

\$35 Favorites Three-Course Menu

Celebrating 35 years in 2024!

Appetizers:

Seasonal Greens

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

Bang Bang Shrimp

5 Fried Shrimp tossed in a creamy, sweet and spicy sauce

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

Favorite Beverages

Abbey Old Fashioned

Our version of an Old Fashioned! Muddled orange and brandy cooked blueberries, Catoctin Creek rye whisky, apricot simple syrup, Peychaud bitters, club soda - 11

Abbey Margarita

Teremana tequila, house made agave almond triple sec, fresh lime sour, served on "The Rock(s)" with a salt rim - 10

Add a flavored syrup for \$1 (Habanero Lime, Strawberry, Desert Pear, Peach, Watermelon or Mango)

Entrées:

Seafood Fantasia topped with Lump Crab

Shrimp and sea scallops sautéed with peppers, onions, and Parmesan tossed with linguini in a white wine Old Bay cream sauce topped with lump crab meat

Stuffed Pork Chop

Grilled, stuffed with spinach, apples, candied walnuts and goat cheese, served over smashed potatoes and asparagus with a honey maple Dijon drizzle

Smoked Gouda Tenderloin Penne

Beef tenderloin tips sautéed with mushrooms and broccoli, tossed in a smoked gouda cream sauce

Roasted Baby Back Ribs

A full pound of pork ribs, slow roasted, basted in barbeque sauce and served with smashed potatoes and vegetable medley

Riverside Salmon

Grilled and brushed with an Asian barbeque glaze, served with rice and vegetable medley

Chicken Asiago

Two pan seared chicken breasts topped with ham, Asiago cream sauce, served with smashed potatoes and vegetable medley

Dessert:

Homemade Apricot Brandy Bread Pudding

Homemade New York Style Cheesecake

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