



Restaurant Week

Lunch Menu \$35 per person

FIRST COURSE

ANGIE CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

SUMMER CORN SALAD

grilled yellow corn, cucumber, tomato, Greek feta

STEAK TARTARE

hand cut tenderloin, sesame breadstick, house tartar dressing

BLUE CRAB RANGOON (+5)

MD blue crab, cream cheese, sweet chili sauce

WARM SHRIMP SALAD (+10)

mesclun mix, beurre blanc, avocado, watermelon radish, dill

SECOND COURSE

ANGIE BURGER

triple patty smash, american cheese, red onion, pickle, fries

BOLOGNAISE BLANC

rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano

CROQUE MADAME

bechamel, graviera blend, farm egg, frisée salad

ANGIE OMELETTE

spinach & cheese omelette, frisée salad, breakfast

VEGETARIAN CHICKEN PARM

plant based cutlet, old school vodka sauce, fresh mozzarella, pasta

WAGYU FRENCH DIP (+15)

prime ribeye, mozzarella, au jus, side of creamy horseradish

STEAK FRITES (+15)

maître d butter, pommes frites

DESSERT

PROFITEROLES

vanilla gelato stuffed bignets, warm chocolate ganache

NAPOLEON

mille-feuille layered with house custard

RAINBOW COOKIE CAKE

almond paste, raspberry jam, chocolate