

WHITE HORSE BAR & GRILL

STARTERS

BUTTERMILK CRISPED CALAMARI

Tempura fried with caper Remoulade sauce
10

CHILLED SHRIMP COCKTAIL

on chunky tomato cocktail sauce
11

STEAMED CHICKEN DIM SUM

**&
POTSTICKERS**
with mango-scallion salsa
10

ESCARGOT STUFFED CRIMINI MUSHROOMS

with garlic herb butter
13

MARYLAND CRAB CAKES

Lemon Cajun aioli
9

SALADS

CAESAR SALAD

crisp romaine lettuce, herb croutons,
and rocca parmesan
9

CRISP ICEBERG

creamy ranch, grape tomatoes, smoked bacon, red onion,
and herb croutons
9

ENTREES

FILET MIGNON

seasoned with garlic, cracked black pepper,
basted with herb butter
38

NEW YORK STRIP STEAK

dry rubbed with bbq spices and
garnished with crispy onions
34

AGED 10 OZ. PRIME RIB

slow roasted to perfection with peppercorns
and sea salt, shaved horseradish and sauce
32

GRILLED LAMB CHOPS

on white truffle-parmesan straw potatoes with olive oil and
roasted eggplant tapanade
32

PARMESAN CRUSTED BONELESS BREAST OF CHICKEN

with lemon and capers
20

SAUTEED SHRIMP SCAMPI

on ribbon parmesan pasta with white wine and shallot
beurre blanc
31

JUMBO LUMP CRAB CAKE

wrapped with colossal shrimp and lemon butter sauce
33

NORTH ATLANTIC SALMON FILET

dry rubbed Cajun spices with red pepper and tomato salsa
29

SIDES

**WHITE TRUFFLE PARMESAN FRIES
BUTTERMILK WHIPPED POTATOES
CREAM SPINACH IN BRIOCHE
FRENCH GREEN BEANS
BAKED POTATO**

5/each