

The Mariner House



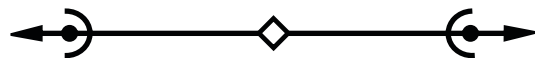
At Windmill Creek Vineyard
(Circa 1858)

Culinary Excellence By


WINE LIST

DRY WINES:

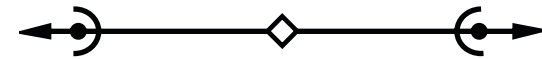
	<u>G</u>	<u>B</u>
<u>GRUNER VELTLINER</u> BRIGHT, CRISP AND REFRESHING WITH TROPICAL FRUIT AND CITRUS NOTES.	\$12	/ 32
<u>VIIGNIER</u> FERMENTED UNOAKED IN STAINLESS FOR A FULL BODIED WINE WITH AROMAS OF HONEYSUCKLE, PEACH AND SPICE.	\$12	/ 29
<u>ROSÉ</u> FLORAL ON THE NOSE WITH BOLD STRAWBERRY AROMAS. THIS DRY ROSÉ OF CHAMBOURCIN GRAPES BOASTS BOLD BERRY FLAVORS AND A SOFT FINISH.	\$12	/ 28
<u>CHAMBOURCIN</u> HINTS OF DARK CHERRY FRUIT, SPICE AND SUBTLE OAK WITH A SMOOTH DRY FINISH	\$12	/ 30
<u>PETIT PETITE</u> A BLEND OF PETIT VERDOT AND PETITE SIRAH GRAPES AGED IN FRENCH OAK. A DEEP, FULL BODIED RED, WITH BOLD BLACK CHERRY, PLUM FLAVORS AND HINTS OF VANILLA.	\$15	/ 49
SEMI-SWEET FRUIT WINES: <u>SUMMER RED</u> BRIGHT FRUIT FLAVORS OF RIPE CHERRIES AND PLUMS WITH HINTS OF MOCHA ON THE NOSE. SOFT ON THE PALATE AND EASY DRINKING.	\$12	/ 25



NON-ALCOHOLIC BEVERAGES
Hot Chocolate \$5 • Coffee \$2
Bottled Ice Tea & Bottled Water \$1.50

APPETIZERS

- MARYLAND LUMP CRAB DIP SERVED
IN A WARM BREAD BOULE \$15
- SEARED AHI TUNA WITH SEAWEED SALAD
AND PICKLED GINGER \$13
- HAWAIIAN BBQ BACON WRAPPED SHRIMP SKEWERS \$14
- PETITE, EASTERN SHORE CRAB CAKES \$16
- MARINATED, GRILLED BEEF TENDERLOIN SKEWERS \$16
- FRIED GREEN TOMATOES WITH A LIGHT
AND TANGY PEAR REMOULADE \$11



ENTREES

- BLACKENED SALMON WITH A LEMON HOLLANDAISE SAUCE \$28
- SEARED 16OZ. NEW YORK STRIP
WITH HERB COMPOUND BUTTER \$29
- EASTERN SHORE LUMP CRAB CAKES
(CHOICE OF ONE OR TWO) - MKT. PRICE
- CHICKEN SALTIMBOCCA \$26
(PROSCIUTTO WRAPPED CHICKEN BREAST TOPPED WITH
MELTED CHEESE IN A RICH, HEARTY BROTH)
- VEGETARIAN DISH (CHEFS SELECTION) \$25

ALL ENTREES SERVED WITH AN
OVEN ROASTED SUMMER SQUASH, ZUCCHINI, ONION BLEND
AND ROASTED, ROSEMARY RED SKIN POTATOES

Selection of House Made Desserts