



Calvert County RESTAURANT WEEK

ROD 'N' REEL RESTAURANT

LUNCH
\$16.99

Appetizers (choose one)

Crab and Crawfish Beignet
Lump crabmeat / crawfish tail meat /
white corn / scallions / peppers

N.O. Remoulade
Arugula, Pistachio Salad with White
Balsamic Vinaigrette (VG,GF)
Orange Segments / Shaved Fennel

**Curried Carrot and Coconut
Soup (VG,GF)**
Organic Carrots / Ginger / Red Curry /
Coconut Milk / Micro Cilantro

Entrees (choose one)

Duck Flat Bread
Smoked Duck / Roasted Garlic / Asiago
Cheese / Mozzarella / Wild Mushrooms
Arugula / Truffle Oil

Bison Burger (GF*)
Northfork Bison / Bacon Jam / White
Cheddar / Frizzled Onions / Brioche Roll
Waffle Chips or Side Salad

Tuna BLT
Seared Yellow Fin Tuna / Wheatberry
Bread / Aioli / Smoked Bacon / Lettuce /
Tomato
Waffle Chips or Side Salad

Rigatoni Bolognese
Decco Rigatoni / Pancetta / Ground Pork-
Beef-Veal / aromatics / Garlic / Tomato

Dessert (choose one)

Crème Brulee (GF)
French Custard / Raspberries

**Chocolate Hazelnut Semifreddo
(GF*)**
Semi-sweet Chocolate / Cream /
Hazelnut Puree / Gaufrette

Cookie Sampler
Caramel Almond / Chocolate Chocolate
Chip / Macaroon / Italian Wedding

GF = gluten free V = vegetarian VG = vegan
GF*, V*, VG* dietary restriction can be accommodated with a modification



Calvert County RESTAURANT WEEK

ROD 'N' REEL RESTAURANT

DINNER

\$36.99

Appetizers (choose one)

Shrimp and Crawfish
Saffron Risotto (GF)

Grilled Squash / Tomato Coulis / Spinach

Steamer Bucket (GF)

Little Neck Clams / PEI Mussels /
Gulf Shrimp / Herb Butter / House Made
Cocktail

Burrata Cheese and Kumoto
Tomato Salad (GF)

Kumato brown tomatoes / White balsamic
vinaigrette / prosciutto / frisse greens /
Burrata cheese / Reggiano

Curried Carrot and Coconut Soup
(VG,GF)

Organic Carrots / Ginger / Red Curry /
Coconut Milk / Micro Cilantro

Entrees (choose one)

Shrimp and Orecchiette Pasta

Gulf Shrimp / Chorizo Sausage / Braised
Chicory / Toasted Garlic / Tomato /
Consommé

Braised Short Rib

Choice Short Rib / Red Wine Braise / White
Cheddar Mashed Potatoes / Aromatics /
Grilled Broccoli

Country Fried Trout

Idaho Brook Trout / Collard Greens /
Roasted Potatoes / Marinated Golden
Beets / Butterbeans

Mixed Grill (GE)

Petite Lamb Loin Chops / Duck Sausage
/ Pork Tenderloin / Horseradish Mashed
Potatoes / Burgundy Shallots / Black
Current Sauce

Dessert (choose one)

Bananas Foster (V,GF)

Gifford's Vanilla Ice Cream / Sautéed
Bananas / Brown Sugar Rum Sauce

Hot Fudge Sundae Cheesecake

West Coast style cheesecake / graham
cracker crust / chocolate fudge / whipped
cream / sprinkles / caramel

Chocolate Fondue (V,GF*)

House Made Chocolate Sauce /
Marshmallows / Green Apples / Banana
/ Brownie / Blondie / Pound Cake /
Strawberries (\$4 supplement)

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