# \$31 October Three Course Menu <br> Celebrating 31 years in 2020 

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

## Appetizers:

## French Onion Stuffed Mushrooms

French onion filled, topped with house made breadcrumbs, Swiss cheese and baked

## Cup of She Crab Soup

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

## Seasonal Greens

Mesclun greens topped with dried cranberries, onions, candied walnuts, and goat cheese, with raspberry champagne vinaigrette

## Entrées:

You may substitute any vegetarian entrée for the following selections

## Pan Seared Duck

Topped with a brandy fig sauce, served with smashed potatoes and duck fat roasted brussels sprouts

## Rosemary Filet

Served over a rosemary demi with a cinnamon butter baked sweet potato and asparagus

## Seared Scallop Bucatini

Sauteed onions, bacon, and spinach in a roasted leek cream sauce, garnished with fried leeks

## Stuffed Pork Loin

Stuffed with Cheddar cornbread and sage stuffing, topped with a maple balsamic, served with smashed potatoes and green beans

## Dessert:

Homemade Apricot Brandy Bread Pudding - add ice cream for $\$ 2$
Turtle Brownie - add ice cream for $\$ 2$

## Homemade Old-Fashioned Cinnamon Donut

Topped with a Crown Royal Apple Bourbon caramel and vanilla ice cream

