

THE BACKYARD BISTRO

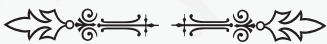


APPETIZERS

MARYLAND HOT CRAB DIP IN BREAD BOULE \$15

AHI SEARED TUNA \$13
WITH SEAWEED SALAD AND PICKLED GINGER

HAWAIIAN BBQ BACON WRAPPED SHRIMP \$14



DINNER TRAY FOR TWO \$52

SERVED WITH ROASTED RED POTATOES,
SUMMER SQUASH AND ZUCCHINI

CHOICE OF TWO:

BEEF TENDERLOIN MEDALLIONS
Seasoned and Seared

SHRIMP
Large Grilled and Seasoned

MINI CRAB CAKES

CHICKEN BREAST MEDALLIONS

CHOICE OF ONE FONDUE CHEESE:

BLUE CHEESE

AGED CHEDDAR

GRUYERE



DESSERT TRAY FOR TWO \$28

A RICH BLEND OF SEMI SWEET, MILK AND
DARK CHOCOLATE FOR DIPPING
WITH STRAWBERRIES, PINEAPPLE, SHORTBREAD COOKIES
AND TOASTED MARSHMALLOWS

THE Wine List

DRY WINES:

G
L
A
S
S

B
O
T
T
L
E

Gruner Veltliner Bright, crisp and refreshing with tropical fruit and citrus notes.

\$12 / 32

Viognier Fermented unoaked in stainless for a full bodied wine with aromas of honeysuckle, peach and spice.

\$12 / 29

Rosé Floral on the nose with bold strawberry aromas. This dry Rosé of Chambourcin grapes boasts bold berry flavors and a soft finish.

\$12 / 28

Chambourcin Hints of dark cherry fruit, spice and subtle oak with a smooth dry finish

\$12 / 30

Petit Petite 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.

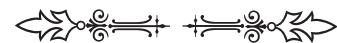
\$15 / 49

SEMI-SWEET FRUIT WINE:

Summer Red 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