

The Sassafras Chef LLC at
HARBOR  **CAFE**

Fall-Winter Dinner Menu

Beverages

Fresh Brewed Iced Tea, Soft Drinks, Lemonade

Coffee, Decaf / Tea / Herbal Tea / Hot Chocolate

Bottled Beer - Domestic, Imported & Craft

Wine - to pair with your favorite food (*ask Susan or Chef John for a recommendation*)

Soups

Home Made Crab Chowder (or) Eastern Shore Crab: Cup \$5.35 Bowl \$6.50

Made to Order: Bowl of Oyster Stew \$7.50 Crock of French Onion \$6.99

Baked Roll & Butter \$1.35

Appetizers & Salads

Crock of Macaroni & Cheese \$6.99

Basket of "SassaFries"- cheese sauce, old bay, malt vinegar & *RJ Spicy Sauce* \$4.95

Rocko Nachos:(cheddar, tomato, jalapeno peppers, black olives, sour cream & *RJ Spicy Sauce*)\$9.99 (Serves 2 - 4)

Garden Salad:(romaine, spinach, carrot, cucumber & tomato) \$6.99

(Choice of dressings: Home Made Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Ranch)

Entrees

Turkey Breast Platter: stuffing, potatoes & vegetable \$13.25

Baked Lemon Chicken over penne with fire roasted peppers and romano cheese \$15.95

Garden Angelini: portabella mushroom, artichoke, grape tomato, & baby spinach over angel hair pasta \$13.50

Chef John's Meatballs over angel hair pasta with vegetable & garlic bread \$15.95

Chicken Parmesan over angel hair pasta with vegetable & garlic bread \$17.25

Sausage Scallopine over penne pasta with vegetable & garlic bread \$13.95

Sautéed Shrimp in roasted garlic risotto with spinach, grape tomato & pine nuts \$23.00

Black Angus Prime Rib Eye(8 oz) with potatoes & vegetable \$21.95

Baked Crab Cake & Flounder with fries and cole slaw \$23.00

Home Made Desserts

Cannoli, Fresh Baked Pies, Cakes, Peanut Butter Stuffed Chocolate Chip Cookies

Novelty Ice Cream: Mint Chocolate Chip, Reese Peanut Butter, Double Chocolate

Proprietors: Susan & Chef John Arcuicci

www.sassafraschef.com

(410-275-2300)

October 2011

® *Rockfish Johnnie's Spicy Sauce is a Registered Trademark of The Sassafras Chef LLC*