

French Onion Soup

Topped with a baguette crouton and melted cheese. **3.50 - 4.50**

Chili

Topped with aged cheddar cheese.
Cup 3.50 / Bowl 4.50

Black Bean Soup

Garnished with cilantro-scallion sour cream. **3.50 - 4.50**

Soup Du Jour

Created fresh daily.
3.50 - 4.50

Meat & Cheese Board

Check with your server for tonight's selection. **7.50**

Appetizer Feature

Created using available seasonal ingredients.
Ask your server for tonight's feature. **8.00**

Baked Green Chile Mac & Cheese

Green chile parmesan mac and cheese, baked golden brown with Fontina cheese bread crumbs. **6.75**

Maryland Crab Cake

Served with dried fruit chutney and remoulade sauce. **10.00**

Italian Sausage & Charred Tomato Flatbread

Oven baked flatbread topped with grilled mild Italian sausage, charred tomatoes, ricotta cheese and basil pesto. **7.50**

Spinach & Artichoke Dip

Creamy blend of spinach, artichoke hearts and Asiago cheese served with pita chips. **8.25**

*Seared Ahi Tuna**

Pickled ginger, sesame sea salad, miso-ginger vinaigrette and wasabi aioli. **10.00**

*Pub Burger**

A half pound of Certified Black Angus Beef grilled to your request and served with your choice of American, Swiss, provolone, cheddar or blue cheese on a toasted brioche roll. **9.25**

Smoked Beef Brisket Sandwich

Smoked beef brisket on toasted pretzel roll, horseradish cheddar cheese, sweet grain mustard sauce. **9.50**

Red Pepper Pesto Chicken Salad Sandwich

Pulled chicken meat tossed with creamy red pepper pesto, celery, artichokes and red onion. Served on thick sourdough toast with lettuce and tomato. **8.00**

Reuben

Grilled rye bread, shaved corned beef, Swiss cheese, sauerkraut and a side of Thousand Island dressing. **9.25**

Grilled Vegetable-Hummus Wrap

Grilled Garden vegetables, red leaf lettuce and hummus wrapped in a sun-dried tomato tortilla. **7.00**

Turkey Rachel

Grilled rye bread, smoked turkey breast, Swiss cheese and coleslaw with Thousand Island dressing. **9.25**

Sweet Pepper-Chicken Flatbread

Oven baked flatbread topped with roasted chicken, caramelized onions and Peppadew cheddar cheese. **7.50**

House Salad

Mixed romaine and iceberg lettuce, tomato, cucumber and shaved red onion. **3.75**

Caesar Salad

Crisp romaine lettuce, croutons, classic garlic anchovy dressing and parmesan-reggiano cheese. **6.25**

Fattoush Salad

Vine ripe tomatoes, red onion, feta cheese, cucumber, fresh mint, pita croutons and romaine lettuce tossed with a citrus vinaigrette. **6.50**

Maple-Butternut Squash & Sweet Corn Salad

Maple roasted butternut squash tossed with sweet corn, spinach and radicchio warm apple-bacon dressing. **7.50**

Boston Bibb & Roasted Artichoke Salad

Grape tomatoes and crisp bacon with creamy feta cheese dressing. **7.75**

Grilled Chicken Fattoush Salad

Vine-ripened tomatoes, red onion, feta cheese, cucumber, fresh mint, pita croutons and romaine lettuce tossed with a citrus vinaigrette and topped with grilled chicken. **12.75**

*Bistro Steak Salad**

Grilled beef sirloin, romaine lettuce, blue cheese, cheddar cheese, french fries, tomatoes, olives, green onions and choice of dressing. **16.25**

***May substitute grilled chicken breast**

Grilled Chicken Caesar Salad

Crisp romaine lettuce, croutons, classic garlic-anchovy dressing and parmesan-reggiano cheese topped with grilled chicken and served with lemon. **11.75**

Asian Chicken Salad

Mixed greens tossed with mandarin oranges, red peppers, asparagus, scallions, toasted cashews, grilled chicken breast and Thai sweet & sour dressing garnished with crisp wontons. **12.25**

All entrée selections are served with your choice of Soup Du Jour,
House, Caesar or Fattoush Salad.

***Cedar Plank Salmon
Rockefeller***

Wild Salmon roasted on a cedar plank with spinach, pernod and pancetta topping. Caramelized leek crème, served with starch du jour.

20.00

Maryland Crab Cake

Lump Maryland blue crab cakes served with dried fruit chutney and remoulade sauce. Served with seasonal vegetable and starch du jour. **24.00**

Boston Baked Cod

Oven roasted cod with lemon-herb crumbs, hearty potato corn chowder.

18.00

Nightly Seafood Feature

Created with the finest seafood available. Ask your server for tonight's feature.

Priced Daily

***Grilled Chicken
Bruschetta***

Grilled chicken breast, fresh mozzarella, balsamic glaze, tomato herb bruschetta, Asiago cheese and basil risotto. **17.75**

***Raspberry-Balsamic
Glazed Chicken Breast***

Pan-roasted semi-boneless chicken breast, panchetta-spinach risotto.

18.00

Grilled Sirloin Filet*

Grilled 7oz. beef sirloin filet, herb butter, seasonal vegetables and starch du jour. **20.00**

Glazed Beef Short Ribs*

Espresso dry-rubbed and oven braised, Shiraz demi-glace, seasonal vegetables and starch du jour. **21.50**

Home Style Meatloaf

Club made using a blend of veal, beef and pork, served with seasonal vegetables, mashed potatoes and gravy. **13.50**

Chef's Entrée Feature*

Created by using the finest seasonal ingredients available. Ask your server for tonight's feature. **Priced Daily**

***Vegetarian Entrée
Feature***

Created by using the finest seasonal ingredients available. Ask your server for tonight's feature.

Priced Daily

Veal Parmesan

Breaded veal cutlet topped with tomato basil sauce, parmesan and mozzarella cheese over Fettuccine tossed with tomato basil sauce. **15.00**

Comfort Food Feature

Traditional style home cooked entrée. Ask your server for tonight's feature. **11.50**

Pasta Creations

Select one pasta and one sauce. **12.50**

Fettuccine • Linguine

Angel Hair • Penne

Alfredo Sauce • Bolognese Sauce

Tuscan Tomato Basil Sauce

Add meatballs, grilled chicken breast or shrimp 3.00 each.