

**Pan Seared Crab Cake Bites - 16.00**

Maryland style lump crab cakes with spiced bay Dijon aioli

**Chilled Duck Pastrami Crostinis - 16.00**

House made duck pastrami with zesty mango relish on crisp French bread with a sour cherry gastrique

**Chili Lime Crisp Calamari- 16.00**

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

**Smoked Pork Belly, Jalapeno and Corn Fritters - 15.00**

Crisp fried fritters served with a sweet and spicy red pepper jam

**Curry Cauliflower Bisque With Jasmine Rice**

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



**Bowl of Soup and Salad Combo - 15.00**

Choose one of Chef's soups and pair it with a side salad or side Caesar

**Classic Caesar - 12.00**

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

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

**Strawberry Goat Cheese Salad - 13.00**

Tender greens tossed in white balsamic vinaigrette topped with fresh strawberries, goat cheese, pickled red onions, and toasted almonds drizzled with aged balsamic

**Shrimp, Avocado and Roasted Corn Salad - 16.00**

Southwestern seared shrimp with crisp bacon, roasted corn, red onion, red pepper, avocado and Queso Fresco atop mixed greens tossed in cilantro lime dressing and finished with crisp fried tortilla strips



**Grilled Salmon Greek Salad - 16.00**

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

**Chimichurri Steak Salad - 18.00**

Grilled flank steak over a bed of greens dressed with parmesan herb vinaigrette topped with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with crisp fried onions

**Crispy Chicken Bacon Ranch Salad - 15.00**

Garden greens tossed in peppercorn ranch topped with crisp fried chicken breast, bacon, red onion, tomatoes, avocado, chopped egg and shredded cheddar cheese  
Buffalo Style Crispy Chicken add \$1.00

All Sandwiches and Burgers Served with your choice of Creamy Pasta Salad, Side Salad, Side Caesar or Rosemary Parmesan Fries

**Half Pound Cheeseburger -14.00**

Grilled to perfection with lettuce, tomato, pickle and onion with your choice of cheese and bun  
Add bacon 2.00

**Truffle Butter Burger -15.00**

Grilled half pound burger atop sauteed mushrooms, caramelized onions and Havarti cheese, topped with a rich truffle herb butter

**Southwest Avocado Burger -15.00**

Grilled southwestern spiced burger with Queso Fresco, avocado, Pico de Gallo and crisp fried jalapenos, finished with picante aioli

**Maryland Style Crab Burger -16.00**

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

Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns. Turkey and "The Impossible Burger" substitutes available. Cheddar and Provolone Vegan Cheeses Available

**Shiner Bock Battered Pollock Sandwich- 16.00**

Battered then fried pollock filet, layered with lettuce, red onion and pickles on a brioche bun, finished with lemon bay remoulade

**The "Cuban" - 15.00**

Slow cooked mojo marinated pork, layered with smoked ham, Swiss cheese, pickles and yellow mustard on crisp Cuban bread

**Classic Hand Carved Reuben - 16.00**

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



**Blackened Salmon Tacos - 16.00**

Tender blackened salmon layered with red cabbage slaw, red onion, mango salsa and avocado, drizzled with roasted tomatillo sauce

**Grilled Chicken Club Sandwich - 13.00**

Grilled Chicken topped with Swiss cheese, smoked ham, cheddar cheese and bacon with lettuce, tomato and honey mustard aioli on a ciabatta roll

**Grilled Chimichurri Flank Steak Sandwich - 14.00**

Sliced grilled flank steak with pepper jack cheese, lettuce, tomato and Pico de Gallo, topped with beer battered onion rings on a crisp hoagie roll

**The Cheesy - 12.00**

Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery, grilled white bread

**Turkey, Cranberry and Brie Cheese - 14.00**

Thinly sliced roasted turkey breast, cranberry relish, creamy brie cheese and arugula with a sage aioli on whole wheat bread



**Creamy Spinach Mushroom Grilled Cheese- 14.00**

Sauteed spinach and mushrooms with roasted pepper, parmesan and cream cheese on sourdough bread

**Prosciutto Caprese Grilled Cheese - 15.00**

Thinly sliced Italian prosciutto, Roma tomatoes, fresh mozzarella, fresh basil, caramelized onions and white balsamic aioli on Italian bread

Shared plate fee \$5

Small Plates

Soups

Salads

Burgers

Sandwiches

Grilled Cheeses