

Pan Seared Crab Cake Bites - 15.00
Maryland style lump crab cakes with Calypso sauce

Spiced Duck Won Tons - 14.00
Tender duck confit infused with a hint of kumquat and finished with teriyaki ginger glaze



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

Sweet Corn and Crab Empanadas- 16.00
Fried crisp, served with zesty salsa, corn & black bean relish



Manchurian Style Cauliflower - 13.00
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Cranberry Almond Baked Brie - 15.00
Creamy Brie cheese topped with sliced almonds, sun dried cranberries and a touch of maple baked and served with grilled French bread

Butternut Squash and Apple Bisque
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

Roasted Beet and Goat Cheese Salad - 12.00
Tender greens, roasted beets, crumbled goat cheese, pickled red onion, tomatoes and candied walnuts tossed in white balsamic vinaigrette

Grilled Chicken Harvest Salad - 14.00
Grilled chicken breast tossed with tender greens, poached pears, sun dried cranberries, celery, red onion, carrot curls and toasted pecans finished with lemon maple dressing



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, pepperoncini's and feta cheese with zesty Greek dressing

Teriyaki Glazed Ahi Tuna Salad - 15.00
Tender Greens tossed in toasted sesame ginger dressing topped with celery, broccoli, radish, napa cabbage, mandarin oranges and teriyaki glazed Ahi tuna

Southwest Shrimp Salad - 14.00
Tender greens with tomato, cucumber, red peppers, red onion, avocado, corn and black bean salsa tossed with cilantro lime vinaigrette and topped with spiced shrimp



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

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

Roasted Cauliflower, Caramelized Onion & Arugula - 12.00
Curried cauliflower, caramelized onion, diced tomato and wilted arugula with Fontina cheese on wheat bread

Turkey and Granny Smith Apple- 13.00
Thinly sliced turkey, Granny Smith apples, arugula cranberry compote, and Havarti cheese on wheat bread

Grilled Salmon BLT- 14.00
Grilled salmon finished with honey garlic glaze, layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Hand Carved Reuben - 14.00
Hand carved tender Corned Beef, with red cabbage sauerkraut, Swiss cheese and thousand island dressing grilled in buttered marble rye bread



Buttermilk Fried Oyster & Shrimp Po Boy - 14.00
Both battered and fried crisp on a French roll with Louisiana hot sauce mayonnaise, lettuce, tomato slices and sliced cornichons

Blackened Chicken Tacos - 12.00
Tender blackened chicken breast atop warm flour tortillas and finished with shredded lettuce, spiced salsa, and corn & black bean relish

Philly Style Cheese Steak - 14.00
A cheesy blend of thinly shaved steak cooked with caramelized onion and green pepper topped with Provolone cheese on a hoagie roll

Cheddar Bacon Burger 13.00
Grilled burger with topped with applewood smoked bacon, aged cheddar and white cheddar sauce

Midwest BBQ Burger 14.00
Grilled burger topped with tender smoked pulled BBQ pork, Jalapeno Jack cheese, creamy cole slaw and fried jalapenos



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 45.00
Smoked gouda au gratin potatoes, asparagus, and truffle red wine reduction

Honey Garlic Glazed Grilled Salmon - 29.00
Julienne vegetable sauté and shallot scented Jasmine rice

Gnocchi Florentine - 20.00
Creamy blend of potato gnocchi, mushrooms, spinach, and roasted tomatoes with goat cheese