

# THE PEPPERMILL

## APPETIZERS

Soup of the Day ..... \$3.95 served by the cup	Cream of Crab ..... \$5.95 by the cup, homemade with all lump crabmeat
Maryland Crab Soup ..... \$5.50 by the cup, homemade with all lump crabmeat	Clams Casino ..... \$10.95 fresh top neck clams broiled with garlic herb butter and bacon
Firecracker Shrimp ..... \$12.95 large shrimp flash fried and tossed with a sweet chili and Sriracha sauce	Shrimp Cocktail ..... \$12.95 jumbo shrimp steamed with Old Bay
Baked Crab Dip ..... \$13.95 jumbo lump crab meat blended with mozzarella, cheddar and cream cheese; baked and served with garlic toast	Grilled Lamb Chops ..... \$15.95 French cut New Zealand lamb chops marinated in olive oil and rosemary
Flatbread ..... \$7.95 flatbread baked with mozzarella and Romano cheese, fresh tomato, red onion and pesto	Coconut Shrimp ..... \$12.95 jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce
Wedge Salad ..... \$6.95 a wedge of iceberg lettuce with fresh tomatoes, bacon bits and our chunky bleu cheese dressing	Caesar Salad ..... \$6.95 fresh romaine lettuce tossed with croutons, caesar dressing and shaved Romano cheese
Spinach Salad ..... \$7.95 fresh baby spinach with mushrooms, grape tomatoes, bacon bits and hard boiled egg; your choice of dressing	Fresh Beet Salad ..... \$8.95 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

### Toppers for your salad

- with grilled chicken breast ..... + \$ 5	- with grilled filet mignon ..... + \$ 10
- with grilled fresh sea scallops ..... + \$ 9	- with grilled jumbo shrimp ..... + \$ 9
- with grilled North Atlantic Salmon ..... + \$ 9	- with our shrimp salad ..... + \$ 8

## LITE FARE

The Peppermill Burger ..... \$12.95 an eight ounce angus burger charbroiled, then topped with bacon and jalapeno pepper jack cheese; served on a brioche roll with lettuce, tomato and french fries	Filet Stir Fry ..... \$13.95 strips cut from the tenderloin, sautéed with fresh broccoli, snow peas, onions, mushrooms and red peppers; served over rice with a teriyaki glaze
Shrimp Salad ..... \$15.50 with Old Bay seasoning, garnished with egg wedges and grape tomatoes	Lobster Tail ..... \$18.95 a single five ounce New England cold water lobster tail, broiled and served with drawn butter
Chicken Marsala ..... \$13.95 boneless chicken breast sautéed with mushrooms in a marsala wine sauce, served over Barilla angel hair pasta	Fish and Chips ..... \$13.95 beer battered cod, deep fried and served with a seafood dipping sauce and french fries
Prime Rib of Beef ..... \$20.95 a junior cut of aged corn fed angus beef, slow roasted in house, served au jus	French Dip ..... \$18.95 thinly sliced from our prime rib, served warm on a toasted split top roll, served au jus with french fries
Catfish <i>farm raised</i> - filet broiled in lemon and butter ..... \$12.95 - blackened with cajun spices ..... \$13.95	Crab Cake ..... \$18.95 a five ounce all jumbo lump crab cake, your choice broiled or fried
Salmon Cake ..... \$11.95 fresh North Atlantic salmon steamed, blended with scallions and fresh dill, broiled and served with a lemon dill sauce	Salmon Florentine ..... \$17.95 fresh North Atlantic salmon, broiled in garlic butter and served over fresh baby spinach

All light fare entrées include a choice of one vegetable:  
A tossed salad can be added to any lite fare entrée for \$ 2.95  
- our own bleu cheese dressing .50 extra