

Pan Seared Crab Cake Bites - 18.00
Maryland style lump crab cakes
with spiced bay Dijon aioli

Fresh Mozzarella and Prosciutto Crostinis - 15.00
Fresh mozzarella wrapped in prosciutto, pan seared with a
roasted apple jam on grilled French bread crisp
with aged balsamic

Chili Lime Crisp Calamari - 17.00
Thin slices of calamari dusted in seasoned cornmeal,
fried then finished with chili lime sauce, crisp lime pieces
and serrano peppers



Manchurian Style Cauliflower - 14.00
Crisp fried cauliflower florets tossed in
mildly spicy garlic chili sauce

Smoked Chicken and Andouille Egg Rolls - 15.00
With smoked pepper cream sauce

Loaded Rich and Creamy Potato Soup
with bacon, green onion and cheddar
Cup 6.00 Bowl 8.00

Three Cheese French Onion Soup
Cup 6.00 Bowl 8.00

Chef's Soup of the Day
Cup 6.00 Bowl 8.00



Soup and Salad Combo - 15.00
Choose a bowl of Chef's soup and pair it with
a generous garden salad or side Caesar

Classic Caesar - 14.00
Crisp romaine lettuce, herb baked croutons and parmesan
cheese tossed in Chef's Caesar dressing

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

Southwest Shrimp Cobb Salad - 16.00
Spiced shrimp atop tender greens with tomatoes, bacon, red
onions, avocado, black beans, hardboiled egg,
and red peppers, tossed in cilantro lime vinaigrette



Grilled Salmon Greek Salad - 16.00
Grilled marinated salmon,
over a bed of greens layered with
Roma tomatoes, Greek olives,
red onions, red peppers, cucumbers,
carrots, pepperoncini and feta
cheese with a zesty Greek dressing

Herb Grilled Sirloin Salad - 18.00
Herb grilled sirloin of beef over a green salad with red
onions, red peppers, tomatoes, cucumbers and crumbled
gorgonzola cheese with a red wine vinaigrette and topped
with crisp fried onions

Grilled Chicken Cranberry Salad - 16.00
Grilled chicken breast atop fresh garden greens with goat
cheese, hardboiled egg, celery, sun dried cranberries, apples
and candied walnuts dressed with sweet pepper vinaigrette

Roasted Beet and White Bean Ragout Salad - 15.00
Sweet roasted beets and a zesty cannellini bean ragout with
baby arugula, dressed in fresh lemon and olive oil, with goat
cheese croutons and balsamic drizzle

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

Half Pound Cheeseburger -16.00
Grilled to perfection with lettuce, tomato, pickle and onion
with your choice of cheese and bun
Add bacon 2.00

Pub Style Burger -18.00
Grilled half pound burger layered with cheddar cheese,
applewood smoked bacon, Shiner bock braised onions, cheese
and fried jalapenos finished with a spiced aioli

Deluxe Patty Melt Burger - 17.00
Seared burger patty layered in caramelized onion with melted
cheddar and gruyere cheese on grilled marble rye bread with a
side of thousand Island dressing

Maryland Style Crab Burger -18.00
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 Bun
(\$2.00). Turkey and "The Impossible Burger" (\$2.00) substitutes
available. Cheddar and Provolone Vegan Cheeses Available

Blackened Salmon BLT- 17.00
Chef's blackened salmon topped with applewood smoked bacon,
zesty Pico de Gallo, grilled pineapple and chili cilantro lime aoli

Southwest Chicken and Smoked Gouda Quesadilla - 15.00
Crisp jalapeno tortilla filled with Southwest chicken, smoked
gouda cheese, then served with salsa and sour cream

Grilled Deluxe Club - 16.00
Layers of oven roasted turkey, pit ham, crisp bacon,
aged cheddar and Swiss cheeses on toasted sourdough bread
with lettuce, tomato, avocado and mayonnaise

Hand Carved Reuben - 16.00
Tender Corned Beef, hand carved and
layered with freshly pickled red cabbage,
Swiss cheese and 1000 Island dressing, on
grilled, buttered marble rye bread



Grilled Roast Beef Sandwich - 17.00
Warm roast beef layered with arugula, tomato, onion and a warm
roasted pepper boursin spread on grilled brioche bread

Citrus Garlic Smoked Pork Hoagie - 16.00
Citrus and garlic smoked pork loin, sliced thin and layered with
lettuce, pickle and onion, topped with melted Swiss cheese and
creamy coleslaw on a toasted hoagie roll

The Cheesy - 13.00
Layers of American, provolone, fresh mozzarella, and
muenster cheeses on crisp, buttery, grilled white bread



Turkey, Sweet Potato and Cranberry - 15.00
Thinly sliced roasted turkey breast with
sweet potato, cranberry sauce, Havarti cheese
and a honey sage aioli on wheatberry bread

Roasted Tomato and Avocado - 14.00
Basil and Italian roasted tomatoes, fresh sliced avocados, arugula
and muenster cheese on grilled sourdough

Bacon Granny Smith and Fig - 15.00
Applewood smoked bacon, thinly sliced Granny Smith apples,
fig jam, with fontina cheese, grilled
on wheatberry bread