



Chef's Corner Dinner Menu

Chicken Balsamic

Grilled chicken breast stuffed with parmesan and provolone cheese in a balsamic, tomato and basil reduction sauce. Served with red rosemary roasted potato and petite green beans.

Chicken Chesapeake

Broiled chicken breast stuffed with lump crab and drizzled with a light calypso cream sauce. Served over a bed of linguine with choice of vegetable.

Grilled Ribeye

Seasoned Ribeye grilled to perfection. Served with red rosemary roasted potato medley and choice of vegetable.

Herb Crusted Porterhouse

Italian herb crusted Porterhouse. Served with potato and pepper medley and steamed vegetables.

Braised Beef Short Ribs 4.5oz/9.0oz

Slow cooked Beef Short rib in a red wine sauce. Served with roasted potato and asparagus.

Stuffed Pork Chop

Broiled Pork chop stuffed with a crab and cornbread stuffing with a demi glaze drizzle. Served with sautéed collard greens and seasoned rice.

Baby Back Ribs

Slow cooked Baby Back Ribs with smoky sweet bbq sauce served with french fries, smothered sweet corn and red cabbage slaw.

Broiled Seafood Combination

Jumbo Lump Crab Cake, Stuffed shrimp, Flounder. Served with 2 sides

Jumbo Lump Crab cake Dinner

Single (1) Double (2) served with 2 sides

Gourmet Sides

Asparagus

Petite Green Beans

Red Rosemary Roasted Potato

Potato and pepper Medley

Sides

French Fries

Mashed Potato

Seasoned Rice

Steamed Vegetables

Green Beans

Broccoli

House Salad