

PEPPERMILL RESTAURANT



Your choice of an appetizer, entrée and dessert.



APPETIZERS

Maryland Crab Soup

by the cup, homemade with all lump crabmeat

Wedge Salad

a wedge of iceberg lettuce with fresh tomato wedges, bacon bits and our chunky bleu cheese dressing

Fresh Beet Salad

fresh red beets served over a baby spinach salad with crumbled goat cheese, California yellow raisins and sliced almonds; served with a poppy seed dressing

Soft Shell Crab Tempura

a fresh soft shell crab dipped in buttermilk, dredged in seasoned flour and deep fried; served with a Thai dipping sauce

Prix Fixe Entrées

offered at \$ 35.00

New York Strip and Crab Bearnaise

a grilled ten ounce center cut Certified Angus Beef steak, topped with fresh jumbo lump crab meat and bearnaise sauce

Filet and Crab Cake

a six ounce filet charbroiled and topped with sautéed mushrooms, served with our five ounce crab cake

Stuffed Halibut

fresh filet of halibut stuffed with jumbo lump crab meat, broiled and topped with imperial sauce

Jumbo Soft Shell Crabs

two jumbo soft shells, sautéed in butter and served with tartar sauce

Prix Fixe Entrées

offered at \$25.00

Crab Cake

a five ounce all jumbo lump crab cake, your choice broiled or fried

Pork Rib Eye

an eight ounce pork rib eye lightly seasoned with olive oil, salt and pepper; grilled to your liking and served with a baked sweet potato with butter and brown sugar

Bourbon Salmon

fresh North Atlantic salmon broiled, laquered with a Jack Daniel's bourbon sauce

Prime Rib of Beef

our lite fare cut of aged corn fed Certified Angus Beef, slow roasted in house, served au jus

Baby Back Ribs

a full rack of baby back ribs, lacquered with homemade barbecue sauce

All entrées include one vegetable: baked potato, mashed potatoes, french fries, baked sweet potato, stewed tomatoes, rice, cole slaw, apple sauce or vegetable of the day

DESSERTS

Amaretto Bread Pudding

Cheesecake

Hot Fudge Sundae

Chocolate Cake

Key Lime Pie

Lemon Meringue Pie

Join us for dinner and enjoy half priced bottles of wine every Monday, Tuesday, and Wednesday.