

**BALTIMORE
RESTAURANT WEEK**

January 12-21, 2018



TWO COURSE LUNCH

\$15

**STARTERS
(CHOOSE ONE)**

MARYLAND CRAB SOUP, CREAM OF CRAB,
CHICKEN NOODLE, ITALIAN WEDDING SOUP,
FRENCH FRIES, SWEET POTATO FRIES,
ONION RINGS

**THE CHEF'S SPECIALS
(CHOOSE ONE)**

E.A.P TORTILLA

The Edgar Allan Poe Tortilla: Broiled jumbo lump crab cake tightly wrapped in a flour tortilla with crisp romaine, grated pecorino cheese and our signature Caesar dressing.

OPEN FACED PRIME RIB

8oz Corn-fed western beef slow roasted to your liking and served on a toasted garlic ciabatta with lettuce, tomato and au jous fixings.

RIVIERA BURGER

Certified Prime Black Angus Beef half pound burger made in house and char-grilled to your liking. Topped with crispy bacon, sautéed mushrooms, caramelized onions and imported white Provolone cheese. Served on a brioche bun with lettuce, tomato and basil aioli.

SRIRACHA SHRIMP SALAD

Gulf shrimp tossed in a creamy sriracha aioli with fresh scallions and finely diced celery. Served on a grilled pita wrap with melted provolone cheese, romaine lettuce leaf, chopped ripe Roma tomato.

CHESAPEAKE SANDWICH

Fresh jumbo lump crab cake, char-grilled chicken breast, crispy apple wood bacon, romaine lettuce, ripe tomato, red onion and cocktail sauce on a toasted brioche bun.

SALMONE BASKET

Blackened rubbed Atlantic Salmon pan-seared and served over a flour tortilla salad basket with Haas avocado, cherry tomatoes, red onions, crisp romaine, homemade croutons, grated pecorino cheese and our signature Caesar dressing.