

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

Roasted Strawberry and Goat Cheese Bruschetta - 12.00

Crisp French bread crostini topped with roasted strawberry and lemon scented goat cheese finished with aged balsamic and a touch of black pepper



Chili Lime Crisp Calamari- 15.00

Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces and serrano peppers



Manchurian Style Cauliflower - 13.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Rock Shrimp and Jalapeno Bacon Corn Dog Bites - 14.00

Seasoned shrimp and jalapeno spiced applewood smoked bacon dipped in our corn dog batter and served with sweet chile spiced mustard

Chicken Enchilada 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 - 12.00

Crisp romaine lettuce, herb scented croutons, parmesan cheese tossed in Chef's Caesar dressing

Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

Strawberry Feta Salad - 13.00

Tender greens tossed in white balsamic vinaigrette topped with fresh strawberries, feta cheese, pickled red onions, and sunflower sprouts drizzled with aged balsamic

Southwest Shrimp Cobb Salad - 15.00

Spiced shrimp atop tender greens with tomato, bacon, red onion, avocado, black beans, hardboiled egg, and red pepper with tomatillo vinaigrette and crisp fried tortilla strips



Grilled Salmon Greek Salad - 14.00

Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, red peppers, cucumbers, carrot curls, pepperoncini and feta cheese with zesty Greek dressing

Herb Grilled Sirloin Salad - 15.00

Herb grilled sirloin of beef over a green salad with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with red wine vinaigrette and topped with crisp fried onions

Grilled Chicken Spinach Salad - 14.00

Tender chicken breast atop fresh spinach with goat cheese, hardboiled egg, celery, sun dried cranberries, apples and candied walnuts dressed with sweet pepper vinaigrette



All Sandwiches and Burgers Served with your choice of Sweet Pepper Slaw, 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

Fried Mozzarella Caprese Grilled Cheese- 13.00

Fresh crisp fried mozzarella with grilled Roma tomatoes, basil and a touch of spinach finished with aged balsamic on sourdough bread

The "Cuban" Grilled Cheese - 14.00

Slow cooked pork layered with ham, swiss cheese, pickles and yellow mustard on crisp sourdough bread



Turkey, Brie and Fig Grilled Cheese- 13.00

Thinly sliced turkey, brie cheese, fig jam and arugula on grilled 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 - 15.00

Hand carved tender Corned Beef, with sauerkraut, Swiss cheese and thousand island dressing grilled on buttered marble rye bread



Blackened Mahi Mahi- 15.00

Chef's blackened mahi mahi topped with zesty mango salsa, fried jalapenos, and chili cilantro lime aoli

Grilled Deluxe Club - 13.00

Layers of oven roasted turkey, smoked ham, crisp bacon, aged cheddar, Swiss cheese on toasted sourdough bread with lettuce, tomato and mayonnaise



Roast Beef Dip - 15.00

Tender roast beef finished in chef's herbed au jus topped with peppers, mushrooms, pepperoncini and provolone cheese on a hoagie roll fried onion strings and a side of au jus.

Smoked Gouda Fiesta Burger 14.00

BBQ spiced grilled beef patty topped smoked gouda cheese, applewood smoked bacon, zesty Pico de Gallo and spicy fried onion strings

Shiitake Mushroom Swiss Burger 14.00

Our half pound burger grilled to perfection topped with crisp fried shiitake mushrooms, caramelized onion and melted swiss cheese

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 Impossible Burger" substitutes available. Cheddar and Provolone Style Vegan Cheese Available

Shared plate fee \$5