

THE PEPPERMILL

APPETIZERS

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
Oyster Stew \$7.95 fresh oysters steamed in a buttery, savory broth	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	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 \$6.95 fresh romaine lettuce tossed with croutons, caesar dressing and shaved Romano cheese	Wedge Salad \$6.95 a wedge of iceberg lettuce with fresh 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	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

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

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 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	Salmon Florentine \$17.95 fresh North Atlantic salmon, broiled in garlic butter and served over fresh baby spinach
Lobster Tail \$18.95 a single five ounce New England cold water lobster tail, broiled and served with drawn butter	Fried Oysters \$17.95 a lite fare portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce
Fish and Chips \$13.95 beer battered cod, deep fried and served with a seafood dipping sauce and french fries	Chicken Marsala \$13.95 boneless chicken breast sautéed with mushrooms in a marsala wine sauce, served over Barilla angel hair pasta
French Dip \$18.95 thinly sliced from our prime rib, served warm on a toasted split top roll, served au jus with french fries	Prime Rib of Beef \$20.95 a junior cut of aged corn fed angus beef, slow roasted in house, served au jus
Salmon Cake \$11.95 fresh North Atlantic salmon, blended with scallions and fresh dill, broiled and served with a lemon dill sauce	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

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