

Andrew's

Appetizers, Salads & Soups

Maryland Crab Cake

Pan fried with spiced corn coulis, served with basil-almond guacamole
\$9⁹⁵

Wild Mushroom Tart

Wild mushrooms with Piave & Camembert cheese with fresh thyme in savory pastry
\$8⁹⁵

Blue Crab Artichoke Dip

*Blue crab meat with caramelized artichokes & Asiago cheese,
accompanied by French Ficelle bread*
\$9⁹⁵

Seared Sea Scallops *

Almond dusted & pan seared with apple cider beurre blanc
\$10⁹⁵

Artisanal Cheese Selection

Award-winning artisanal cheeses ... ask your server for this week's presentation
\$10⁹⁵

Seafood & Andouille Gumbo *

Hearty soup of shrimp, crawfish & andouille sausage, served with pecan-Jasmine rice
\$11⁹⁵

Grilled Shrimp & Avocado Salad *

*Gulf shrimp with fresh avocado, toasted almonds, vine-ripened tomato, basil,
fried tortilla & seasonal greens*
\$11⁹⁵

Roasted Beet & Camembert Salad

With roasted tomatoes, field greens & sherry-horseradish vinaigrette
\$7⁹⁵

Wild Maine Blueberry Salad

With candied walnuts, Roquefort cheese & wild Maine blueberry vinaigrette
\$7⁹⁵

Tomato & Shiitake Mushroom Bisque

Ripe plum tomatoes with shiitake mushrooms, fresh thyme & Piave cheese crouton
\$4⁹⁵

Soup du Jour

Sample our culinary team's creativity
\$4⁹⁵

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Entrées

Black Angus Steer Filet *

Pan seared with forest mushrooms, grape tomatoes & fresh thyme, topped with caramelized shallot-Roquefort butter, served with roasted garlic mashed Yukon gold potatoes
\$34⁹⁵

Black Angus New York Strip *

Flame broiled, served with roasted shallots, port wine demi glace & roasted garlic mashed Yukon gold potatoes
\$32⁹⁵

Grilled Lamb Loin *

Rubbed with fresh herbs & pink peppercorns, served with red currant demi glace & sweet pea mash
\$27⁹⁵

Crisp Roast Duck *

Semi-boneless roasted half duck with apple-mustard glaze & Minnesota wild rice
\$28⁹⁵

Organic King Salmon *

King salmon filet pan roasted with tomatoes, tarragon & roasted garlic, served with forest mushroom risotto & lemon crème fraîche
\$25⁹⁵

Kurobuta Pork Tenderloin *

Chili cured Kurobuta pork with roasted peaches, thyme & basil mashed potatoes
\$24⁹⁵

Alaskan Halibut *

Shiitake crusted & pan roasted with Minnesota wild rice & lemon-Dijon velouté
\$27⁹⁵

Lemongrass Grilled Shrimp & Scallops *

Gulf shrimp & plump sea scallops with coconut-chili sauce & herb infused jasmine rice
\$29⁹⁵

Free Range Organic Chicken *

Pan roasted organic chicken breast, with apricot glaze, fresh rosemary, natural jus & sweet pea mash
\$23⁹⁵

Blue Crab stuffed Sole *

Fresh sole filled with blue crab, served with gulf shrimp, red grapes & capers & Saffron poached potatoes
\$27⁹⁵

Grilled Eggplant Napoleon

Layers of grilled eggplant, wild mushrooms & bell pepper confit with oven roasted grape tomatoes
\$22⁹⁵

* Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.