

# SUMMER MENU 2020

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
<p><b>APPETIZERS</b> Gazpacho Arugula - Toasted Almonds w/ EVOO &amp; Lemon</p> <p><b>ENTREES</b> *Pan Seared Center Cut Loin of Pork w/ Cucumber-Melon Salsa *Chicken Veronique (white grapes, tarragon &amp; white wine sauce)</p> <p><b>ACCOMPANIMENTS</b> Rosemary Herb Idaho Potatoes  Steamed Broccoli</p>	<p><b>APPETIZERS</b> 1/2 &amp; 1/2 Maryland Crab Soup  Tomato, Cucumber &amp; Red Onion Salad</p> <p><b>ENTREES</b> Tepid Mango Rice Salad w/ Grilled Shrimp  *Apricot-Bourbon Turkey Breast</p> <p><b>ACCOMPANIMENTS</b> Mango Rice Salad  Moroccan Mint Roasted Vegetables</p>	<p><b>APPETIZERS</b> Vichyssoise w/ Chives  Caesar Salad</p> <p><b>ENTREES</b> Roast Tenderloin of Beef w/ Veal Glace *Salmon Medallions w/ Cilantro Corn Relish</p> <p><b>ACCOMPANIMENTS</b> Risotto  Green Beans</p>	<p><b>APPETIZERS</b> Summer Vegetable Soup Watermelon &amp; Feta Tower w/ Mint- Toasted Almonds-Honey</p> <p><b>ENTREES</b> *Sesame Crusted Ahi Tuna w/ Soy glaze, Seaweed Salad &amp; Ginger  Jack Daniel BBQ Ribs</p> <p><b>ACCOMPANIMENTS</b> New Potatoes w/ Ginger  Cauliflower</p>	<p><b>APPETIZERS</b> Chilled Pea, Mint &amp; Yogurt Soup  Crab Toast w/ Spinach &amp; Jarlsburg</p> <p><b>ENTREES</b> *Rainbow Trout Almandine  Grilled Vegetable Napoleon Tower w/ Fresh Mozzarella-Puff Pastry</p> <p><b>ACCOMPANIMENTS</b> Truffle Oil Yukon Whipped Potatoes  Steamed Spinach</p>	<p><b>APPETIZERS</b> White Bean &amp; Escarole Soup Spinach Salad w/ Bleu Cheese, Dried Cranberries &amp; Raspberry Vin</p> <p><b>ENTREES</b> *Veal Medallions w/ Mushrooms  Roast Chicken w/ Herbs Du Provence</p> <p><b>ACCOMPANIMENTS</b> Jasmine Rice w/ Raisins  Steamed Asparagus</p>	<p><b>APPETIZERS</b> Bacon Corn Chowder  Edamame Salad</p> <p><b>ENTREES</b>  Maryland Style Crab Cake  Chicken Marsala</p> <p><b>ACCOMPANIMENTS</b> Red Skinned Mashed Potatoes  Roasted Baby Carrots</p>

DAY 8	DAY 9	DAY 10	DAY 11	DAY 12	DAY 13	DAY 14
<p><b>APPETIZERS</b> Chilled Fruit Soup - Medori Liqueur Mesclun w/ Goat Cheese - Classic Vinaigrette</p> <p><b>ENTREES</b> *Poached Salmon w/ Avocado Salsa  Meatloaf w/ Mushroom Gravy</p> <p><b>ACCOMPANIMENTS</b> Scalloped Potatoes  Sautéed Spinach w/ Shallots &amp; Garlic</p>	<p><b>APPETIZERS</b> French Onion Soup Roasted Red Pepper Aspic - Dill Mayo</p> <p><b>ENTREES</b> Lobster &amp; Shrimp Pasta - Fresh Basil &amp; Parmesan Broth  All White Turkey Salad Platter w/ Pecans &amp; Grapes</p> <p><b>ACCOMPANIMENTS</b> Orzo w/ Garlic &amp; Parmesan  Fresh Beets</p>	<p><b>APPETIZERS</b> Tomato Bisque w/ Basil Iceberg Lettuce Wedge w/ Green Goddess Dressing</p> <p><b>ENTREES</b> Duck Breast a la Orange  Herb Crusted Tilapia w/ Remoulade Sauce</p> <p><b>ACCOMPANIMENTS</b> Roasted Russet Potato Medallions  Spaghetti Squash Provencale</p>	<p><b>APPETIZERS</b> Mediterranean Garbanzo Bean Soup Prima Vera Pasta Salad</p> <p><b>ENTREES</b> Bacon Wrapped Chicken Roulade - Cranberry Stuffing  Baked Bay Scallops with Herb Garlic Butter</p> <p><b>ACCOMPANIMENTS</b> Black Beans &amp; Rice  Buttered Peas</p>	<p><b>APPETIZERS</b> Manhattan Clam Chowder Waldorf Salad</p> <p><b>ENTREES</b> Crab Imperial  Korean Grilled Breast of Chicken</p> <p><b>ACCOMPANIMENTS</b> Rosemary Roasted New Potatoes  Braised Bok Choy w/ Soy &amp; Ginger</p>	<p><b>APPETIZERS</b> Gazpacho Spanakopeta</p> <p><b>ENTREES</b> Chicken Savoy (Oregano, Balsamic &amp; Garlic)  *Beef Brisket w/ Horseradish Cream</p> <p><b>ACCOMPANIMENTS</b> Yukon Whipped Potatoes  Carrots, Peas &amp; Diced Red Pepper</p>	<p><b>APPETIZERS</b> Seafood Chowder Spinach &amp; Radicchio Salad w/ Balsamic Vinaigrette</p> <p><b>ENTREES</b> Rosemary &amp; Garlic Lamb Chops  Sautéed Chicken Normandy (Apples, Shallots &amp; Calvados Brandy)</p> <p><b>ACCOMPANIMENTS</b> Wild Rice w/ Cranberries  Plum Tomato Provençal</p>

Menu Items Listed Below Are Available Nightly - Additional Appetizers, Accompaniments And Entrée Salads Available In Dining Room

APPETIZERS

Tossed Salad  
Fresh Fruit

JUICES

Cranberry  
Apple  
Orange  
Tomato  
V-8

ENTREES

ENTRÉE SALADS

Chicken Salad Platter  
Asian Crab Salad

ACCOMPANIMENTS

DESSERTS

Ice Cream      Sherbet  
Frozen Yogurt      Sorbet  
Sundaes      Angel Food Cake  
Pound Cake      Assorted Cookies  
Fresh Fruit      SF Ice Cream  
SF Fruit Pie      SF Gelatin  
Special Desserts of the Day

\* ITEMS MARKED WITH \* ARE AVAILABLE WITHOUT SAUCE OR WITH SAUCE ON THE SIDE

FOR CARRY OUT ORDERS PLEASE CALL:

410-494-7783 BETWEEN 10 & 11 AM FOR LUNCH  
2 & 4 PM FOR DINNER

FOR ASSISTANCE WITH CARRY OUTS(errors, etc.) AFTER 5:00 PLEASE CALL THE HOSTESS STATION: 410-494-1108

RESERVATIONS ARE REQUIRED FOR ALL NON-RESIDENT GUESTS

TERRACE ROOM RESERVATIONS: 410-427-1968

CHESAPEAKE ROOM RESERVATIONS: 410-494-1108

\*\*\*PROPER DRESS IS REQUIRED FOR THE CHESAPEAKE ROOM\*\*\*

\*\*\*BUSINESS CASUAL FOR OPEN DINING IN 1ST POD & CHESAPEAKE PATIO