



FEATURED DIAMOND COCKTAILS

AMBROSIA APPLE MARTINI

Skyvodka, Midori, Pucker Sour Apple, Apple Juice and Sweet & Sour Mix garnished with Fresh Apple Slice

RASPBERRY LEMON DROP

Stolichnaya Vodka, Chambord, Lemon Squeeze & Drop, Bar Syrup & Sweet & Sour Mix garnished with a Sugar Rim, Maraschino Cherry & Lemon

BLACK CHERRY POM MARTINI

Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice Daily's Margarita Mix garnished with Lime Wedge

DARK AND STORMY

Gosling's Black Sea; & Ginger Beer garnished with Lime Wedge

WINES BY THE GLASS

From lighter to fuller bodied:

<i>Sparkling Segura Viudas, Brut Reserva</i>	7.50
<i>White Zinfandel, Beringer</i>	7.50
<i>Riesling, Clean Slate</i>	7.50
<i>Pinot Grigio, Pighin</i>	10.00
<i>Sauvignon Blanc, Silver Birch</i>	8.00
<i>Chardonnay, Canvas by Michael Mondavi</i>	7.50
<i>Chardonnay, Franciscan</i>	10.50
<i>Pinot Noir, De Loach</i>	9
<i>Pinot Noir, MacMurray Ranch</i>	11
<i>Merlot, Canvas by Michael Mondavi</i>	7.50
<i>Cabernet Sauvignon, Canvas by Michael Mondavi</i>	7.50
<i>Shiraz, Razor's Edge</i>	8.50
<i>Cabernet Sauvignon, Rodney Strong</i>	11.50
<i>Merlot, Napa Cellars</i>	12.00
<i>Nipozzano, Frescobaldi</i>	12.50

SCOTCH

Glenmorangie 10 year
Glenlivet 18 year
Macallan 12 year

INTERNATIONAL LIQUEUR COFFEES

Irish Coffee

Jameson and Kahlua

Spanish Coffee

Brandy and Tia Maria

Jamaican Coffee

Tia Maria and Jamaican rum

Mexican Coffee

Tequila and Kahlua

SEASONAL COCKTAIL

\$7.00

BAR MENU

GRILLED CHICKEN QUESADILLA \$10.50

Avocado and pico de gallo quesadilla with roasted tomato salsa

BUFFALO WINGS \$11

Traditional or BBQ with carrots, celery sticks & bleu cheese dressing

BIG BLT \$14

Smoked bacon, lettuce and tomato between Texas toast served with French fries

ANGUS BURGER \$16

8oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes French fries and mustard herb dip

BALTO CHEESESTEAK SANDWICH \$16

Served with pepper jack cheese, grilled onions, peppers and a horseradish jus on a toasted sub roll served with French fries, chips or fruit

MARYLAND OLD BAY SEASONED CRAB CAKE \$18*

Served on a Brioche Roll with Remoulade sauce served with French fries, chips or fruit

CHICKEN SANDWICH \$12

Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread served with a cucumber salad

TRADITIONAL COBB SALAD \$16

Grilled chicken, smoked bacon, avocado, egg, tomato, chives and blue 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.

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