
TWILIGHT DINING *at the Restaurant at Royce Brook*

WEDNESDAY - SUNDAY

4 PM - 7 PM

*Entrees served with fresh baked bread and a Tuscan salad
featuring baby greens, fresh pear, Gorgonzola, walnuts, and balsamic dressing.
All entrees are served with a medley of roasted new potatoes and fresh vegetables*

Top Sirloin Steak

Grilled to order. Topped with garlic mushrooms.

Grilled Salmon

Served with shiitake mushrooms and a sun-dried tomato cream sauce.

Maryland Crab Cake

Served with a southwestern chipotle corn relish and sweet chili sauce.

Penne Carbonara

Penne pasta with Alfredo sauce, prosciutto, peas and caramelized onions.

Broiled Tilapia “Piccata”

Broiled farm-raised tilapia, topped with a lemon & caper butter sauce.

Herb-crusted Chicken Breast

Topped with spinach, tomato and goat cheese.

Accented with a light chardonnay sauce.

Dessert

Sicilian Cheesecake with strawberry sauce
Cinnamon Apple Crisp - Rice Pudding
- Royce Brook’s Signature Caramel Bread Pudding -

\$17.95