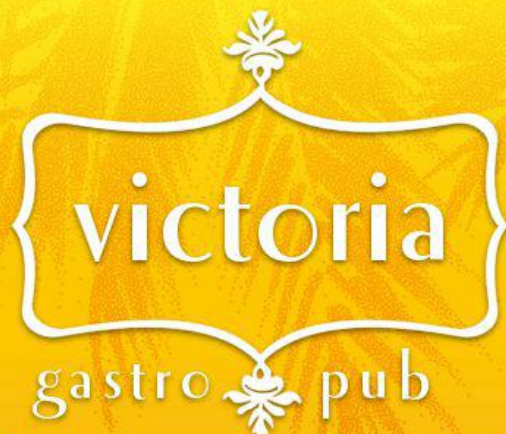
2 quarter chicken dark + 2 quarter chicken white. Grilled with your choice of sauce. Served with 2 Large sides of your choice along with 4 Mocktail drinks and 2 desserts of your choice.

**Sauces:** Lemon & Herb, Mild, Medium, Hot and Extra Hot

**Sides:** Fries - Reg or Peri, Coleslaw, Red Skin Potato Salad, Yuca Fires, Tribos Rice, Steamed Vegetables, Corn on the Cob, House Salad, Perimayo Corn, Empanadas

**Mocktails:** Pina colada, Minty Mango, Mint Mojito, Peach Mojito, Blue Island

**Desserts:** Tres Leches Cake, Pineapple Upside Down Cake, Brownie Ala Mode, Chocolate Cake, Carrot Cake, Red Velvet Cake



# RESTAURANT WEEKS

JULY 17TH - JULY 30TH

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

## FIRST COURSE

Peach BBQ Chicken Sliders

Golden Apple Slaw

Grilled Portabella Tacos

Cumin Spiced Portabella Mushrooms, Charred Corn & Green Tomato Salsa

Maryland Crab & Heirloom Tomato Salad

Jumbo Lump Crab, Basil Pistou

## SECOND COURSE

Summer Salami Sandwich

Grilled Sourdough, Brewpub Mustard, Salami, Gruyere & Fontina, Balsamic Arugula & Red Onion, Green Tomato

Prosciutto Wrapped Balsamic Salmon

Melon & Arugula Salad, Fresh Mozzarella, Citrus Vinaigrette, Parmesan Tuile

Summer Roll Rice Noodle Bowl

Cucumber, Carrot, Shaved Sesame Brussels, Red Pepper, Radish, Fresh Herbs, Thai Peanut Drizzle, Chili Lime Dressing

## THIRD COURSE

Fruit Tart Trio

Pâte Brisée Crust with Pastry Cream, Blueberry, Blackberry, Raspberry

Available Monday to Friday all day. Available Saturday & Sunday beginning at 5pm.

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