

## **Restaurant Month at The Dolphin Striker**

3 Courses 27.95 Available until May 9<sup>th</sup>

Excluding Easter Sunday

Ask your server about our special Easter menu

### **Appetizers**

#### **Maryland Crab Cakes**

*Lump crab blended with herbs and spices served atop dressed baby greens with an Olde Bay aioli.*

#### **Roquefort, Beet & Red Onion Salad**

*Crisp romaine hearts topped with a housemade Roquefort blue cheese dressing, roasted baby beets and thinly sliced red onion.*

#### **Spreads**

*Housemade hummus, bruchetta, tapenade, guacamole, boursin cheese and rosemary infused olive oil served with toasted bread.*

#### **Duck Quesadilla**

*Shredded duck meat, hummus, red onion, tomatoes, cilantro, lime, jalapenos and watercress inside a flour tortilla served with sour cream and shredded Manchego cheese.*

### **Entrees**

#### **Roast Loin of Venison**

*With sautéed watercress, a jicama slaw and a mixed berry gastric.*

#### **Colossal Scallops**

*Seared golden with a light polenta crust in a saffron-lime broth with sautéed rainbow Swiss chard.*

## **Seafood Cannelloni**

*Lobster, shrimp, scallop and ricotta cheese wrapped in pasta and served golden brown with a lobster Newberg sauce.*

## **Wiener Schnitzel**

*Lightly breaded veal scaloppini pan seared in a lemon, caper, parsley butter sauce with sautéed spatzel and green peas.*

## **Dessert**

### **Cheese Cake**

*Ask your server for tonight's offering.*

### **Bananas Split**

*Housemade ice=cream, toasted walnuts, sliced banana, chocolate sauce, whipped cream and a cherry.*

### **Panna Cotta**

*Vanilla bean custard with caramel sauce and a raspberry coulis.*

### **Chocolate Mousse**

*With a hint of bourbon and fresh whipped cream.*