

**Pan Seared Crab Cake Bites - 18.00**

Maryland style lump crab cakes with lemon bay dipping sauce

**Apple Brie and Fig Bruschetta - 15.00**

Crisp French bread crostini topped with fig spread, creamy brie cheese, thin sliced apples and toasted walnuts finished with honey balsamic drizzle

**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

**Maine Lobster Corn Dogs- 19.00**

Chef's homemade lobster sausage corn dogs served with a zesty tarragon mustard aioli

All Sandwiches and Burgers Served with your choice of Ranch 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

**Onion Stack Burger -18.00**

Half pound burger grilled to perfection topped with horseradish cream, Provolone cheese and Shiner Bock onion rings

**Mushroom Swiss Truffle Burger - 18.00**

Grilled half pound burger layered with sautéed portabella mushrooms, Swiss cheese and finished with truffle aioli

**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

**New Orleans Shrimp Po Boy - 15.00**

Crisp fried buttermilk battered shrimp on a French roll with Louisiana hot mayonnaise, lettuce, tomato slices and sliced cornichons

**Grilled Guinness Glazed Salmon BLT- 17.00**

Grilled salmon filet with a Guinness glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

**Shaved Prime Rib Sandwich - 18.00**

Tender shaved prime rib layered with sauteed mushroom, onions and peppers, provolone and horseradish on grilled sub roll with a side of au jus

**Hand Carved Reuben - 17.00**

Tender corned beef layered with sauerkraut, Swiss cheese and 1000 Island dressing, on grilled marble rye bread



**Warm Turkey, Ham and Bacon Club Sandwich- 16.00**

Layers of oven roasted turkey, smoked ham, applewood smoked bacon, cheddar and Swiss cheeses on ciabatta bread with a whole grain honey mustard

**The Cheesy - 14.00**

Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery rustic sourdough bread

**Meatloaf Mac-N-Cheese Grilled Cheese - 16.00**

Chef's meatloaf layered with creamy mac-n-cheese with cheddar and provolone and grilled sourdough 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 Grilled Cheese- 15.00**

Basil and garlic roasted tomatoes, fresh sliced avocados, arugula and muenster cheese in sourdough bread

**Granny Smith and Fig Grilled Cheese - 15.00**

Thinly sliced Granny Smith apples, fig jam and fontina cheese grilled on whole grain honey wheat bread

Shared plate fee \$5

Small Plates

Soups

**Roasted Red Pepper Smoked Gouda Bisque**

Cup 7.00 Bowl 9.00

**Three Cheese French Onion Soup**

Cup 7.00 Bowl 9.00

**Chef's Soup of the Day**

Cup 7.00 Bowl 9.00



**Soup and Salad Combo - 16.00**

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**

**Crisp Brussels Sprouts Apple Salad - 15.00**

With greens and arugula tossed in honey mustard dressing topped with fresh red onion, cucumber, tomato, crumbled goat cheese, toasted walnuts and pepitas

**Grilled Salmon and Roasted Beet Salad - 16.00**

Tender greens, roasted beets, crumbled goat cheese, pickled red onion, tomatoes and candied walnuts tossed in white balsamic vinaigrette

**Herb Marinated Shrimp Greek Salad - 16.00**

Grilled marinated shrimp, 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 - 17.00**

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

**Grilled Chicken Harvest Salad - 16.00**

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

Salads

Burgers

Sandwiches

Grilled Cheeses