



APPETIZERS

- SPINACH AND ARTICHOKE DIP** IN A TOASTED BREAD BOULE 8
PEI MUSSELS IN A CHARDONNAY GARLIC BUTTER SAUCE, TOMATOES & ONIONS 10
TOMATO BRUSCHETTA W/KALAMATA OLIVES, CELERY, ONIONS & BASIL 8
JUMBO WINGS: BUFFALO, HONEY CORIANDER, MD STYLE, CHIPOTLE BBQ OR SANTE FE 8
CHICKEN TENDERLOINS: BEER BATTERED AND FRIED, GRILLED OR BLACKENED 8
CRAB DIP W/POBLANO PEPPERS IN A TOASTED BREAD BOULE 10
CHIPOTLE HUMMUS PLATTER W/GRILLED PITA, BAGEL CHIPS & RANCHERO CORN SALSA 7
PIEROGI, SAUTEED ONIONS & A PEANUT DIPPING SAUCE 3 FOR 4 OR 6 FOR 7
STEAMED SHRIMP, ONIONS & BABY POTATOES W/COCKTAIL SAUCE ½ LB. 7 OR 1 LB. 12
NACHOS: PICO DE GALLO, BLACK BEANS & A ZESTY CHEESE SAUCE 7 **ADD BEEF OR CHICKEN 9**
SESAME SEARED BLUE FIN TUNA, WITH PONZU SAUCE AND WASABI 10
 **BLACKENED SCALLOPS,** BLACK BEAN CORN RELISH WITH AN ANCHO CHILI VINAIGRETTE 10
FRIED CALAMARI, WITH BANANA PEPPERS & A TANQUERAY LIME AIOLI 8
USDA PRIME TOURNEDO'S AU POIVRE, RED WINE PEPPERCORN DEMI 10
 **FIRECRACKER SHRIMP,** LIGHTLY TEMPURED WITH FIRECRACKER CHILI DIPPING SAUCE 8

SOUPS


- SOUP DU JOUR** CUP 4 BOWL 6
FRENCH ONION 5

SALADS

- WARM BACON SPINACH SALAD,** CANDIED WALNUTS, CRANBERRY STILTON, HARD COOKED EGG, BACON, ONION, ROASTED RED PEPPER & A WARM BACON DIJON VINAIGRETTE 8
CLASSIC CAPRESE SALAD, FRESH MOZZARELLA, RED AND YELLOW VINE RIPE TOMATOES, RED ONION, BASIL & BALSAMIC DRIZZLE 8
SOUTHWEST CAESAR SALAD, RANCHERO CORN SALSA, TOMATOES, CHIPOTLE DRESSING, TORTILLA STRIPS & JACK CHEESE 7
HOUSE SALAD, MIXED GREENS & ROMAINE, TOASTED ALMOND, STRAWBERRIES, BELL PEPPER CURLS & BALSAMIC VINAIGRETTE 7
CLASSIC CAESAR SALAD, CAESAR DRESSING, PARMESAN CRISP & CROUTONS 6
COBB SALAD, GRILLED CHICKEN, BLUE CRAB, BACON, BLEU CHEESE CRUMBLES, EGG, AVOCADO, GRAPE TOMATOES & SHREDDED CHEDDAR WITH BLUE CHEESE DRESSING 12
ASIAN CHICKEN SALAD, PULLED CHICKEN, CASHEWS, CARROTS, SCALLIONS IN A CRISPY SPRING CUP WITH A SOY GINGER VINAIGRETTE 11

ADD GRILLED CHICKEN (4), STEAK (5), SHRIMP (6), SALMON (6) OR CRABCAKE (7)

PIZZAS

-  **BUFFALO CHICKEN,** GRILLED CHICKEN, BUFFALO MARINARA, CELERY, BLEU CHEESE CRUMBLES & SHREDDED JACK CHEESE 9
VEGGIE, ASPARAGUS, GRAPE TOMATOES, ONIONS, BROCCOLI, ARTICHOKES, BASIL PESTO SAUCE & SHREDDED MOZZARELLA 9
BARBEQUE CHICKEN, RED ONION, GRAPE TOMATOES, BACON, BARBEQUE SAUCE & SHREDDED JACK CHEESE 9
MARGHERITA, TOMATOES, BASIL, FRESH MOZZARELLA & MARINARA 7

BURGERS

- KOBE,** POBLANO PEPPERS & RED DRAGON CHEESE 10
BUFFALO BISON, BLEU CHEESE, CELERY, BUFFALO SAUCE & JACK CHEESE 10

ADD GARLIC FRIES TO ANY BURGER OR SANDWICH FOR 2

BOTTLED BEER

- MILLER LITE 3.50
BUDWEISER 3.50
BUD LIGHT 3.50
COORS LIGHT 3.50
MGD 64 3.50
YUENGLING 3.50
NATTY BOH 3.50
MILLER HIGH LIFE PONIES 2
CORONA 4.50
CORONA LIGHT 4.50
RED STRIPE 4.50
SIERRA NEVADA 4.50
BASS 4.50
DOS EQUIS 4.50
HEINEKEN LIGHT 4.50
WOODCHUCK CIDER 4.50
SAMUEL SMITH NUTBROWN ALE OR
OATMEAL STOUT 6
FOSTERS OIL CAN 7

DRAFT BEER 20 OZ.

- MILLER LIGHT 4
LIENENKUGEL SUNSET WHEAT 5
BLUE MOON SEASONAL 5
PERONI 5
PILSNER URQUELL 5
SAM ADAMS SEASONAL 5
MAGIC HAT #9 5
SMITHWICK'S 5
HARP 5
NEW CASTLE 5
DOGFISH 60 MINUTE IPA 6
GUINNESS 6

WHITE WINE

- POMELO SAUV BLANC, CA 7
LAGARIA PINOT GRIGIO, ITALY 7
BEX RIESLING, GERMANY 7
OXFORD LANDING CHARD, CA 7

RED WINE


- CONO SUR PINOT NOIR, CHILE 7
TEMPTATION ZINFANDEL, CA 7
OXFORD LANDING MERLOT, AUS 7
EARTHWORKS CABERNET, AUS 7
YALUMBA SHIRAZ, AUS 7

Please notify server prior to ordering of any allergies


SANDWICHES

- DON'T KNOW REUBEN**, TURKEY, CORN BEEF, SWISS, SAUERKRAUT, THOUSAND ISLAND ON ARTISAN MARBLE RYE 9
- GRILLED ITALIAN PANINI**, CAPICOLLO, MORTADELLA, GENOA SALAMI, PROCIUTTINI, PEPPERONI, BRUSCHETTA & PROVOLONE 10
- ULTIMATE GRILLED CHEESE**, FOUR CHEESE W/APPLEWOOD BACON & TOMATO ON A HEARTY SOURDOUGH BREAD 6
- CHIPOTLE HUMMUS WRAP**, LETTUCE, TOMATO, RED ONION, RANCHERO CORN SALSA, CHIPOTLE HUMMUS, SPROUTS, AVOCADO AND MUENSTER 8
- MEATLOAF SANDWICH**, HOMESTYLE MEATLOAF, PROVOLONE, CRISPY FRIED LEEKS & MASHED POTATOES W/RICH BROWN GRAVY ON TOASTED SOURDOUGH 9
- FILET CHEESE STEAK**, GRILLED FILET, ONIONS, MUSHROOMS, ROASTED RED PEPPERS & PROVOLONE ON A TOASTED MILANO ROLL 10
- CHICKEN BRUSCHETTA MELT**, GRILLED CHICKEN, BRUSCHETTA, FRESH MOZZARELLA WITH A BALSAMIC DRIZZLE 7
- FRENCH DIP**, SLICED PRIME RIB, CARAMELIZED ONIONS, PROVOLONE W/AU JUS 10
- CRAB CAKE**, 7 OZ. BROILED CRAB CAKE, PASSION FRUIT TATER SAUCE, LETTUCE, TOMATO & ONION 14
- SHRIMP SALAD WRAP**, GRILLED GULF SHRIMP, CELERY, LETTUCE, TOMATO, ONION & REMOULADE 10
- TURKEY BLT**, BACON, LETTUCE, TOMATO, SMOKED TURKEY WITH A ROASTED RED PEPPER AIOLI 7

PASTA (AVAILABLE AFTER 4PM)

- COLOSSAL SHRIMP SCAMPI**, SAUTEED GULF SHRIMP, ROASTED GARLIC CLOVES, GRAPE TOMATOES WITH A CHARDONNAY BUTTER SAUCE OVER ANGEL HAIR 13
-  **SEAFOOD FRA DIAVOLO**, SEARED SHRIMP, SCALLOPS, CRAB & LOBSTER IN A SPICY TOMATO BROTH WITH PENNE 14
- CHICKEN ALFREDO**, GRILLED TENDERLOINS, BACON, BROCCOLI, GRAPE TOMATOES & BOWTIE PASTA 10
- LOBSTER RAVIOLI**, WITH SUNDRIED TOMATO AND A LUMP CRAB BUERRE BLANC 14

ENTREES (AVAILABLE AFTER 4PM)

- BROILED JUMBO LUMP 7 OZ. CRAB CAKE**, CRISPY TOMATO HERB RISOTTO CAKE, SAUTEED BABY VEGATABLES WITH AN ANGEL HAIR VEGATABLE TWIST 1 FOR 16, 2 FOR 22
- USDA PRIME GRILLED 10 OZ. NY STRIP STEAK**, GARLIC MASHED POTATOES, GRILLED ASPARAGUS, TOPPED W/ GOLDEN TOBACCO ONIONS 19
-  **DEEP SOUTH BRAISED RIBS (HALF RACK)**, GOLDEN CORNBREAD, CREAMY COLESLAW, SMOTHERED IN CHIPOTLE ORANGE BARBEQUE SAUCE 16
- USDA PRIME 6 OZ. FILET MIGNON**, GREEN PEPPERCORN DEMI, BABY GREEN BEANS, CHIVE & RICOTTA GNOCCHI 18
- HERB ROASTED RACK OF LAMB TWO WAYS**, TRUFFLED RED POTATO TERRINE, GRILLED ASPARAGUS, THREE MUSTARD CREAM, GREEN PEPPERCORN DEMI 15
- DUCK DUCK GOOSE**, ORZO PILAF WITH DUCK BROTH, RED OAK SMOKED DUCK BREAST AND SEARED FOIE GRAS 15
- FISH & CHIPS**, GOLDEN FRIED COD & FRIES SERVED WITH TARTER & CHILI LACED MALT VINEGAR 12
- SEABASS CIOPPINO** W/SAUTEED BABY GREEN BEANS, CIPOLLINI ONIONS, TOMATOES, ROASTED ORZO AND VEGATABLE PILAF IN A CIOPPINO SAUCE 14
- SMOKEHOUSE RUBBED PORK RIB CHOP**, GRILLED DUROC, SWEET POTATO BISCUITS, RICOTTA AND CHIVE POTATO GNOCCHI, GRILLED ASPARAGUS W/MAPLE CIDER GLAZE 14

SIDES

- GARLIC HERB FRIES 4
GRILLED ASPARAGUS 4
MAC & CHEESE 5
RANCHERO CORN SALSA 3
MASHED POTATOES 4
CUCUMBER SALAD 3
SAUTEED GREEN BEANS 3
TOTS 4
ANY 3 SIDES FOR 11
- PLEASANT AFTER THOUGHTS**
CHIPWICH SUNDAE 4
BANANA SPLIT 6
APPLE CRISP 4
CHOCOLATE ESPRESSO TORTE 6

HALF PRICE CHEESE STEAKS
EVERY MONDAY NIGHT

\$10.95 HALF RACK OF RIBS
EVERY TUESDAY NIGHT

\$14.95 USDA PRIME
NY STRIP STEAK OR FILET
EVERY WEDNESDAY NIGHT

HALF PRICE CRAB CAKES
EVERY THURSDAY

\$7 ENDLESS GLASS OF WINE
FOR THE LADIES
EVERY FRIDAY 4-8 PM

BRUNCH SERVED EVERY
SATURDAY & SUNDAY 10-3

HAPPY HOUR MON-FRI
4-7 PM
3 14 OZ. DRAFTS FOR \$5



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KITCHEN HOURS
SUNDAY & MONDAY UNTIL 10
TUESDAY-SATURDAY UNTIL 11