

Silks Restaurant is proudly participating  
in Restaurant Week, June 9-15

We are offering a 3 course meal  
for \$20.11



June 9-15

## Appetizers

**Yakitori Tempura** - Tender ruby cubes of Sushi grade Ahi threaded onto a bamboo skewer, dipped into a light tempura batter and flash fried. Brushed with a chili lime glaze.

**P.E.I. Mussels** - Half of a pound of steamed fresh Prince Edward Island mussels tossed in either marinara -or- white wine garlic butter.

**Apple Walnut Salad** - An organic mix of mesclun greens with thinly sliced red delicious apple, bleu cheese crumbles, toasted walnuts and napped with cranberry vinaigrette.

## Entrées

**Chicken Havre de Grace** - Sautéed chicken breast topped with a spring onion and bell pepper crab imperial. Finished under the broiler to a golden brown.

**Maryland Style Crab Cake** - One of our Maryland style crab cakes, hand-made with a traditional recipe and either broiled or fried to a golden brown.

**Bruschetta Shrimp** - Tender Gulf shrimp sautéed in virgin olive oil with chopped fresh garlic, diced Roma tomatoes and fresh basil chiffonnade and served over linguine.

## Dessert

**Cheesecake Lollipops** - Two petite NY style cheesecakes served on a stick. One is dipped in white chocolate and rolled in crushed Oreos and the other is dipped in semi-sweet chocolate and sprinkled with toasted almonds

**Apple Cinnamon Crème brûlée** - Delicate egg custard infused with the flavor of crisp apples and freshly ground cinnamon. Finished in the traditional style with a caramelized sugar crust.

**Chocolate Chocolate Chip Bread Pudding** - A slow baked pastry made with white bread cubes mixed with a chocolate custard and chocolate chips, sitting in a pool of fresh made caramel and finished with a dollop of whipped cream