

## **GOURMET DINNERS**

### **GD1**

Delmarva Clam Chowder  
Tossed Greens and Endive with Herb Vinaigrette  
Shrimp Talleyrand (Jumbo Shrimp Stuffed with  
Crab Imperial), with a Creamy Sherry Veloute  
Chef's Selection of Fresh Vegetables and Appropriate Starch  
Chocolate Chip Malt Cake  
per person **34.95**

### **GD2**

Almond Fried Shrimp with Mandarin Orange Sauce  
Tossed Garden Salad with Choice of Dressing  
Breast of Chicken Oscar with  
Lump Crab and a Bearnaise Sauce  
Fresh Garden Asparagus  
Roasted New Potatoes  
Vermont Apple Cake  
per person **29.95**

### **GD3**

Eastern Shore Seafood Stew  
Butter Lettuce with Mandarin Oranges and Sliced Mushrooms  
"The Perfect Pair" – A Duo of Filet Mignon and a Broiled Crab Cake  
Chef's Fresh Harvest Vegetables  
Roasted New Potatoes  
Lemon Silk Pie  
per person **34.95**

### **GD4**

Cream of Crab Soup  
Stuffed Flounder (Fresh Flounder Stuffed with Crab Imperial),  
With a Lime Citrus Butter Sauce  
Chef's Fresh Harvest Vegetables  
Twice Baked Potato  
Tiramisu  
per person **28.95**

### **GD5**

Tomato Florentine Soup  
Tossed Salad Greens with Choice of Dressing  
Filet Mignon with a Cognac Peppercorn Cream Sauce  
Chef's Selection of Fresh Vegetables and Appropriate Starch  
Raspberry Explosion  
per person **29.95**

**\*ALL DINNERS COME COMPLETE WITH ASSORTED ROLLS AND BUTTER**

