

\$16 March Three-Course LUNCH Menu

Available 11:00 a.m. - 4:00 p.m.

Celebrating 32 years in 2021!

Appetizers:

Cup of She Crab Soup

Our award-winning specialty: Seasoned blend of lump crab meat and cream with sherry
Substitute either a cup of French Onion soup or cup of soup of the day

Garden Salad

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread, served with house made buttermilk Cheddar ranch dressing

Entrées:

You may substitute any vegetarian entrée for the following selections

Riverside Salmon

Grilled and brushed with an Asian barbecue glaze, served with rice and asparagus

Spring Chicken

Topped with pico de gallo and cilantro lime honey, served with smashed potatoes and asparagus

Shrimp Risotto

Blackened shrimp served over creamy lemon risotto with peas, spinach, and fresh basil

Dessert:

Petite Homemade Apricot Brandy Bread Pudding

Raspberry Sorbet

Add vanilla ice cream to your Bread Pudding - \$2.00

Featured Beverages

Abbey Anniversary Sampler

To celebrate our 32nd anniversary we are featuring a flight of all our best-selling cocktails! This sampler will give you a chance to try our Abbey Rose, Butterfly Effect, Polyjuice Potion, and our Abbey Margarita. Each one will be served neat and is a great opportunity to try the most popular drinks on the menu - 12

Freemark Abbey Sauvignon Blanc ~ Napa Valley

Not quite the same as Freemason Abbey, but close enough. This amazing Sauvignon Blanc has scored more than 85 points on all wine critic reviews. This wine opens with aromas of honeydew melon, mandarin, lemongrass and peach. The plate is fresh and vibrant with flavors of cantaloupe, apricot, tangerine, and white floral notes. Have a toast to Freemason Abbey's 32 years of restaurant excellence - Cheers! 10 gl / 50 btl

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