

BILL SELL'S BOLD

APPETIZERS:

CRAB DIP ... 8.5

cream cheese blended with Parmesan cheese, white wine, and old bay and served with grilled pita

PUMPKIN SOUP ... 6

smooth puree of mixed vegetables, pumpkin, and ginger topped with cranberry-maple cream and pumpkin seeds

STEAK FLATBREAD ... 11

oak barrel marinated steak with mozzarella cheese, red peppers, broccoli and caramelized onions

CRAB NACHOS ... 11

blue corn tortilla chips topped with lump crab meat, shredded cheese, pickled jalapeños, roasted red pepper sauce, and charred tomato salsa

BOLD BURGER* ... 13

steak seasoned local ground beef with swiss cheese, American cheese, smoked bacon, chipotle mayonnaise and lettuce on a grilled brioche roll with fresh cut fries

APPLE-CRANBERRY-BACON SALAD ... 9

mixed lettuce tossed with thin sliced apples, dried cranberries, crumbled bacon, sliced red onions, feta cheese and candied walnuts with apple-poppy seed dressing

ASPARAGUS SALAD ... 9

asparagus, grape tomatoes, mozzarella cheese, English cucumbers, olives, chickpeas, spring greens, toasted pita topped with lemon vinaigrette

GRILLED PEAR SALAD ... 8

grilled pear half on a bed of mixed spring greens topped with dried cranberries, grilled onions and feta cheese served with ranch dressing

ENTRÉES:

PAELLA ... 24

sautéed shrimp, grilled chicken, chorizo sausage and spanish rice tossed in white wine

BLUE CRAB RAVIOLI ... 23

Maryland blue crab ravioli tossed in a parmesan cream sauce and topped with garlic splashed shrimp and smoked bacon

CRAB CAKES ... 23

broiled lump crab cakes topped remoulade sauce and tomato relish and served with roasted garlic mashed potatoes and sautéed baby beans

CEDAR PLANK SALMON ... 26

fire roasted cedar plank salmon fillet topped with apricot jalapeno glaze and grilled pineapple relish and served with iron skillet potato cakes and grilled zucchini disks

BLUE CORN FRIED CHICKEN ... 20

batter dipped chicken breast coated in blue corn chips topped with honey-chili sauce and mango salsa and served over bacon smashed potatoes and sautéed asparagus

BLACK AND BLUE CHICKEN ... 19

Cajun seared chicken breast topped with blue cheese sauce and balsamic reduction and served over garlic mashed potatoes and sautéed garlic broccoli

BEEF TENDERLOIN * ... 30

steak seasoned center cut beef tenderloin, blue crab ravioli, wild mushroom ancho chili sauce, bacon smashed potatoes, sautéed garlic broccoli

GRILLED LAMB CHOPS ... 31

grilled jamison farms lamb chops brushed with apricot-balsamic glaze and dusted with pistachios and served with iron skillet potato cakes sautéed baby green beans