

Dinner Menu

Appetizers

BLACKENED SHRIMP..... \$15
Chiffonade romaine lettuce, pico de gallo and cilantro pesto

GOAT CHEESE NAPOLEON \$15
Phyllo dough, caramelized pear and apple cider granité

VEGETABLE CRUSTINI..... \$14
Portobello, onion, roasted red pepper, roasted garlic,
blue cheese with lemon-vinaigrette greens

MARYLAND CRAB CAKES..... \$16
Mesclun greens, lemon vinaigrette and
spicy roasted corn aioli

Soup

SOUP DU JOUR CUP \$5/ BOWL \$7

Salads

	DINNER / ENTRÉE
CAESAR Romaine lettuce, tomato, bacon, asiago cheese, croutons and Caesar dressing	\$9 / \$15
TRADITIONAL GREEK Romaine lettuce, mixed greens, cucumber, tomato, red onion, feta cheese, Kalamata olive, lemon dill parsley vinaigrette dressing	\$10 / \$16
SEASONAL GREENS Romaine lettuce, mixed greens, cucumber, tomato, red onion, carrots, asiago cheese, croutons and roasted onion balsamic vinaigrette dressing	\$9 / \$15
GOUDA CHEESE AND APPLE Romaine lettuce, mixed greens, dried cranberries, spiced walnuts, cucumber, tomato, carrots, croutons and roasted onion balsamic dressing Add grilled chicken breast for..... \$4	\$10 / \$16

Certified Angus Burgers and Wraps

All burgers and wraps come with your choice of one side. Ask your server for today's homemade choices.

MUSHROOM SWISS **8oz** of Certified Angus ground beef with Swiss cheese, lettuce, tomato, and sautéed mushrooms on a hard roll	\$17
BACON CHEDDAR..... **8oz** of Certified Angus ground beef with bacon, cheddar cheese, lettuce, and tomato on a hard roll	\$17
COWBOY **8oz** of Certified Angus ground beef topped with ham, grilled onion, tomato, roasted red pepper, BBQ sauce, hot sauce, and mozzarella cheese on a hard roll	\$17
BACON BLEU CHEESE **8oz** of Certified Angus ground beef with bleu cheese, caramelized onion, lettuce, and tomato on a hard roll	\$17
REUBEN Corned beef or turkey with sauerkraut, Thousand Island dressing, and Swiss cheese on rye bread	\$17
PASTRAMI & RYE Hot pastrami, grilled onions, tomato, provolone cheese, and Dijon mustard on rye bread	\$17
CHICKEN CAESAR WRAP Grilled chicken breast, romaine lettuce, tomato, bacon, asiago cheese, and Caesar dressing	\$16
SANTA FE WRAP..... Grilled chicken breast, cheddar cheese, black beans, roasted red pepper, red onion, tomato, romaine lettuce, salsa, and sour cream	\$16
VEGETABLE WRAP..... Carrots, roasted red pepper, zucchini, mushrooms, red onion, romaine lettuce, tomato, roasted onion balsamic dressing, & asiago cheese	\$15

Entrées

PENNE VODKA Penne pasta in a vodka cream sauce with tomatoes, asiago cheese and fresh basil Add grilled chicken breast or hot Italian sausage...\$4	\$22
GRILLED VEGETABLE PENNE PASTA Zucchini, portobello mushroom, carrots, onions, roasted red peppers and tomatoes in a garlic, parmesan and virgin olive oil sauce Add grilled chicken breast...\$4	\$22
GRILLED PORK TENDERLOIN..... Basmati rice pilaf, wilted spinach and sundried tomato and a cascabel chili honey glaze	\$26
CHICKEN FRENCH Grilled zucchini and your choice of penne pasta or rice pilaf	\$27
SHERRY CHICKEN Wild mushrooms in a sherry demi-glace sauce over Jasmine rice	\$27
CLASSIC COQ AU VIN Chicken leg, thigh and breast with mushrooms, bacon, and pearl onions in espagnole sauce served over diced potatoes	\$26
PORTOBELLO MUSHROOM CRUSTED SALMON Artichoke and arugula risotto cake, beurre noisette butter and truffle oil	\$30
SEARED DRY SEA SCALLOPS..... Fines herbes risotto, roasted corn puree and gremolata garnish with truffle oil	\$34
LONDON BROIL Pineapple, ginger, teriyaki marinade over roasted garlic Lyonnaise potatoes, and burgundy wine demi-glace	\$28

Mid-Week Special

Available Tuesday
ROASTED PORK LOIN \$20
Served with seared potato, zucchini and caper-herb wine sauce

Available Wednesday & Thursday
MEATLOAF \$20
Served with seared potatoes and cabernet gravy

3.5% convenience fee applied to all credit card transactions. Avoid this fee by paying with cash.
20% gratuity may be added for parties of 6 or more.