

*French Onion Soup*

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

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*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. **Priced Daily**

*Grilled Oysters*

Pancetta garlic-parmesan butter. **12.00**

*Maryland Crab Cake*

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

*Burrata*

Fresh mozzarella with a creamy mozzarella filling, extra virgin olive oil,  
aged balsamic reduction, toasted focaccia, crisp prosciutto. **9.50**

*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. **11.00**

### *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. **9.95**

### *Pulled Pork BBQ Sandwich*

Slow braised pork shoulder, tangy southern BBQ sauce, toasted brioche roll and coleslaw. **9.00**

### *Oven-Roasted Chicken Salad Sandwich*

Roasted chicken meat made the traditional style with diced celery, onions and peppers. 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**

### *Fish Tacos*

Crispy fried Florida grouper fillet, roasted corn cabbage slaw, cilantro sour cream, soft flour taco shell. **8.25**

### *Turkey Rachel*

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

### *Shrimp Po'Boy*

Lightly dusted gulf shrimp deep fried, served on a toasted roll with lettuce, tomato and creole tartar sauce. **9.75**

### *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**

### *Iceberg Wedge Salad*

Wedge of iceberg lettuce, blue cheese crumbles, crisp bacon, cherry tomatoes and choice of dressing. **7.75**

### *Caprese Salad*

Fresh mozzarella, garden fresh tomatoes, and basil with mixed greens, basil oil, and balsamic reduction. **8.75**

### *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.

### *Yellow Fin Tuna*

Pan seared, chili-pickled papaya, ginger jasmine rice. **25.00**

### *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**

### *Cajun Swordfish*

Roasted sweet corn salsa, charred onion rice pilaf. **24.00**

### *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**

### *Shrimp Bucatini Primavera*

Sautéed shrimp tossed with pasta, asparagus, peas, red peppers, summer squash, and basil pesto sauce. **17.95**

### *Delmonico Steak\**

14 oz. cut char-grilled with truffle chive butter, seasonal vegetable and starch du jour. **30.00**

### *Stockyard Sirloin*

8 oz. sirloin steak, flame grilled with roasted garlic-herb butter, seasonal vegetable and starch du jour. **21.00**

### *Dry Rub Ribs*

St. Louis style pork ribs, slow roasted with dry rub seasoning, tangy BBQ sauce, french fries and coleslaw. **19.50**

### *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. **17.50**

### *Comfort Food Feature*

Traditional style home cooked entrée. Ask your server for tonight's feature. **12.50**

### *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.\***