

**Pan Seared Crab Cake Bites - 14.00**  
Maryland style lump crab cakes  
with Calypso sauce

**Jalapeno Bacon BBQ Shrimp - 13.00**  
Tender Shrimp wrapped in jalapeno bacon and  
finished in a mango BBQ sauce

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

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

**Chef's Charcuterie and Cheese Board- 16.00**  
Hand selected blend of meats and cheeses

**Chicken with Cannellini and Andouille Soup**  
Cup 5.00 Bowl 7.00

**Three Cheese French Onion Soup**  
Cup 5.00 Bowl 7.00

**Chef's Soup of the Day**  
Cup 5.00 Bowl 7.00

**Classic Caesar - 11.00**  
Crisp Romaine, herb scented croutons, parmesan  
cheese tossed in Chef's Caesar dressing

**Apple Cranberry Chicken Salad - 13.00**  
Fresh spinach topped with Granny Smith apples, sun  
dried cranberries, celery, red onion, goat cheese,  
toasted almonds and white honey mustard dressing  
topped with tender grilled chicken

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

**Chesapeake Spiced Shrimp Salad - 14.00**  
Tender greens with tomato, cucumber, corn, red  
peppers, red onion, avocado and a Chesapeake Bay  
lemon dressing and pan seared bay spiced shrimp

**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

**The Cheesy - 11.00**  
Layers of American, provolone, fresh mozzarella and  
muenster cheeses on crisp, buttery, grilled white bread

**Creamy Spinach & Artichoke- 12.00**  
A creamy blend of spinach, artichokes, Fontina &  
Gruyere cheeses on sourdough bread

**Mushroom Florentine Grilled Cheese- 12.00**  
A blend of mushrooms, spinach, and roasted tomatoes  
with creamy goat cheese on garlic butter grilled  
sourdough bread

**Smokey BBQ Pulled Pork Grilled Cheese- 13.00**  
Slow cooked smoked pulled pork, layered with cheddar  
and pepper jack cheeses, jalapeno jam and creamy cole  
slaw on grilled sourdough

**All Sandwiches and Burgers Served with your choice of Macaroni  
Salad, Side Salad or Garlic Parmesan Fries**

**BBQ Salmon BLT - 14.00**  
BBQ glazed salmon with applewood smoked bacon, lettuce,  
tomato, peach salsa on a pretzel bun

**Warm Italian Panini - 13.00**  
Layers of ham, salami, capicola and mortadella, fresh mozzarella  
and provolone cheeses, lettuce, tomato. onion and pepperoncini  
peppers with creamy Italian aioli on focaccia

**Blackened Chicken Sandwich - 13.00**  
Blackened chicken breast, grilled pineapple salsa, sliced  
jalapeno, lettuce, tomato and chipotle aioli on Brioche

**Kicked Up Burger 13.00**  
Grilled burger with fried jalapeno, peppered bacon, Jalapeno Jack  
cheese, and Pico de Gallo, finished with Chipotle aioli

**Onion Stack Burger 13.00**  
Half pound burger grilled to perfection topped with horseradish  
cream, Provolone cheese and Shiner Bock onion rings

**Maryland Style Crab Burger 16.00**  
Tender Maryland style crab patty, pan seared, topped with  
shredded lettuce, red onion, and tomatoes. Finished with lemon  
bay aioli

**All Burgers Served with Choice of Brioche, Pretzel, Wheat or  
Gluten Free buns. Turkey and "The Beyond Burger" substitutes  
available. Cheddar and Provolone Style Vegan Cheese Available**

**Grilled 8 Oz Filet of Beef 44.00**  
Three cheese au gratin potatoes, asparagus  
and brandy peppercorn sauce

**Rosemary Garlic Grilled Prime Rib Eye Steak - 44.00**  
Caramelized onion mashed potatoes, sautéed mini green beans  
and finished with herbed bordelaise

**Pan Seared Chilean Sea Bass - 36.00**  
Paired with lemon garlic cauliflower mash, cucumber dill slaw  
and finished with red pepper harissa sauce

**BBQ Spiced Grilled Salmon - 29.00**  
Caramelized onion mashed potatoes, sautéed broccoli,  
roasted peach salsa and finished  
with smoky bourbon BBQ sauce

**Pan Seared Jumbo Sea Scallop Au Poivre - 30.00**  
Black pepper seared scallops with mushroom risotto, Sweet corn  
puree and arugula. Finished with cognac cream

**Blackened Ahi Tuna - 29.00**  
Spiced dirty rice, grilled pineapple salsa and chipotle crema

**Thick Cut Honey Mustard Grilled Pork Chop 24.00**  
Buttery mashed potatoes, green beans sauté  
and marsala mushroom sauce

**Korean BBQ Glazed Chicken Breast - 22.00**  
Tender Korean BBQ glazed airline breast  
with Kimchi slaw and fried rice

**Gnocchi Florentine - 19.00**  
Creamy blend of potato gnocchi, mushrooms, spinach, and  
roasted tomatoes with goat cheese

**Chicken Rigatoni Romano - 19.00**  
Grilled chicken breast with Italian sausage, roma tomatoes,  
broccoli, basil and roasted garlic cream sauce

**Rosemary Garlic Grilled Lamb Chops - 38.00**  
Four tender lambchops served with caramelized onion mashed  
potatoes, sautéed mini green beans and finished with mushroom  
madeira sauce



Specialty Drinks

On the Tap

Bottled Beers

- Loukinens' Punch - 12**  
Amaretto Disaronno, Southern Comfort, and Orange Liqueur by Patron. Sweet N Sour, Grenadine and Orange Juice. Shaken on the rocks
- Blood Orange Cosmopolitan - 13**  
Blood Orange Vodka, Solerno, Lime Juice & Cranberry Juice w/ a Cranberry Sugar Rim
- Sparkling Hibiscus - 12**  
Chandon Brut Champagne or LaLuca Prosecco over an edible Australian Hibiscus Flower
- The Mule (American Style) - 10**  
Hangar 1 Vodka from California, Fresh Lime Juice, Ginger Beer & Fresh Mint, splashed with orange and cranberry juices
- Raspberry Lemondrop - 13**  
Chambord, Limoncello and Grey Goose Citron with Sweet N Sour and a Citrus Sugar Rim
- Hibiscus Mojito - 12**  
Bacardi Rum, Hibiscus syrup, fresh mint and lime. Finished with club soda and a Hibiscus Sugar Rim
- Zippy Greyhound - 12**  
Hangar 1 Vodka, white grapefruit juice over ice. Shaken with muddled Lime & Jalapeno slice in a tall glass and a salted rim.
- Watermelon Margarita - 12**  
Jose Cuervo Silver, fresh pureed watermelon, Triple Sec and Sweet N Sour. On the rocks with a salted rim. **Kick it up with freshly sliced muddled jalapeno!**

Anti-Hero IPA	7
Guinness Stout	8
Sam Adams Seasonal	6
Shiner Bock	6
Stella Artois	7
Reisch Gold Top	7
Amstel Light	5
Blue Moon	5
Bud Select	5
Budweiser	4
Bud Light	4
Coors Light	4
Corona Extra	5
Corona Light	5
Heineken	5
Heineken Light	5
Michelob Ultra	5
Miller Lite	4
Sam Adams Boston Lager	5
<b>Non Alcoholic</b>	
Heineken 0.0	5

	Glass	Bottle
LaLuca Prosecco Single, Italy	11	/
Chandon Brut Single, California	11	/
Stella Rosa Brachetto, (Sweet Red), Italy	/	34
Moet & Chandon Imperial Champagne, California	/	90
Bollinger Special Cuvee, France	/	125
FoxBrook White Zinfandel, California	8	28
Amé du Vin Rosé, France	10	36
Chacewater Organic Rose, California	9	34

**CHARDONNAY**

St. Francis, California	11	38
Foggy Valley, California	/	40
Far Niente, California	/	95

**PINOT GRIGIO**

Villa San Zeno, Italy	10	36
Santa Margherita, Italy	12	40

**SAUVIGNON BLANC**

Harbor Town, California	11	38
Kim Crawford, New Zealand	12	40
Twomey by Silver Oak, California	/	42

**REISLING/ MOSCATO**

Kung Fu Girl, California	11	38
St. Christopher Kabinett, Germany	12	40
Cantico Spumante, Italy	10	36

**OTHER WHITES**

Domaine du Petit Metris Chenin Blanc, France	/	36
Darcie Kent Alpine White Blend, California	11	38
Le Mistral Viognier, California	/	46

**CABERNET SAUVIGNON**

Raymond R Collection, California	10	36
Justin, California	12	42
Silver Oak, California	/	100
Far Niente, California	/	195

**PINOT NOIR**

Chehalem, Willamette Valley	10	36
Gehricke Limited Production, California	12	40

**MALBEC**

Verum, Argentina	10	36
Chacewater Vineyards, California	/	40

**OTHER REDS**

Fess Parker "The Big Easy" Red Blend, California	/	45
Chateau Neuf du Pape, France	/	75
Justin Isosceles Superior Red Blend, California	/	70
Ghibello Chianti Riserva, Italy	11	38
Fess Parker Syrah, California	12	40
Zazou Chotes du Rhone, France	11	38
Darcie Kent "Firepit" Red Blend, California	13	42
The Federalist Red Zinfandel, California	13	42
Markham Vineyards Merlot, California	13	42

Sparkling

Blush

Whites

Reds