



Restaurant Week

DINNER MENU · \$60 PER PERSON

Signature Cocktails

OLD FASHIONED · \$16

a. overholt rye

LEMON SOUR · \$21

tres generaciones plata

Appetizer

CHOICE OF ONE

CHICKEN AND SAUSAGE GUMBO

andouille sausage, applewood smoked bacon

CREAM OF CRAB SOUP

crabmeat, cream, sherry

CLASSIC CAESAR SALAD

romaine lettuce, manchego, croutons

SALT AND PEPPER CALAMARI

fresno chilis, sriracha honey, sambal mayo

Entrée

CHOICE OF ONE

MARYLAND CRABCAKE

old bay remoulade, choice of fries or salad

LOCH BURGER

pickles, white cheddar, lettuce, tomato, churchill sauce

STEAK FRITES

prime black angus flat iron,
parmesan truffle fries, au poivre

PAN SEARED SALMON

butternut squash puree, crispy quinoa, celery salsa verde

Dessert

CHOICE OF ONE

STRAWBERRY CHEESECAKE

strawberries, dulce de leche pearls

ICE CREAM – chocolate or vanilla

SORBET – mango or raspberry