

## **SALADS & STARTERS**

(HALF PORTION SALADS AVAILABLE)

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE 10.

CLASSIC CAESAR SALAD 8. W/ GRILLED CHICKEN 14. W/ FRIED OYSTERS 14.

GRILLED STEAK SALAD WITH ROASTED PORTOBELLO MUSHROOMS, BALSAMIC VINAIGRETTE  
CRISPY ONIONS AND BLEU CHEESE 16.

JUMBO GULF SHRIMP SALAD 14. / SAND 14. DIJON CHICKEN SALAD 11. / SAND. 11.

DILL TUNA SALAD 11. / SAND. 11. TRIO OF CHICKEN, SHRIMP AND TUNA SALADS 15.

CHAMPAGNE POACHED PEAR SALAD OVER GREENS, SPICY PECANS, BLEU CHEESE AND  
RASPBERRY HAZELNUT VINAIGRETTE 9.

FIELD GREENS, RASPBERRIES, BLUEBERRIES, WALNUTS, CRANBERRY STILTON CHEESE  
AND MEYER LEMON VINAIGRETTE 9.

WEDGE OF ICEBERG "BLT" WITH CRISPY BACON, VINE RIPE TOMATOES AND BLEU CHEESE DRESSING 7.

SEAFOOD UNCOBB SALAD WITH LEMON SESAME VINAIGRETTE 17.

SOUTHWEST BUFFALO CHICKEN SALAD WITH CHOPPED ROMAINE, CORN, BLACK BEANS, CHEDDAR  
CHEESE, TOMATO AND RANCH DRESSING 14.

## **SANDWICHES**

(SERVED WITH FRIES & HOUSEMADE COLE SLAW)

8OZ ANGUS BURGER WITH FRIES 10. WITH CHEESE 11. WITH CHEESE AND BACON 12.

GRILLED CHICKEN BREAST WITH FRIES 10. WITH CHEESE 11. WITH CHEESE AND BACON 12.

GRILLED SALMON "BLT" WITH BASIL AIOLI ON POTATO KAISER ROLL 11.

GRILLED GUNPOWDER BISON FARM BUFFALO BURGER WITH MELTED SWISS AND SAUTEED ONIONS 13.

SEAFOOD "CLUB", CRAB CAKE, SHRIMP SALAD AND CRISPY BACON ON TOASTED SOURDOUGH 17.

PRIME RIB FRENCH DIP WITH CARAMELIZED ONIONS AND SWISS CHEESE 12.

MARYLAND JUMBO LUMP CRAB CAKE ON BREMNER WAFERS 15.

HOT GRINDER: SMOKED TURKEY, HAM, CHEESE AND PEPPERONI BAKED ON FRENCH BREAD  
WITH LETTUCE, TOMATO, RED ONION AND ITALIAN VINAIGRETTE 12.

TURKEY PESTO PANINI WITH SPINACH, RED ONION, HAVARTI CHEESE AND SUNDRIED TOMATOES 10.

## **LUNCH ENTREES**

GRILLED LAMB CHOPS WITH GRILLED IDAHO POTATOES, SAUTEED SPINACH AND  
MUSHROOM PAN GRAVY 16.

YESTERDAY'S MEATLOAF WITH WHIPPED POTATOES, HARICOT VERT, CRISPY ONIONS  
AND DEMI GLACE 15.

BROILED FLOUNDER STUFFED WITH CRAB OVER WHIPPED POTATOES WITH ASPARAGUS  
AND TOMATO CHIVE BEURRE BLANC 18.

PAN SEARED DIVER SCALLOPS WITH TRUFFLED POTATO PUREE, FRESH ASPARAGUS,  
ROASTED MUSHROOMS AND LEMON CHIVE PAN SAUCE 17.

ORIENTAL BARBECUE SALMON WITH POTATO SCALLION SPRINGROLL AND JAPANESE MUSTARD 16.

PENNE PASTA TOSSED WITH BLACKENED CHICKEN, TOMATOES, PEAS AND PINENUTS  
IN A LIGHT PARMESAN CREAM SAUCE 16.

HALF FRIED LOBSTER TAIL WITH WHIPPED POTATOES, HARICOTS VERT & HONEY MUSTARD 18.

GRILLED BEEF TENDERLOIN WITH WHIPPED POTATOES AND HARICOTS VERT  
6oz / 19. 9oz / 25. 12oz / 31.

\*\*\*\*\*Our Private Banquet Room is Available for all of your Special Occasions\*\*\*\*\*

*Gift Certificates Available*

12/4/9