



**Roasted Strawberry, Nectarine and Goat Cheese Bruschetta - 13.00**  
Crisp French bread crostini topped with minted roasted strawberry, caramelized nectarine and goat cheese finished with an aged balsamic and a touch of black pepper

**Pan Seared Crab Cake Bites - 14.00**  
Maryland style lump crab cakes with zesty key lime chili aioli

**Crisp Pistachio Crusted Goat Cheese Bites - 13.00**  
Creamy goat cheese filled with cranberry, mint and orange zest coated with a pistachio crust and fried served with a cognac minted pear chutney

**Manchurian Style Cauliflower - 12.00**  
Crisp fried cauliflower florets tossed in a mildly spicy garlic chili sauce

**Chili Lime Crisp Calamari- 14.00**  
Thin slices of calamari dusted and fried and finished with a chili lime sauce, crisp lime pieces and serrano peppers

**Southwestern Chicken Corn Soup - Cup 5.00 Bowl 7.00**  
Tender chicken and sweet corn in a southwest chicken broth with vegetables

**Three Cheese French Onion Soup - Cup 5.00 Bowl 7.00**  
Sweet caramelized Vidalia onions with a touch of sherry wine in beef bouillon topped with crisp bread and Provolone, Swiss and Parmesan cheeses

**Butternut Squash and Apple Bisque- Cup 5.00 Bowl 7.00**  
Creamy butternut squash and apple bisque finished with a touch of herb oil

½ Sandwich of the Day and a Cup of Soup 12.00, Bowl of Soup 14.00

½ Warm Honey Mustard Club and a Cup of Soup 12.00, Bowl of Soup 14.00

½ Caesar and a Cup of Soup 12.00, Bowl of Soup 14.00

**Classic Caesar - 11.00**  
Crisp Romaine with Chef's in house made Caesar dressing and herb scented croutons

**Strawberry Feta Salad - 12.00**  
Crisp romaine lettuce and arugula tossed in a strawberry balsamic vinaigrette topped with fresh strawberries, feta cheese, red onions, hardboiled egg, avocado, cucumber and crisp prosciutto bits drizzled with aged balsamic

**Shrimp, Avocado and Roasted Corn Salad - 13.00**  
Southwest seared shrimp with crisp bacon, roasted corn, red pepper, avocado and queso fresco tossed with a cilantro lime dressed romaine lettuce

**Grilled Salmon Greek Salad - 14.00**  
Grilled marinated salmon, flaked over a bed of greens layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, pepperoncinis and feta cheese with a zesty Greek dressing

**Grilled Chicken Waldorf Salad - 12.00**  
Tender Greens topped with apples, grapes, golden raisins, celery and toasted walnuts tossed in a zesty yogurt dressing topped with a tender grilled chicken breast

**Grilled Sirloin Steak Salad - 15.00**  
Grilled beef sirloin over a green salad with red onions, roasted peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with a chimichurri vinaigrette and topped with crisp fried onions

#### Upgrade Your Salad

Add Chicken 5.00, Salmon 8.00, Grilled Shrimp 9.00 or Beef Sirloin 9.00

Appetizers

Soups

Salads

All Sandwiches and Burgers Served with Choice of  
Potato Salad, Fruit Cup, Creamy Cole Slaw, Garlic Parmesan Fries or Side Salad

**The Cheesy - 10.00**

Layers of American and Provolone with fresh cheese curds  
on crisp, buttery, grilled white bread

**Jalapeno Popper and BBQ Pork Belly Grilled Cheese - 12.00**

Tender BBQ spiced pork belly, crisp fried jalapenos and a blend of  
pepper jack and cream cheese on sourdough bread

**Bacon PB&J Grilled Cheese - 12.00**

Crisp applewood smoked bacon, house made honey roasted peanut butter,  
raspberry preserves and creamy mascarpone cheese on sourdough bread

**Turkey and Granny Smith Apple- 12.00**

Thinly sliced oven roasted turkey with Granny Smith apples,  
cranberry compote, arugula and Havarti cheese on wheat bread

**Creamy Spinach & Artichoke- 11.00**

A creamy blend of spinach, artichokes, Fontina & Gruyere cheeses  
on sourdough bread

**Cheddar and Provolone Style Vegan Cheeses Available**

**Grilled Salmon BLT- 14.00**

Tender grilled salmon glazed with a zesty bourbon BBQ sauce layered  
with applewood smoked bacon, fresh tomatoes, crisp lettuce  
and a whole grain honey mustard on a pretzel batard

**Warm Honey Mustard Club - 12.00**

Layers of warm oven roasted turkey, pit ham, crisp applewood bacon, aged  
Cheddar, Swiss cheese on toasted ciabatta bread with lettuce, tomato and honey  
mustard aioli

**French Dip Steak Sandwich - 14.00**

Thinly shaved steak cooked in a flavored beef jus with caramelized onion, sliced  
pepperoncini topped with Provolone and Swiss cheeses on a hoagie roll

**Tender Slow Cooked Pastrami Rye - 14.00**

With house made sauerkraut, Swiss cheese and thousand island dressing  
served on marbled rye Bread

**Mango Mojito Marinated Shrimp Tacos - 13.00**

Mojito marinated grilled shrimp atop warm flour tortillas and finished with red  
cabbage slaw, mango salsa and cilantro lime crème fraiche

**Buffalo Chicken Bacon Blue - 12.00**

Crisp buttermilk fried chicken breast smothered in a spiced Buffalo sauce, with  
crisp applewood bacon, crumbled blue cheese, lettuce and tomato  
on a Brioche bun

**All Burgers Served with Choice of Brioche, Pretzel or Wheat Bun.**

Turkey and "The Impossible Burger" substitutes available.

**Cheddar and Provolone Style Vegan Cheese Available**

**Half Pound Cheese Burger \$11.00**

Grilled to perfection with lettuce, tomato, onion and choice of cheese  
Add bacon \$2.00

**Honey BBQ Bacon Burger -13.00**

BBQ spiced burger grilled to perfection glazed with honey BBQ sauce topped with  
cheddar cheese, cole slaw and beer battered onion rings

**Southwest Avocado Burger \$14.00**

Grilled Southwestern spiced burger with queso fresco, avocado  
and crisp fried jalapenos finished with a picante aioli

**Maryland Style Crab Burger \$15.00**

Tender Maryland style crab patty pan seared topped with shredded lettuce,  
red onion, tomatoes and finished with a lemon dill bay aioli  
on a buttery brioche bun

Grilled Cheese

Sandwiches

Burgers