

RAMS HEAD

A N N A P O L I S

TAVERN®

Restaurant Week Dinner

1st Course Choice

Half and Half Crab Soup

Vegetarian Black Bean Soup

Roasted Beet Salad

Mixed greens, sliced beets, red onions, oranges, goat cheese, balsamic vinaigrette

Grilled Romaine Salad

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing

2nd Course Choice

Simple Grilled Salmon

Grilled Atlantic Salmon over rice pilaf & roasted asparagus finished w/ lemon-herb infused olive oil

Crispy Duck and Waffle

Crispy Duck Breast, pearl sugar waffles and rosemary-bacon gravy

Papas Salsicia

Vegan sweet sausage, fingerling potatoes, onions, bell pepper, mushrooms, red wine vinegar sauce

3rd Course Choice

House made "Peanut Butter Cup"

Chocolate shell stuffed with butterscotch-almond butter mousse

Aztec Chocolate Torte

Flourless chocolate torte dusted with cayenne pepper and whipped cream



RAMS HEAD

A N N A P O L I S

TAVERN®

Restaurant Week Lunch

1st Course Choice

Maryland Vegetable Crab Soup

Vegetarian Black Bean Soup

Caesar Salad with garlic crouton and shaved parmesan

Garden Salad with grape tomato and balsamic vinaigrette

2nd Course Choice

Grilled Mahi Lunch

Served over roasted asparagus, rice pilaf and finished with merlot infused sea salt and olive oil

Vegan Sausage Sub

Vegan Beyond meat sausage, grilled peppers and onions on a toasted sub roll served with fries

Smoke Stack Burger

Grilled 8oz beef patty, smoked black pepper hollandaise, apple-wood smoked bacon, and Swiss cheese, served with fries

