

M I D D A Y

THE TIN ANGEL

APPETIZERS

Soup of the Day	3.75
Crab Cakes ▪ Chesapeake Bay style, with spicy citrus rémoulade	6.50
Fried Calamari ▪ with spicy marinara	6.50
Twice Cooked Potato Skins ▪ filled with caramelized onions, apple-wood smoked bacon and brie, served with apple chive sour cream	6.00
Our House Salad ▪ fresh crisp greens & veggies; your choice of dressing Lemon Herb, Orange-Ginger or Buttermilk Bleu Cheese	5.00
Fried Green Tomatoes ▪ with horseradish sauce	6.25

ENTREES

Black & Bleu Steak Salad Blackened top sirloin, mesclun salad, herb vinaigrette & Danish bleu cheese	13.75
Med Salad Grilled shrimp, chickpeas, artichokes, roasted red bell peppers, red onions, orzo pasta, feta cheese, toasted pumpkin seeds and more with mixed greens and sun-dried tomato dressing	14.00
Cha-Cha Chicken Grilled boneless breast with apple chutney, baked sweet potato & sesame green beans	12.75
Butternut Squash & Goat Cheese Lasagna Roasted veggies layered with three cheeses, herbs & noodles. Accented by sautéed spinach, Parmesan and smoked tomato & béchamel sauces	12.25
"All In" Pasta Artichokes, tomatoes, black olives, fresh basil, spinach, garlic and Parmesan on linguine	10.75
<i>(ADD SHRIMP 4.25) (ADD CHICKEN 3.50) (ADD MEATBALLS 2.50)</i>	
Red Curry Veggies & Rice Fresh basil,, shiitake mushrooms, bok choy, broccoli, onions, peppers, carrots and spinach in red curry coconut sauce on basmati rice with crispy wontons and peanuts	11.00
<i>(ADD SHRIMP 4.25) (ADD CHICKEN 3.50)</i>	
Inside Out Eggplant Parmigiana Eggplant slices sandwiched with Italian cheeses, panko crusted and served with grilled vegetables, fresh spinach & meatless marinara	11.00
Angel Burger Half pound of Black Angus beef, with red onion, lettuce, tomato & french fries	9.00
<i>ADD PROVOLONE CHEESE 1.00</i>	

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE