

# \$30 April Three Course Menu

*Celebrating 30 years in 2019*

*Available at 4:00 p.m. for the month of April only*

## Appetizers:

### **Cup of She Crab Soup**

Our award-winning specialty! Seasoned blend of lump crab meat and cream with sherry

### **Garden Salad**

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread

### **Roasted Garlic Meatballs**

Baked and served with a rosemary gravy

### **Salmon Croquettes**

Served with a Green Goddess dipping sauce

## Classic Abbey Cocktails

**Abbey Rose** - light rum, dark rum, banana liquor, orange juice, pineapple juice, grenadine - 9

**Abbey Margarita** - Camarena tequila, Agavero liquor, house made sour, on the rocks with salt - 9

**Abbey Fashioned** - muddled orange and brandy cooked cranberries, Catocin Creek rye whisky, apricot simple syrup, Peychaud bitters, club soda - 10

## Entrées:

*You may substitute any vegetarian entrée for the following selections*

### **Peruvian Trout**

Blackened with a creamy avocado sauce, accompanied with rice and asparagus

### **Spring Scallops**

Seared and served over a creamy tarragon, pea, and Meyer lemon risotto, topped with fried leeks

### **Beef Giardino**

Sautéed beef tips with corn, zucchini, tomatoes and spinach, tossed in a garlic olive oil sauce with penne pasta

### **Stuffed Quail**

Stuffed with tomatoes, Cheddar, and spinach, topped with a hot honey glaze, served with cilantro jalapeño rice and blistered corn on the cob

## Dessert:

### **Homemade Apricot Brandy Bread Pudding**

### **Homemade Key Lime Pie**

### **Belgian Chocolate Mousse Cake**

### **Salted Caramel Cheesecake**

*Add vanilla ice cream to your dessert - \$2.00*

We respectfully request no substitutions.  
No further discounts will apply towards this special menu.