



Soups

Soup Du Jour \$5 cup / \$8 bowl

Cream of Crab \$7 cup / \$10 bowl

Maryland Crab \$6 cup / \$9 bowl

Chili - Cup \$6/Bowl \$9

Home made with prime rib and filet mignon.

Salads

House \$6

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

Spinach \$9

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

Caesar \$9

Fresh Romaine with classic
Caesar dressing and homemade croutons

Cobb \$15

Chopped Romaine tossed with shredded cheddar, bleu cheese crumbles,
bacon crumbles, sliced egg, avocado and tomatoes tossed in ranch dressing

(cannot be split; starter salad serving (\$10))

Add to any salad:

grilled chicken \$7 • grilled salmon \$8 • grilled tuna \$9
chicken salad \$6 • shrimp salad \$9 • crab remoulade \$19

Appetizers

Olive Sampler \$9

Chef's selection of marinated olives

Seasoned Pork Egg Roll \$12

Seasoned shredded pork with zesty Asian slaw

Chilled Wild Mushroom Pate \$11

Grilled wild mushrooms pureed with toasted walnuts
chilled & served with blue cheese croutons

Chinese Fire Poppers \$8

Spicy homemade fire poppers. Cream Cheese mixed
with a variety of spices & peppers wrapped in a wonton

Seafood Appetizers

Crab Eggroll \$19

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

Steamed Mussels \$14

Mussels steamed with garlic, tomato, potato, white wine, and butter

Crab Crostini \$19

Toasted Ciabatta bread topped with lump crab meat and
Imperial sauce and melted mild cheddar cheese

Steamed Mussels \$14

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



Just Right Plates

Duck Confit \$23

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

Seafood Sauté \$30

Large shrimp and sea scallops served
over crab risotto

Elk Chop (1) \$34 (2) \$47

Sautéed red peppers with wild rice and spinach

Chicken with Mediterranean Stew \$24

Sautéed "Airline" chicken breast with
artichoke hearts, chick peas, tomato, kale & spinach

Entrees

(served with vegetable of the day)

Crab Cake (1) \$34 (2) \$47

House made recipe served with roasted tri-color baby potatoes

Salmon \$25

Pan-seared salmon with teriyaki-pineapple sauce, served with wild rice

Blackened Halibut \$33

Blackened wild halibut served with tomato/corn/crab salsa

Filet Mignon, USDA Prime \$55

Grilled to your liking, served with sautéed
mushrooms and roasted garlic mashed potatoes

Grilled Ribeye, USDA Prime 16 oz. \$55 /12 oz. \$42

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

Pork Chop \$28

Local pork rib chop rubbed with chipotle/adobo and
served with wild rice

Veal Chop \$56

Bone in Rib chop with gnocchi, spinach and mushrooms
in homemade bone broth