

THE PEPPERMILL

APPETIZERS

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| 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 |
| Summer Salad \$8.95 fresh field greens with strawberries and blueberries; your choice of dressing | Spinach Salad \$7.95 fresh baby spinach with mushrooms, grape tomatoes, bacon bits and hard boiled egg; your choice of dressing |

Toppers for your salad

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| - 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

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| 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