

**Pan Seared Crab Cake Bites – 18.00**

Maryland style lump crab cakes with lemon bay dipping sauce

**Warm Brie Cheese Fondue – 18.00**

Warm and creamy brie cheese fondue accompanied by fresh Granny Smith apples, figs and served with crisp French Bread Crostinis

**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 – 16.00**

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Smoked Chicken Eggrolls – 17.00**

Tender Smoked Chicken with black beans, corn, queso fresco and pepperjack cheeses in a crisp eggroll finished with spiced guava honey glaze

**Butternut Squash Apple Bisque**

Topped with a touch of herb oil  
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, goat cheese, toasted almonds

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

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

**Cajun Shrimp Cobb Salad – 17.00**

Fresh greens layered with tomato, avocado, corn, black beans, red onion, sweet peppers and pepper jack cheese with chipotle ranch dressing

**Herb Grilled Sirloin Salad – 18.00**

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

**Grilled Chicken Harvest Salad – 16.00**

Grilled chicken breast atop fresh greens, poached pears, sun dried cranberries, celery, red onion, carrot curls and toasted pecans finished with lemon maple dressing

All Sandwiches and Burgers Served with your choice of Southern 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

**Southwest Guacamole Burger –18.00**

Southwest Spiced half pound burger topped with pepper jack and queso fresco cheese, guacamole, Pico de Gallo and fried jalapenos finished with chipotle aioli

**Bacon, Brown Sugar Bourbon Glazed Burger - 18.00**

Our half pound burger topped with crisp bacon, cheddar and pepperjack cheeses, brown sugar bourbon glaze and crisp fried onion strings

**Maryland Style Crab Burger -19.00**

Maryland style crab patty, pan seared and topped with shredded lettuce, red onion, tomato 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 – 18.00**

Delicious blackened mahi mahi on a ciabatta roll with lettuce, tomato, mango salsa and cilantro lime aoli

**Shaved Prime Rib Dip Sandwich – 18.00**

Slow cooked shaved prime rib with Chef's onions and peppers, provolone cheese, and herbed au jus on a hoagie roll

**Hand Carved Reuben – 17.00**

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



**Grilled Chicken Caprese Baguette– 16.00**

Tender grilled chicken and on a crisp French baguette layered with mozzarella and parmesan, fresh basil, vine ripe tomatoes, greens and balsamic aioli

**Firecracker Shrimp Tacos – 18.00**

Crisp fried shrimp tossed in Chef's firecracker sauce served in flour tortillas with lettuce, red cabbage diced tomatoes, peppers and cilantro

**The Cheesy – 14.00**

Layers of American, provolone, fresh mozzarella, and muenster cheeses on grilled rustic sourdough

**Eggplant Parmesan Grilled Cheese – 16.00**

Crisp Italian breaded eggplant with spinach, provolone and parmesan cheeses and zesty marinara on garlic Italian bread



**Turkey, Sweet Potato and Cranberry - 16.00**

Thinly sliced roasted turkey breast with sweet potato, cranberry sauce, Havarti cheese and honey sage aioli on wheatberry bread

**Meatloaf Mac-N-Cheese Grilled Cheese – 17.00**

Chef's meatloaf layered with creamy mac-n-cheese, cheddar and provolone on grilled sourdough bread

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

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

Appetizers

Soups

Salads

Burgers

Sandwiches

Grilled Cheeses