

STARTERS

GRILLED CHICKEN QUESADILLA \$10.50

*Avocado and Pico de Gallo Quesadilla with
Roasted Tomato Salsa*

BIG BUFFALO WINGS \$11

*Traditional or BBQ with Carrots, Celery Sticks &
Bleu Cheese Dressing*

CRISPY CALAMARI \$11

Lightly Breaded served with Crushed Red Pepper Marinara and Banana Peppers

CRAB DIP WITH BAGUTTEE BREAD \$11

*A Creamy Composition of Cream Cheese, Mid-Atlantic
Spices, Crabmeat, Baked Provolone*

TOMATO BRUSCHETTA \$10

Tomato, Baguette, Parmesan cheese

SOUTHWEST EGG ROLLS \$12

*Spicy Chicken, Corn, Black Beans, Peppers, Onions
Melted Cheese and Southwestern Ranch*

CRISPY APPLE AND CELERY SALAD \$9

Feta Cheese, Candied Walnuts, Apple Vinaigrette

TOMATO MOZZARELLA NAPOLEON SALAD \$9

*Vine Ripe Yellow and Red Tomatoes layered with
Buffalo Mozzarella Cheese and an Olive Oil Balsamic Reduction*

CAPONATA SALAD \$10

Italian Braised Vegetable Salad, Crisp Lettuce and Herb Dressing

SOUPS

CREAM OF CRAB \$9

With Lump Crab and Old Bay Seasoning

ONION SOUP AU GRATIN \$8

Rustic Garlic Bread Crouton, Gruyere & Provolone

GRANDMA'S CHICKEN SOUP \$8

A favorite with Egg Noodles Matzo Balls

ROASTED CHICKEN TORTILLA \$9

Avocado and Pico de Gallo

For your convenience 18% Gratuity added to Parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

SALADS

TRADITIONAL COBB SALAD \$16

*Grilled Chicken, Smoked Bacon, Avocado, Egg, Tomato, Chives and Bleu Cheese chopped and served over Iceberg and Romaine Lettuce with a Lemon-Dijon Dressing
Top it with Crab Meat \$4*

CAESAR SALAD \$10

*Chopped Romaine Lettuce, Fresh Parmesan and White Anchovies topped with a Warm Garlic Crouton and brushed with Traditional Caesar Dressing
Top it with Chicken \$5 Top it with Shrimp \$8*

BLACKENED SALMON SALAD \$15

*Cucumbers and Tomatoes served over Romaine Lettuce
with a Creamy Dill Dressing and Beet Relish*

STEAK & SPINACH SALAD \$16

*Baby Spinach, Shitake Mushrooms, Tomatoes, Bleu Cheese Crumbles,
White Balsamic Vinaigrette*

SANDWICHES

CHICKEN SANDWICH \$12

*Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread
Served with a Cucumber Salad*

ANGUS BURGER \$16

*8 oz. Grilled Burger, Crisp Lettuce, Sliced Tomato, and Red Onion Garnish
Served with French fries and Herb Dip*

BALTO CHEESESTEAK SANDWICH \$16

*Served with Pepper Jack Cheese, Grilled Onions, Peppers
and a Horseradish Jus on a Toasted Sub Roll*

MARYLAND OLD BAY

SEASONED CRAB CAKE SANDWICH \$18

Served on a Brioche Roll with Remoulade sauce

BOSC PEAR AND BRIE SANDWICH \$14

*Watercress, Balsamic Aioli & Caramelized Onion on Rustic Walnut Bread
Served with Tabbouleh Salad*

All Sandwiches served with choice of French Fries, Chips, or Fresh Fruit if choice not listed.

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ENTREES

WILD SALMON CAPONATA \$24

Sweet and Sour Braised Vegetables

🍷 Chardonnay, Canvas by Michael Mondavi, California

CHICKEN CACCIATORE \$22

Crisp Skinned Breast, Local Tomatoes and Vegetables,

🍷 Riesling, Clean Slate, California

MARYLAND CRAB CAKE PLATTER \$32

Served with a Warm Tomato and Fennel Salad and House Made Remoulade

🍷 Sauvignon Blanc, Silver Birch, California

SNAPPER WITH LINGUINE \$28

Snapper, Bay Shrimp, Asparagus and Linguine tossed with a Citrus Cream Sauce

🍷 Chardonnay, Franciscan, California

CLASSIC STEAK HOUSE RUBBED FILET MIGNON \$32

Served with Garlic Mashed Potatoes and Asparagus

🍷 Merlot, Canvas by Michael Mondavi, California

GRILLED RIB EYE WITH ONION AND BLUE CHEESE \$28

Severed with Haystack Potatoes

🍷 Cabernet Sauvignon, Rodney Strong, California

CAJUN STEAK & SHRIMP \$30

*Cajun Rubbed New York Strip topped with Grilled Shrimp
served with Mashed Potatoes and Vegetables*

🍷 Shiraz, Razor's Edge, South Australia

CHICKEN OSCAR \$26

*Seared Chicken Breast topped with Jumbo Lump Crabmeat,
Asparagus with Tarragon Cream Sauce*

🍷 Pinot Noir, De Loach, California

MUSHROOM RAVIOLI \$22

*Mushroom filled Ravioli, Artichokes, Spinach and Tomatoes
in a Fire Roasted Pepper Sauce*

🍷 Cabernet Sauvignon, Canvas by Michael Mondavi, California

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