

THE PEPPERMILL

APPETIZERS

Soup of the Day \$3.95 served by the cup	Cream of Crab \$6.25 by the cup, homemade with all lump crabmeat
Maryland Crab Soup \$5.95 by the cup, homemade with all lump crabmeat	Clams Casino \$11.95 fresh top neck clams broiled with garlic herb butter and bacon
Shrimp Cocktail \$12.95 jumbo shrimp steamed with Old Bay	Firecracker Shrimp \$12.95 large shrimp flash fried and tossed with a sweet chili and Sriracha sauce
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	Caesar Salad \$7.95 fresh romaine lettuce tossed with croutons, caesar dressing and shaved Romano cheese
Wedge Salad \$7.95 a wedge of iceberg lettuce with grape tomatoes, bacon bits and our chunky bleu cheese 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
Summer Salad \$10.95 fresh field greens with strawberries, blueberries and watermelon; your choice of dressing	

Toppers for your salad

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

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 tenderloin tips sautéed with fresh broccoli, snow peas, onions, mushrooms and red peppers; served over rice with a teriyaki glaze
Lobster Tail \$18.95 a single five ounce New England cold water lobster tail, broiled and served with drawn butter	Shrimp Salad \$15.95 with Old Bay seasoning, garnished with egg wedges and grape tomatoes
Chicken Marsala \$13.95 boneless chicken breast sautéed with mushrooms in a marsala wine sauce, served over Barilla angel hair pasta	The Marylander \$19.95 jumbo lump crabmeat, stacked high on an English muffin with Canadian bacon and tomato; broiled and topped with imperial sauce
Barbecued Prime Rib Sandwich \$18.95 thinly sliced from our prime rib, served warm on a toasted split top roll with homemade barbecue sauce; served with french fries	Fish and Chips \$14.95 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	Crab Cake \$19.95 a five ounce all jumbo lump crab cake, your choice broiled or fried
Catfish <i>farm raised</i> - filet broiled in lemon and butter \$12.95 - blackened with cajun spices \$13.95	Salmon Cake \$11.95 fresh North Atlantic salmon steamed, blended with scallions and fresh dill, broiled and served with a lemon dill sauce

All light fare entrées include a choice of one vegetable:
A tossed salad can be added to any lite fare entrée for \$ 3.25
- our own bleu cheese dressing .50 extra