



**Pan Seared Crab Cake Bites – 18.00**

Maryland style lump crab cakes with lemon bay dipping sauce

**Bacon Wrapped Roasted Butternut Squash Stuffed Dates- 17.00**

A blend of roasted butternut squash, mascarpone cheese and a touch of mint stuffed inside a date and wrapped in applewood smoked bacon finished in a smoked honey 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 – 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 chipotle aioli

**Yukon Gold Loaded Potato Soup**

Topped with green onion, bacon and cheddar cheese  
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**

**Classic Chef's Salad – 16.00**

Tender greens tossed in chef's house vinaigrette layered with turkey, ham. Bacon. Cheddar & Swiss cheeses, tomato, avocado, cucumber, and hard boiled egg

**Sesame Ginger Grilled Shrimp Salad – 17.00**

Romaine lettuce tossed in sesame ginger dressing with shaved carrots, red cabbage, mandarin oranges, radishes finished with toasted sesame seeds and won ton crisp

**Grilled Salmon Greek Salad – 16.00**

Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, carrot, pepperoncinis and feta cheese with a 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 – 17.00**

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 Garden 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

**Smoked Gouda Fiesta Burger 17.00**

BBQ spiced grilled beef patty topped smoked gouda cheese, applewood smoked bacon, zesty pico de gallo and spicy fried onion strings

**Shiitake Mushroom Swiss Burger 18.00**

Our half pound burger grilled to perfection topped with crisp fried shiitake mushrooms, caramelized onion and melted Swiss cheese

**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 (\$1.00). Turkey and "The Impossible Burger" (\$2.00) substitutes available. Cheddar and Provolone Vegan Cheeses Available

**Grilled Salmon BLT Beni- 18.00**

Grilled salmon with applewood smoked bacon, fresh tomatoes, crisp lettuce and a fried egg topped with zesty hollandaise sauce on ciabatta bun

**Roast Beef Dip – 18.00**

Tender roast beef finished in chef's herbed au jus topped with peppers and mushrooms, pepperoncini and provolone cheese on a hoagie roll fried onion stings and a side of au jus.



**Hand Carved Reuben – 17.00**

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

**Southern Fried Buttermilk Chicken – 16.00**

Crisp fried buttermilk chicken on a Jalapeno Cheddar Biscuit with lettuce, tomato, pickles and chipotle aioli

**Crisp Fried Shrimp Po Boy – 18.00**

Crisp fried shrimp tossed in Chef's Louisiana spiced aioli, on a crisp French baguette with lettuce, tomato, and cornichons

**The Cheesy – 14.00**

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

**Sour Cherry Bacon and Brie – 15.00**

Crisp bacon with a sour cherry compote, creamy Brie cheese, caramelized onion and arugula on wheat bread



**Turkey and Granny Smith Apple- 16.00**

Thinly sliced oven roasted turkey with Granny Smith apples, cranberry relish and Havarti cheese on wheat bread

**Warm Club Grilled Cheese – 17.00**

Layers of turkey, ham, bacon, Swiss & cheddar cheese with lettuce and tomato on grilled sourdough bread

**Tomato Mozzarella Caprese Grilled Cheese- 16.00**

Fresh mozzarella with grilled Roma tomatoes, basil leaved and a touch of balsamic tossed greens on grilled sourdough bread

Appetizers

Soups

Salads

Burgers

Sandwiches

Grilled Cheeses

SPLIT PLATE FEE FOR ENTRÉE SALADS, SANDWICHES. .  
20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION