

STARTERS

GRILLED CHICKEN QUESADILLA \$12.50

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

BIG BUFFALO WINGS \$12.50

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

CRISPY CALAMARI \$13.25

Lightly Breaded served with Crushed Red Pepper Marinara and Banana Peppers

CRAB DIP WITH BAGUTTEE BREAD \$13

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

TOMATO BRUSCHETTA \$12

Tomato, Baguette, Parmesan cheese

SHRIMP & SCALLOP DUET \$11.25

Roasted Corn Salsa, Chili, Fresh Coriander

TOMATO MOZZARELLA NAPOLEON \$9.50

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

SOUPS

CREAM OF CRAB \$9

With Lump Crab and Old Bay Seasoning

ONION SOUP AU GRATIN \$9

Rustic Garlic Bread Crouton, Gruyere & Provolone

MARYLAND CLAM CHOWDER \$9

Clams, Chicken, Vegetables, Potatoes in a Broth

ROASTED CHICKEN TORTILLA \$9

Avocado and Pico de Gallo

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

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SALADS

TRADITIONAL COBB SALAD \$16.25

*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 \$12

*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 \$16

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

BABY GRAPE TOMATO SALAD \$11.50

Pickled Onions, Horseradish Cheese, Basil and Garlic Oil, Cracked Black Pepper and Sea Salt atop Framers Greens

CRISPY APPLE AND CELERY SALAD \$11

Feta Cheese, Candied Walnuts, Apple Vinaigrette

SANDWICHES

CHICKEN SANDWICH \$13.50

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

ANGUS BURGER \$17

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

BALTO CHEESESTEAK SANDWICH \$18

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

MARYLAND OLD BAY

SEASONED CRAB CAKE SANDWICH \$18.75

Served on a Brioche Roll with Remoulade sauce

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ENTREES

GRILLED SALMON \$27

Spinach, Grilled Polenta and Mushroom Broth

🍷 **Chardonnay, Canvas by Michael Mondavi, California**

FIRE ROASTED HALF CHICKEN \$26

Oven Browned Potatoes, Herb Carrots and Natural Au Jus

🍷 **Riesling, Clean Slate, California**

MARYLAND CRAB CAKE PLATTER \$34

Served with Garlic Mashed Potatoes, Vegetables, and House Made Remoulade

🍷 **Sauvignon Blanc, Silver Birch, California**

SNAPPER WITH LINGUINE \$29

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

🍷 **Chardonnay, Franciscan, California**

LAMB SHANK \$33

Served with Garlic Mashed Potatoes and Asparagus with Rosemary, Mint Au Jus

🍷 **Merlot, Canvas by Michael Mondavi, California**

GRILLED RIB EYE WITH ONION AND BLUE CHEESE \$30

Severed with Garlic Mashed Potatoes and Vegetables

🍷 **Cabernet Sauvignon, Rodney Strong, California**

CAJUN STEAK & SHRIMP \$33

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

🍷 **Shiraz, Razor's Edge, South Australia**

CHICKEN OSCAR \$28

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

🍷 **Pinot Noir, De Loach, California**

MUSHROOM RAVIOLI \$24

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

🍷 **Cabernet Sauvignon, Canvas by Michael Mondavi, California**

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DESSERT

TURTLE CHEESECAKE

Our rich creamy New York style cheesecake, made with caramel, pecans, and chocolate

LEMON CHARLOTTE CAKE

Swirls of delicate roulade pastry encase a luscious light tangy mousse

PEANUT BUTTER CHOCOLATE PIE

A layer of rich chocolate covered with creamy peanut butter filling, on top of a graham cracker butter crust

WARM APPLE TART

Apples baked in a finely rolled puff pastry topped with Dulce de leche ice cream

QUADRUPLE CHOCOLATE MOUSSE PIE

Chocolate mousse topped White Chocolate mousse and Cocoa dusting

CHOCOLATE BOMBE

Chocolate cake with warm chocolate ganache topped with Vanilla ice cream

BISTRO FAMOUS BREAD PUDDING

Served with fresh whipped cream, caramel rum sauce and a scoop of vanilla Haagen-Dazs ice cream

All Desserts \$8

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Wine Menu

Sparkling Wines - Listed from mildest to strongest

Santa Margherita, Prosecco di Valdobbiadene, NV, Italy		54.00
Segura Viudas, Brut , Cava, Reserva, NV, Spain	7.50	35.00
Vueve Clicquot, Brut , Champagne, “Yellow Label”, NV, France		96.00
Piper-Heidsieck, Brut , Champagne, NV, France		82.00
Taittinger, Brut , Champagne, NV, France		169.00

Sweet White/Blush Wines - Listed from mildest to least sweet

Beringer, White Zinfandel , California	7.50	35.00
Clean Slate, Riesling , Mosel, Germany	7.50	35.00

Dry Light Intensity White Wines - Listed from mildest to stronger

Pighin, Pinot Grigio , Friuli Grave, Italy	10.00	45.00
Erath Vineyards, Pinot Gris , Oregon		39.00
Danzante, Pinot Grigio , Italy		34.00
Silver Birch, Sauvignon Blanc , New Zealand	8.00	36.00
Robert Mondavi Winery, Fume Blanc , Napa Valley, California		51.00

Dry Medium Intensity White Wines - Listed from milder to stronger

Cakebread Cellars, Sauvignon Blanc , Napa Valley, California		54.00
Canvas, Chardonnay , California	7.50	35.00
Louis Jadot, Pouilly-Fuisse, Burgundy, France		56.00
I'M, Chardonnay , Sonoma County, California		47.00
Robert Mondavi Private Selection, Chardonnay , Central Coast, California		40.00
Kendall-Jackson, Chardonnay , “Vinter’s Reserve”, California		42.00
Sonoma Cutrer, Chardonnay , “Russian River Ranches”, California		52.00
Franciscan, Chardonnay , Napa Valley, California	10.50	46.00

Dry Full Intensity White Wines - Listed from milder to strongest

Merryvale, Chardonnay , Carneros, California		68.00
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Dry Light Intensity Red Wines - Listed from mildest to stronger

De Loach, Pinot Noir , “Winemaker’s Blend”, California	9.00	39.00
La Crema, Pinot Noir , Sonoma Coast, California		51.00

Dry Medium Intensity Red Wines - Listed from milder to stronger

Blackstone, Merlot , California		36.00
MacMurray Ranch, Pinot Noir , Sonoma Coast, California	11.00	46.00
Canvas, Merlot , , California	7.50	35.00
Canvas, Cabernet Sauvignon , California	7.50	35.00
Jacob’s Creek, Cabernet Sauvignon , South Eastern Australia, Australia		38.00
Razor’s Edge, Shiraz , South Australia	8.50	38.00
Markham, Merlot , Napa Valley, California		56.00
Chateau Ste. Michelle, Merlot , Columbia Valley, Washington		44.00
Rodney Strong, Cabernet Sauvignon , Sonoma County, California	11.50	49.00
Spellbound, Petite Sirah , California		40.00
St. Franis Vineyards, Zinfandel , Sonoma County California		52.00
Trincherro, Cabernet Sauvignon , Rutherford, California		70.00
Napa Cellars, Merlot , Napa Valley, California	12.00	49.00
Ravenswood, Shiraz , Sonoma County, California		46.00
Marchesi di Frescobaldi, Chianti Rufina, “Castello di Nipozzano”, Italy	12.50	52.00

Dry Full Intensity Red Wines - Listed from milder to stronger

Penfolds, Shiraz , “Bin 128”, Coonawarra, South Australia		62.00
Rubicon Estate, Cabernet Sauvignon , “Cask”, Rutherford, California		114.00