

## *PDR Lunch Menu*

### **soup or salad (choice of one)**

**tomato soup**, parmesan puff, basil

**maryland crab chowder**, smoked corn, house made oyster crackers

**apropoe's leaf greens**, baby lettuce, sunflower sprouts, sheeps milk cheese, radishes, pears, pickled red onions, kalamata olives. (ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

**caesar salad**, baby romaine lettuce, parmesan croutons, house made ceaser dressing

### **entree (choice of one)**

**maryland crab cake**, corn relish, spinach, lemon chive aioli, sorrel greens

**roasted atlantic salmon**, braised faro risotto, spinach, caper lemon brown butter

**apropoe's roasted chicken (gf)** fingerling potato hash, baby spinach, chicken jus

**poe burger**, apple wood smoked bacon, caramelized onions, white cheddar, wild mushrooms, tomato, bibb lettuce, herb fries

**margherita pizza** tomatoes, buffalo mozzarella, basil

### **Desserts (chefs choice family style)**

**2 Course Lunch - 26 per person +**

**3 Course Lunch - 35 per person +**

Prices include soda, iced tea, or coffee  
18% service charge and applicable tax  
will be added

Lunch menu available from 11am-2pm

(Please allow for additional service time on this menu  
as first course is ordered the day of the event)

**executive sous chef Kiran Kumar**  
**assistant sous chef Edgadiel Ramos**

Prior to ordering, please inform your server if anyone  
in your party has a food allergy.

We use organic and/or locally grown products  
whenever possible.

**Baltimore Marriott Waterfront**  
**700 Aliceanna Street**  
**Baltimore M.D. 21202**  
**410-895-1879**  
***apropoesharboreast.com***

## *PDR Dinner menu*

### **soup(choice of one)**

**tomato soup**, parmesan puffs, basil

**maryland crab chowder**, smoked corn, house made oyster crackers

### **salad (choice of one)**

**apropoe's leaf greens**, baby lettuce, sunflower sprouts, sheeps milk cheese, pickled red onions, radishes, pears, kalamata olives (ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

**caesar salad**, baby romaine lettuce, parmesan croutons, house made ceaser dressing

### **entree (choice of one)**

**maryland crab cakes** ,corn relish, spinach, lemon chive aioli, sorrel greens

**roasted atlantic salmon**, braised faro, butternut squash, fresh garbanzo, carrot, caper lemon brown butter

**apropoe's roasted chicken breast (gf)** potato hash, baby spinach chicken jus

**pan seared bone in ribeye (gf)** garlic mashed potato, asparagus, demi

### **Desserts (chefs choice family style)**

**2 Course Dinner - 43 per person ++**

**3 Course Dinner - 52 per person ++**

**4 Course Dinner - 62 per person ++**

Prices include soda, iced tea, or coffee  
18% service charge and applicable tax  
will be added

Dinner menu available from 5pm-10pm

(Please allow for additional service time on this menu as  
first course is ordered the day of the event)

**executive sous / chef Kiran Kumar**  
**assistant sous / chef Tyler Newell**

Prior to ordering, please inform your server if anyone  
in your party has a food allergy.

We use organic and/or locally grown products  
whenever possible.