

## *Soups*

soup du jour \$4.50 cup / \$6 bowl  
cream of crab \$6 cup / \$8 bowl  
maryland crab \$5 cup / \$7 bowl  
chili \$5 cup / \$7 bowl

## *Appetizers*

### **seasoned pork egg roll \$9**

Seasoned shredded pork with zesty Asian slaw

### **chicken tenders \$7**

House-breaded and served with honey mustard

### **chinese fire poppers \$8**

Spicy homemade fire poppers with cream cheese mix wrapped in a wonton, served with sweet Chili sauce

### **buffalo wings \$12** mild, hot, old bay,

Thai peanut, bourbon, Korean BBQ

### **olive sampler \$6**

Chef's selection of marinated olives

### **fried pickles \$8**

Served with ranch dressing

## *Seafood Appetizers*

### **crab crostini \$13**

Seasoned toast points topped with jumbo lump crab meat and Imperial sauce.

### **seafood sauté \$18**

Large shrimp and sea scallops served over crab risotto

### **steamed shrimp 1 pound \$16.00 / ½ pound \$9**

Steamed with Old Bay, onions, beer, and lemon

### **steamed mussels (1 pound) \$12**

Mussels steamed with garlic, tomato, potato, smoked andouille sausage, white wine, and butter

### **crab dip \$12**

Served with sliced ciabatta bread

### **crab eggroll \$15**

Seasoned Jumbo Lump Crab meat rolled with red peppers, Napa cabbage & celery. Deep fried, served with Old Bay Aioli & Siracha Bourbon sauce.

## *Salads*

### **house \$5**

Mixed field greens with carrots, cucumbers, tomatoes, and homemade croutons tossed in house balsamic

### **spinach \$8**

Crumbled bacon, feta, chopped egg, and sautéed wild mushrooms in a shallot vinaigrette with homemade croutons

### **cobb \$10**

Avocado, shredded cheddar, bleu cheese, bacon crumbles, sliced egg, tomatoes, and chopped Romaine tossed in ranch

*(cannot be split; starter salad serving \$6.50)*

### **ADD**

grilled chicken \$5 • grilled salmon \$5 crab cake (5 oz.) \$10 • grilled tuna \$6 Blacken your choice for an additional \$2 chicken salad \$5 • shrimp salad \$7 crab remoulade \$8



## *Specialty Sandwiches*

### **buffalo chicken \$10**

Breaded chicken tenders tossed with hot sauce served on grilled Kaiser with LTO

### **chicken salad \$10**

Grilled chicken breast mixed with cranberries and toasted walnuts. Your choice of potato, rye, or multigrain bread, served with LTO

### **shrimp salad \$13**

Steamed shrimp mixed with mayo, Old Bay, celery, and lemon. Your choice of potato, rye, or multigrain bread, served with LTO

### **grilled ribeye \$17**

Sliced ribeye topped with sautéed onions, mushrooms, and cheddar cheese and served on toasted ciabatta

### **crab cake sandwich \$16**

Served on grilled Kaiser

### **swiss alps \$13**

Roasted turkey breast with hickory-smoked bacon, lettuce, Swiss cheese, and dijonaise served hot on toasted ciabatta

### **pulled pork barbecue \$11**

Southern-style pulled pork served on grilled Kaiser served with LTO and a side of cole slaw

### **englishman \$12**

Roast beef served warm with melted cheddar cheese, thinly sliced onion, and horseradish on grilled Kaiser

### **french dip \$13**

Thinly sliced roast beef with provolone cheese on crispy ciabatta served with au jus

### **hot roast beef \$13**

Hot roast beef served on toasted potato bread with French fries and smothered in homemade brown gravy

### **blackened tuna \$14**

Blackened yellow fin tuna steak with Cajun seasoning. With Remoulade on grilled Kaiser

### **grilled chicken \$12**

Grilled with Korean BBQ sauce topped with Asian slaw and Pepperjack cheese, served on a grilled Kaiser

### **All sandwiches are served with fries**

*(Add gravy to fries \$1; sub house salad for fries \$3)*

## Burgers

### Basic burger \$9

American, Swiss, Provolone, pepper jack, or cheddar 50¢  
Sautéed wild mushrooms 75¢ | Sautéed onions 50¢  
Thick-sliced bacon 75¢ | Avocado \$2

### club \$12

Topped with sliced turkey, roast beef, and hickory-smoked bacon with cheddar and Swiss

### southwest \$12

Topped with pickled jalapeños and chipotle peppers and finished with cheddar cheese

### bleu \$11

Topped with creamy Gorgonzola

### memphis \$11

Topped with creamy cole slaw, pulled barbecue pork, and pepper jack cheese

### surf & turf \$17

Topped with a crab cake, hickory-smoked bacon, and cheddar cheese

*All sandwiches are garnished with lettuce, tomato, and sweet onion, served with fries.*

(Add gravy to fries \$1; sub house salad for fries \$3)



## Entrees

(All entrees are served with vegetable of the day)

### blackened rockfish \$26

Blackened wild rockfish served with zesty tomato/corn/crab salsa

### chicken chesapeake \$28

Grilled chicken breast topped with jumbo lump crab meat and Imperial sauce with roasted baby potatoes

### filet mignon \$36

Grilled to your liking, served with sautéed mushrooms and mashed Yukon Gold potatoes

### grilled ribeye 16 oz. \$32 / 12 oz. \$26

Lightly seasoned Ribeye grilled to perfection, served with roasted garlic mashed Yukon Gold potatoes

### veal chop \$38

With creamy citrus crab risotto

### crab cake (2) \$29 / (1) \$22

Made with jumbo lump crab meat, served with roasted tri-color baby potatoes

### chicken picatta \$19

Sautéed boneless chicken breast with Caper, lemon butter. Served with wild rice

### salmon \$19

Fresh pan-seared salmon with teriyaki pineapple sauce, served with wild rice

## Just Right Plates

### duck confit \$16

Leg-quarter slow-cooked duck served over wild mushrooms with tomatoes

### seared scallops \$18

3 large sea scallops pan-seared and served over a bed of Cajun spinach with bacon and red peppers

### elk chop \$27

Sautéed red peppers and wild rice with spinach

### pork chop \$19

Local pork chop rubbed with chipolte/adobo and served with wild rice

## Today's Specials

### Cocktail

#### Apple Margarita - \$13

Local apple cider mixed with Patron tequila and honey simple syrup with a touch of lime. Rimmed with cinnamon sugar

### Appetizer

#### Lobster Brandade - \$15

Fusilli Pasta mixed with fresh, mild Goat cheese, freshly grated Parmesan and sharp white Cheddar with heavy cream and Lobster. Topped with more Lobster and more cheese

### Salad

#### Roasted beets with Bibb Lettuce \$10

Local Organic Bibb lettuce with roasted beets, baby Arugula and creamy Gorgonzola

### Home-made Desserts - \$9

#### Crème Brulee

#### Bread Pudding

Changes often

#### Peanut Butter Pie

## Specials

### Veal Florentine - \$28

Fresh Veal cutlet served with lemon/white wine sauce with fresh mozzarella & spinach

### Steelhead Trout - \$19

Fresh Steelhead Filet, seared, served skin on with warm, zesty green tomato salsa

### Steak of the Day for 2 - \$90

A 40 OUNCE, USDA Prime Porterhouse, grilled to perfection and served with garlic mashed Yukon Gold potatoes and vegetable of the day.

### Braised Chicken \$ - 15

Two local Chicken leg/thigh quarters braised with white wine vinegar and served over cipollini onion/wild mushroom stew