



SEVERN INN
ANNAPOLIS

**Chef's Featured Selections for
Thursday, October 15, 2009**

Appetizers

Cuban Black Bean and Ham Soup

With Rice and Pico de Gallo 6.00

Jumbo Lump Crab and Goat Cheese "Strudel"

Hand Picked Sweet Greens, Tomato Vinaigrette, Hearts of Palm, Roasted Red Peppers 16.00

Potato and Wild Mushroom Risotto

White Truffle-Pecorino Cheese, Fresh Herbs, Grilled Asparagus 16.00

Grilled Mushroom Stuffed Quail

Maple Mustard Glaze, Quinoa Pilaf, Crispy Onions 14.00

Entrees

Grilled Herb Crusted Alaskan Coho Salmon

Lobster Mayonnaise, Wild Mushroom Ragout, Crispy Leeks 26.00

Sautéed Wild Rockfish

Saffron Aioli, Clam and Chorizo Salad, Warm Potato Cakes 28.00

Cornmeal Crusted Soft Shell Crabs

Spicy Basil Infused Extra Virgin Olive Oil, Crispy Pancetta, Corn Pudding, Roasted Tomatoes 36.00

Grilled 12oz Australian Grade 8 Wagyu Rib Eye Steak

Melted Butter, Roasted Garlic Mashed Potatoes, Grilled Asparagus 60.00

Simple Grilled Seafood

Served with Grilled Asparagus and Lemon-Basil Infused Extra Virgin Olive Oil

Wild Rockfish 25.00

Alaskan Coho Salmon 23.00

General Manager Jami Adkins

Executive Chef Philip Sokolowski

(SAMPLE MENU – SUBJECT TO CHANGE)