



Tycoons Dining Room

Maryland Million Day Menu

Starters

Maryland Crab Soup

Mixed Field Green Salad

*Heirloom Tomatoes, Red Onions, Cucumbers & Shaved Carrots
Accompanied with Balsamic Vinaigrette and Ranch*

Jicama & Apple Salad

Mexican Jicama, Red & Green Apples with a Creamy Dressing

Down The Stretch

Barbequed Sirloin

Slow Braised Black Angus Beef ~ BBQ Rub Seasoning ~ Pineapple & Black Bean Salsa

Chicken Marbella

Marinated Airline Chicken Breast with Capers, Olives & Prunes

Seafood Gnocchi

Lobster Crab Shrimp Rockfish with Tomato Saffron Sauce

Roasted Fingerling Potatoes with Rosemary Butter

Purple, Red, Yukon & Sweet Potatoes

Sautéed Baby Vegetables

Broccoli, Zucchini, Portabella, Parsnip, Eggplant, Carrot, Turnip & Squash

Assorted Artisan Rolls and Butter

Finish Line

Dessert Station

(4pm – 6pm)

A Selection of In House-Made Cakes, Pies, Pastries & Cookies

\$30pp

Reservations Required - 301-725-0770





Tips Restaurant

Maryland Million Day Menu

(12pm – 4pm)

Cheese & Crudité

Cheese Boards International and Domestic Cheese with Flat Breads and Crackers Garden Fresh Crudités Served with a French Onion Dip

(1pm – 4pm)

Starters

Seafood Action Station

Freshly Shucked Skinny Dip Oysters, Smoked Seafood Salad, Steamed Shrimp, Ahi Poke & Seaweed Salad Maryland Crab Soup

Classic Caesar Salad

Romaine Lettuce tossed with Caesar Dressing and Parmesan Cheese and Croutons

Mixed Field Green Salad

Heirloom Tomatoes, Red Onions, Cucumbers & Shaved Carrots Accompanied with Balsamic Vinaigrette and Ranch

Jicama & Apple Salad

Mexican Jicama, Red & Green Apples with a Creamy Dressing

Down The Stretch

Maryland Jumbo Lump Crab Cakes

Served with Cajun Remoulade & Cocktail Sauce

Barbequed Sirloin

Slow Braised Black Angus Beef ~ BBQ Rub Seasoning ~ Pineapple & Black Bean Salsa

Chicken Marbella

Marinated Airline Chicken Breast with Capers, Olives & Prunes

Seafood Gnocchi

Lobster Crab Shrimp Rockfish with Tomato Saffron Sauce

Roasted Fingerling Potatoes with Rosemary Butter

Purple, Red, Yukon & Sweet Potatoes

Sautéed Baby Vegetables

Broccoli, Zucchini, Portabella, Parsnip, Eggplant, Carrot, Turnip & Squash

Assorted Artisan Rolls and Butter

Finish Line

Dessert Station

(4pm – 6pm)

A Selection of In House-Made Cakes, Pies, Pastries & Cookies

\$45pp

Reservations Required - 301-725-0770





Terrace Dining Room

Maryland Million Day Menu

(12pm – 4pm)

Cheese & Crudité

Cheese Boards International and Domestic Cheese with Flat Breads and Crackers Garden Fresh Crudités Served with a French Onion Dip

(1pm – 4pm)

Starters

Seafood Action Station

Freshly Shucked Skinny Dip Oysters, Smoked Seafood Salad, Steamed Shrimp, Ahi Poke & Seaweed Salad Maryland Crab Soup

Classic Caesar Salad

Romaine Lettuce tossed with Caesar Dressing and Parmesan Cheese and Croutons

Mixed Field Green Salad

Heirloom Tomatoes, Red Onions, Cucumbers & Shaved Carrots Accompanied with Balsamic Vinaigrette and Ranch

Jicama & Apple Salad

Mexican Jicama, Red & Green Apples with a Creamy Dressing

Down The Stretch

Barbequed Sirloin

Slow Braised Black Angus Beef ~ BBQ Rub Seasoning ~ Pineapple & Black Bean Salsa

Chicken Marbella

Marinated Airline Chicken Breast with Capers, Olives & Prunes

Seafood Gnocchi

Lobster Crab Shrimp Rockfish with Tomato Saffron Sauce

Roasted Fingerling Potatoes with Rosemary Butter

Purple, Red, Yukon & Sweet Potatoes

Sautéed Baby Vegetables

Broccoli, Zucchini, Portabella, Parsnip, Eggplant, Carrot, Turnip & Squash

Assorted Artisan Rolls and Butter

Finish Line

Dessert Station

(4pm – 6pm)

A Selection of In House-Made Cakes, Pies, Pastries & Cookies

\$45pp

Reservations Required - 301-725-0770

