

Light Fare

BLACKENED AHI TUNA With a Grand Marnier sauce	13
BRAISED CALAMARI FILET With fresh artichoke and tomato	13
SMOKED SALMON With capers and a dill relish	8.5
CRAB CAKE Maryland style w/ a mango provencale	13
PERNA MUSSELS With shallots, white wine cream	9
TRADITIONAL ESCARGOT Served in garlic butter	11
SEARED QUAIL Served over a raspberry glaze	11
CLASSIC BRUSCHETTA Steak and mozzarella Shrimp, caramelized onions	9 (Add 5) (Add 5)
SPINACH DIP With organic tortilla chips	11
ARTISAN CHEESE PLATE	12

Soups

SOUP OF THE DAY Made fresh daily	6
CREAM OF MUSHROOM	6
FRENCH ONION SOUP A true classic from Chez Vincent	6.5

Entree Salads

SEARED SALMON SALAD Over mixed greens , raspberry vinaigrette	12
CHICKEN CAESAR Substitute blackened shrimp (Add 3)	10
SEASONED CHICKEN LIVER Mixed greens, balsamic vinaigrette	10

Soup & Salad

ANY SOUP AND SIDE SALAD (Choose from the following salads) Classic caesar Hannibal's house salad	12
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Burgers

(With seasoned fries or a caesar salad)

BLUE CHEESE STUFFED 14

SUNDRIED TOMATO 14

SWISS CHEESE STUFFED 14

HANNIBAL'S LAMB BURGER 16

AHI TUNA BURGER 16

Sandwiches

(With seasoned fries or a caesar salad)

FRESH FISH 15

Ask your server about today's fresh catch

BLACKENED CHICKEN 13

Pan blackened with a honey Dijon glaze

MARINATED STEAK 17

Caramelized onions, horseradish, and blue cheese

Pasta

VEGETABLE PENNE 12

Blackened chicken (Add 3)

Blackened shrimp (Add5)