

Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with spiced bay Dijon aioli

Fresh Mozzarella and Prosciutto Caprese Crisp- 15.00

Fresh mozzarella wrapped in prosciutto, pan seared atop grilled Italian bread with fresh tomato basil compote, extra virgin olive oil and 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 - 15.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Roasted Strawberry and Goat Cheese Bruschetta - 14.00

Crisp French bread crostini topped with creamy goat cheese, roasted strawberry and basil bruschetta then finished with balsamic pearls and a touch of black pepper

Creamy Tomato Brie Bisque

with pesto oil drizzle

Cup 6.00 Bowl 8.00

Add a side of croutons .50



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

Almond Crusted Shrimp Salad - 16.00

Crisp fried almond crusted shrimp atop tender greens with mango salsa, jicama, grape tomato and crisp yucca root with zesty honey lime vinaigrette



Grilled Salmon Bruschetta Salad - 16.00

Grilled fresh salmon, over a bed of greens layered with tomato basil compote, Greek olives and feta Cheese, white balsamic dressing

Mesquite Grilled Sirloin Salad - 18.00

Mesquite grilled sirloin of beef over a green salad with Red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with parmesan herb vinaigrette and topped 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

Strawberry Feta Salad - 14.00

Crisp romaine lettuce and arugula tossed in strawberry balsamic vinaigrette topped with fresh strawberries, feta cheese, red onions, hardboiled egg, avocado, cucumber and crisp prosciutto bits drizzled with aged balsamic

All Sandwiches and Burgers Served with your choice of Southern Style Potato 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 -19.00

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

Burgers Served with Choice of Kaiser, Pretzel, Wheat or Gluten Free Bun (\$2.00). Turkey and "The Impossible Burger" (\$2.00) substitutes available. Cheddar and Provolone Vegan Cheeses Available

Blackened Mahi Mahi - 15.00

Louisiana blackened Mahi Mahi topped with grilled pineapple, Pico de Gallo and chipotle lime aoli on Ciabatta

Caribbean Jerk Shrimp Tacos - 15.00

Caribbean jerk marinated grilled shrimp, atop cilantro lime dressed greens, mango salsa, sliced serrano peppers and chipotle crema in warm flour tortillas

Chilled Curried Chicken Salad Pita- 16.00

Rich and creamy curried chicken salad inside warm pita pockets layered with lettuce, tomato, avocado and mayonnaise

Hand Carved Reuben - 16.00

Tender corned beef, hand carved and layered with braised red cabbage sauerkraut, Swiss cheese and 1000 Island dressing, on grilled, buttered marble rye bread



Philly Cheesesteak Sandwich - 18.00

Thin sliced steak cooked with onions, peppers and mushrooms. Smothered with cheese sauce and provolone cheese on a buttered grilled hoagie roll

Portabella Mushroom Club - 16.00

Tender marinated and grilled portabella mushrooms layered with spinach, roasted peppers, grilled tomato and fresh mozzarella, finished with a balsamic aioli served on a wheat bun

The Cheesy - 13.00

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



Turkey Avocado and Havarti Melt - 15.00

Thinly sliced roasted turkey breast with avocado, heirloom tomato, Havarti cheese, and honey mustard dressed greens on buttered sourdough

Fried Green Tomato BLT Grilled Cheese- 15.00

Fresh, crisp fried green tomatoes with applewood smoked bacon, fresh mozzarella, garlic, chive and tarragon aioli on rustic sourdough bread

Prosciutto Granny Smith Apple and Fig - 15.00

Italian prosciutto ham, thinly sliced Granny Smith apples, fig jam, arugula with brie cheese, grilled on wheatberry bread

Small Plates

Soups

Salads

Burgers

Sandwiches

Grilled Cheeses