



Restaurant Week

Dinner Menu \$65 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

WAGYU FRENCH DIP

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

BOLOGNAISE BLANC

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

VEGETARIAN CHICKEN PARM

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

STEAK FRITES

maître d butter, pommes frites
add au poivre (+4)

ANGIE CHOP MARTINI

pan fried bone-in pork chop cherry peppers, parmigiano

LOBSTER PASTA (+10)

whole Maine lobster, parsley, chitarra, old school red sauce

DESSERT

PROFITEROLES

vanilla gelato stuffed bignets, warm chocolate ganache

NAPOLEON

mille-feuille layered with house custard

RAINBOW COOKIE CAKE

almond paste, raspberry jam, chocolate