

\$30 April Three Course Menu

Celebrating 30 years in 2019

Available at 4:00 p.m. for the month of April only

Appetizers:

Cup of She Crab Soup

Our award-winning specialty! Seasoned blend of lump crab meat and cream with sherry

Garden Salad

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread

Roasted Garlic Meatballs

Baked and served with a rosemary gravy

Salmon Croquettes

Served with a Green Goddess dipping sauce

Entrées:

You may substitute any vegetarian entrée for the following selections

Peruvian Trout

Blackened with a creamy avocado sauce, accompanied with rice and asparagus

Spring Scallops

Seared and served over a creamy tarragon, pea, and Meyer lemon risotto, topped with fried leeks

Beef Giardino

Sautéed beef tips with corn, zucchini, tomatoes and spinach, tossed in a garlic olive oil sauce with penne pasta

Stuffed Quail

Stuffed with tomatoes, Cheddar, and spinach, topped with a hot honey glaze, served with cilantro jalapeño rice and blistered corn on the cob

Dessert:

Homemade Apricot Brandy Bread Pudding

Homemade Key Lime Pie

Belgian Chocolate Mousse Cake

Salted Caramel Cheesecake

Add vanilla ice cream to your dessert - \$2.00

Classic Abbey Cocktails

Abbey Rose - light rum, dark rum, banana liquor, orange juice, pineapple juice, grenadine - 9

Abbey Margarita - Camarena tequila, Agavero liquor, house made sour, on the rocks with salt - 9

Abbey Fashioned - Our version of an Old Fashioned! Muddled orange and brandy cooked cranberries, Catoctin Creek rye whisky, apricot simple syrup, Peychaud bitters, club soda - 10

We respectfully request no substitutions.
No further discounts will apply towards this special menu.