



Sweetheart Dinner

4 Courses

\$99.00 per Couple or \$124.00 per Couple with Wine

WINE

Chateau Ste. Michelle Riesling, Annabella Chardonnay, Annabella Moscato
Silvergate Cabernet Tilia Malbec, Zardetto Prosecco

STARTERS (One to Share)

Crab Stuffed Mushrooms

Jumbo lump crab, white cheddar cheese, Old Bay.

Hummus

Roasted Garlic Hummus blended with roasted red beets topped with olive oil, balsamic and served with cucumbers, carrots, tomatoes and grilled pita.

SOUP OR SALAD

BuddyLou's Famous Cream of Crab

Delicious lump crab, sherry, Old Bay and cream.

Mixed Green Salad

Mixed greens, red onion, roasted red beets, cherry tomatoes, goat cheese, cucumbers, served with pink pomegranate dressing.

ENTREES

Grilled Salmon

Atlantic Fresh Grilled Salmon topped with an avocado mango salsa served on a bed of Jazmine rice.

Seared Sea Scallops

Jumbo Atlantic Sea Scallops topped with a bacon bourbon onion jam served on a bed of creamy parmesan polenta.

12 oz. Ribeye Steak

Topped with sauteed Black Pearl Oyster Mushrooms, served with garlic mashed potatoes and seasonal vegetable.

DESSERTS (One to Share)

Brooke's Peanut Butter Cheesecake

50% of the proceeds from this dessert during the month of February will be donated to Brooke's House.

Red Velvet Cake with Crème Cheese Icing

11 East Main Street

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