



RESTAURANT WEEK LUNCH MENU \$22

first course choose from

CAESAR SALAD

parmigiano reggiano, garlic
croutons, asiago cheese crisp

WEDGE SALAD

blue cheese, applewood
smoked bacon, tomato, red
onion, buttermilk blue
cheese dressing

BAKED POTATO SOUP

sharp cheddar, smoked bacon

second course choose from

STEAK & FRITES

flat iron steak, brown butter sauce, fries,
romesco sauce

WOOD GRILLED RIBS

half slab of baby back ribs, Kansas City-style
bbq sauce, thin cut fries, creamed corn with
Burgers' bacon

BLACKENED CHICKEN PENNE

roasted red pepper cream, smoked gouda,
snow peas, leeks, cilantro, red pepper pesto

MAPLE ROASTED SALMON

bourbon glaze, yukon mashed potatoes,
green bean with pecans

third course choose from

BERRIES & CREAM

| KEY LIME PIE

| CHOCOLATE VELVET CAKE





RESTAURANT WEEK DINNER MENU

first course choose from

CAESAR SALAD

parmigiano reggiano, garlic croutons, asiago cheese crisp

WEDGE SALAD

blue cheese, applewood smoked bacon, tomato, red onion, buttermilk blue cheese dressing

BAKED POTATO SOUP

sharp cheddar, smoked bacon

MARYLAND CRAB BISQUE

second course \$35 choose from

MAPLE ROASTED SALMON bourbon glaze,

yukon mashed potatoes, green bean with pecans

10 OZ TOP SIRLOIN

yukon gold mashed potatoes, grilled asparagus

WOOD GRILLED RIBS

half slab of baby back ribs, Kansas City-style bbq sauce, thin cut fries, creamed corn with Burgers' bacon

JUMBO LUMP CRAB CAKES yukon gold

mashed potatoes, grilled asparagus

second course \$45 choose from

12 OZ KANSAS CITY STRIP

yukon gold mashed potatoes, green beans with pecans

8 OZ CENTER CUT FILET MIGNON

yukon gold mashed potatoes, green beans with pecans, rosemary demi

1/2 LB CANADIAN LOBSTER TAIL

parmesan-herb roasted potatoes, grilled asparagus

CHAR CRUSTED AHI TUNA

parmesan-herb roasted potatoes, grilled asparagus

third course choose from

BERRIES & CREAM

| **KEY LIME PIE**

| **CHOCOLATE VELVET CAKE**

