



Restaurant Week 2022

3 Course, Dine in or To Go!

—■ Dinner Menu ■—

—■ STARTERS ■—

- | | |
|---|---|
| Steamed Maine Mussels
<i>White Wine, Garlic & Feta</i> | Restaurant Week Salad
<i>Red Beets, Baby Greens, Apples, Goat Cheese, Balsamic Vinaigrette</i> |
| Maryland Vegetable Crab Soup | Avgolemono Soup
<i>Chicken, Lemon & Orzo</i> |
| Paul's Greek Salad | |
| Greek Sampler for 2
<i>Spanakopita, Dolmades, Spreads, Pita & Cucumber Round</i> | |

—■ ENTRÉES ■—

- Fresh Catch market
Daily Preparation
- Surf & Turf **39.95**
Grilled U 5 Tiger Prawn, Head On & 6 oz. Bristo Steak, Matre Butter. Twice Baked Potato and Vegetable.
- Shrimp & Scallops Saganaki **37.95**
Gulf Shrimp & Scallops sautéed and finished in the oven with Tomato, Ouzo and Feta.
- Steak Au Poivre **35.95**
Bristo Steak, Pan Seared with Cracked Peppercorns and served with Brandy Cream Pan Sauce. Twice Baked Potato & Vegetable.
- Beef Stifado **35.95**
Braised Choice Beef with Onions and Mushrooms in a Red Wine, served Mashed Potatoes.
- Veal Chesapeake **37.95**
Scallopine of Veal, Jumbo Lump Blue Crab, Asparagus finished with Beranise Sauce. Twice Baked Potato.

—■ DESSERTS ■—

- Baklava
Key Lime Pie
Chocolate Peanut Butter Pie
Coconut Custard Pie
Smith Island Cake
and more...