

GF = GLUTEN FREE

SNACKS AND SHARE

SPINACH ARTICHOKE DIP

cream cheese, parmesan, sour cream, crostini 12

GF MAUI SHRIMP COCKTAIL

poached pineapple, coconut cocktail sauce 13

BACON MAC & CHEESE

sharp cheddar cheese, herb crust, crostini 12

GF BEEF NACHOS

jalapenos, cheese, lettuce, salsa, sour cream 13

MARYLAND CRAB PRETZEL

blue crab, beer, house made pretzel 14

GF BUFFALO CHICKEN WINGS

true buffalo sauce, celery, blue cheese dressing 14

SMOKED SALMON

cream cheese, pickled red onion, avocado, crostini 12

GRILLED VEGETABLE BOARD

roasted garlic hummus, pesto, balsamic 12

SOUPS

FRENCH ONION SOUP

mozzarella cheese, crispy onions, crouton 7

NEW ENGLAND CLAM CHOWDER

chopped clams, bacon, potatoes, cream, thyme 7

CREAMY CHICKEN CORN SOUP

bacon, thyme, onions, celery, potatoes, cream 7

SALADS

GF CALIFORNIA WEDGE SALAD

iceberg lettuce, bacon, avocado, blue cheese, tomatoes, red onion, avocado ranch dressing 11

GF CAPRESE SPINACH SALAD

mozzarella cheese, tomatoes, basil, white balsamic 11

CAESAR SALAD

romaine, parmesan crisp, croutons 8

GF HOUSE SALAD

mixed greens, cucumbers, carrots, tomatoes 6
choice of dressing

ADD-ONS

grilled or crispy chicken 6

salmon 10

crab cake 13

n.y. strip steak 12

LAND AND SEA

choice of two sides: mashed potatoes, roasted fingerling potatoes or seasonal vegetable

GF T-BONE STEAK

house steak sauce 28

STEAK AND CAKE

bordelaise sauce, old bay tartar sauce 29

GF N.Y. STRIP

house steak sauce 26

GF RIBEYE

house steak sauce 27

GF LEMON HERB CHICKEN BREAST

roasted garlic jus 24

SLOW ROASTED PRIME RIB

GF 10 OZ PRIME RIB

au jus, horseradish cream 22

GF 14 OZ PRIME RIB

au jus, horseradish cream 24

GF SEA SCALLOPS

citrus beurre blanc 24

MARYLAND CRAB CAKES

chipotle aioli 28

SEAFOOD MIXED GRILL

salmon, scallops, crab cake, brown butter beurre blanc 28

GF BACON WRAPPED SHRIMP

apricot, jalapeno bbq sauce 26

GF GRILLED SALMON

mustard beurre blanc 24

SEAFOOD PASTA

shrimp, crab, scallops, garlic cream sauce 22

HAND HELDS

Served with chips and a pickle.

Upgrade to waffle fries 2

CERTIFIED ANGUS BURGER

american cheese, lettuce, tomato 16

CRAB CAKE LOUIE

avocado, lettuce, tomato

thousand island dressing 17

TURKEY CLUB SANDWICH

american cheese, bacon, lettuce

tomato, mayonnaise, texas toast 15

**NEED HELP PLACING A BET OR
WAGERING...PLEASE VISIT THE
HOST STAND OR ASK YOUR
SERVER FOR A PAMPHLET**

DESSERTS

BROWNIE SUNDAE

Vanilla Ice Cream, Chocolate Sauce, Peanut Rim, and Whipped Cream \$6

STICKY BUN BREAD PUDDING

Warm Pudding, Vanilla Ice Cream, Bourbon Raisin, and Pecans \$6

CHOCOLATE PEANUT BUTTER CAKE

Peanut Butter Filling, Chocolate Icing, and Dark Chocolate Shavings \$6

CARROT CAKE

Cream Cheese Icing, and Candied Walnuts \$6

ICE CREAM

Vanilla, Chocolate or Caramel Pretzel \$6

**PLEASE BOOK A RESERVATION
AT [YELP.COM](https://www.yelp.com)**



COFFEE COCKTAILS

IRISH COFFEE

Jameson Irish Whiskey, Coffee, Brown Sugar, & Whipped Cream Topping \$7

CLASSIC COFFEE

Bailey's, Coffee, Cream, & Whipped Cream Topping \$6

AMARETTO COFFEE

Disaronno, Chilled Coffee, Vanilla, & Whipped Cream Topping \$7

RASPBERRY COFFEE

Kahlua, Cream, Coffee, Tequila, Chambord, & Whipped Cream Topping \$8

ESPRESSO MARTINI

Bailey's, Espresso Liquor, Frangelico, Cream, & Coffee \$8

Flavors optional: Raspberry, Chocolate, Caramel

DESSERT COCKTAILS

COOKIES & CREAM

Grey Goose, Creme de Cocoa, & Godiva White \$9

CHOCOLATE CARAMEL DREAM

Caramel Vodka, Frangelico, Bailey's, Godiva Chocolate, & Whipped Cream Topping \$9

CARAMEL RUM CHATA

Rum Chata & Caramel Vodka \$7

NUTS 'N' BERRIES

Frangelico, Chambord, Cream, Whipped Cream Topping, & Nuts \$8

STRAWBERRY MILK-TINI

Godiva White, Grey Goose, Cream, Strawberry, & Strawberry Garnish \$9