

*Hook U Up Gourmet
Bistro Tuesdays
Dinner Menu*

Appetizers

*Duck spring roll
with a chili sauce over asian slaw
\$8.00*

*Pan seared tuna sashimi
with lemon, caper and soy sauce garnished
with diakon radish, wasabi and pickled ginger,
\$9.00*

*Shrimp & Lobster en bouchee
Finished with oyster mushrooms and country ham
\$8.00*

Soups

*Crab Bisque
6 Dollars*

*Eastern Shore Conch Chowder
\$5.00*

*French Onion Soup
With a hint of apple and brandy
5.00*

Salads

**Caesar Salad
in a parmesan basket
6 Dollars*

Assorted Greens

*with dried cranberries, poached apples and candied
pecans with a creamy gorgonzola red onion
vinaigrette
\$5.00*

**"Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness";*

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Entrees

*Fettuccini Alfredo
with blackened shrimp & Lobster
Homemade pasta with a parmesan cheese sauce
and served with braised spinach, shiitaki
mushrooms tomato concassé
\$18.00*

**Pan Seared Beef Tenderloin
with a wild mushroom & green peppercorn glaze
served with whipped potatoes and seasonal
vegetables
\$20.00*

**Pan Seared Tuna Sashimi
over semolina dumplings
with a gorgonzola cream sauce
and braised asian greens
\$19.00*

*Chicken Saltimbocca
Chicken stuffed with prosciutto ham, provolone
cheese and basil dipped in egg batter and pan fried
Served with semolina dumplings
and seasonal vegetables
\$18.00*

**Parmesan Encrusted Rack of Lamb
with port wine demi glace served with a puree of
sweet potatoes, and seasonal vegetables
\$21.00*

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