RESTAURANT WEEK

THREE COURSE LUNCH MENU

$20 PER PERSON

FIRST COURSE
CHOICE OF:

SIMPLE SALAD
Mixed greens, croutons, baby tomatoes, cucumbers, red onion, cheddar cheese, hard boiled egg, choice of dressing on the side

MARYLAND CRAB SOUP
Tomato based, veggies & sweet crab meat

CREAM OF CRAB SOUP
Creamy & rich, sherry wine & sweet crab meat

CHICKEN NOODLE or CHICKEN & RICE

EXTREME SHAKE

CHOCOHOLIC EXTREME SHAKE 21.99
A chocolate milkshake loaded with chocolate sauce and topped with a towering slice of double chocolate cake, a chocolate cupcake, Hershey's chocolate bar, Kit Kat, Twix, M&M's, and a mini ice cream cone. Finished with chocolate frosting, extra chocolate drizzle, and M&M's.

SECOND COURSE
CHOICE OF:

GENERAL TSO'S MOZZARELLA BURGER
8oz. angus beef, mozzarella cheese, applewood bacon, topped with mozzarella sticks, GTSO's sauce, sesame seeds and served with French fries, drizzled with GTSO's sauce

PERUVIAN CHICKEN BOWL
Charbroiled chicken, with black beans, white rice, pickled red onion, aji verde, aji amarillo, plantains

THE MOLTEN LAVA CHEESEBURGER
Cheese sauce pool, 8oz. angus beef, American cheese, applewood smoked bacon, pastrami, razor thin lettuce, EC Smash sauce, bacon bits, served with French fries

THE ULTIMATE CHICKEN PARM
Chicken parm, topped with vodka, pesto, alfredo and marinara sauce, over linguine

TRUFFLE MUSHROOM & CRAB FLATBREAD
Alfredo sauce, jumbo lump crab meat, magic mushrooms, mozzarella, arugula and truffle balsamic

THIRD COURSE
CHOICE OF:

TRADITIONAL CANNOLI

CREME BRULEE

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