

DINING & TERRACE LOUNGE

SNACK AND SHARE

SPINACH ARTICHOKE DIP

cream cheese, parmesan, tortilla chips, crostini 12

GF CHILLED PEEL & EAT SHRIMP

cocktail sauce, old bay remoulade 13

BUFFALO CHICKEN DIP

tortilla chips, blue cheese crumbles 13

GF BEEF NACHOS

jalapenos, cheese, lettuce, salsa, sour cream 13

MARYLAND LUMP CRAB PRETZEL

blue crab, house made pretzel 14

BUFFALO CHICKEN WINGS

true buffalo sauce, celery, blue cheese dressing 14

CURED MEAT & ARTISANAL CHEESE

olive tapenade, pickled vegetables, crostini 14

GRILLED VEGETABLE BOARD

roasted garlic hummus, pesto, balsamic 12

SOUPS AND SALADS

FRENCH ONION SOUP

sherry, veal jus, crouton, mozzarella cheese, crispy onion

NEW ENGLAND CLAM CHOWDER

chopped clams, bacon, potatoes, cream, thyme 7

CHICKEN CORN RIVEL

chicken stock, vegetables, herbs 7

GF CALIFORNIA WEDGE SALAD

iceberg, applewood smoked bacon, avocado,chives, bleu cheese dressing 11

GF BABY SPINACH

asian pears, red onion, radish, pistachio crusted goat cheese, spicy sesame-soy vinaigrette 11

CAESAR SALAD

romaine, parmesan crisp, croutons, shredded parmesan cheese 8

GF HOUSE SALAD

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

ADD-ONS

grilled or crispy chicken 6 salmon* 10 maryland lump crab cake 13 n.y. strip steak* 12

LAND AND SEA

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

STEAK & CAKE*

filet,maryland lump crab cake, steak sauce, remoulade 31

GF BABY BACK RIBS

coleslaw, black pepper BBQ sauce half 17 full 24

GF N.Y. STRIP*

house steak sauce 26

GF RIBEYE*

house steak sauce 28

CHICKEN MIMOSA

prosciutto, fresh mozzarella, fresh cappillni pasta, house made red sauce 24

GF SLOW ROASTED PRIME RIB*

ACCOMPANIED BY AU JUS AND HORSERADISH CREAM

10 OZ. CUT 22

14 OZ. CUT 26

GF JUMBO SEA SCALLOPS*

creamy parmesan risotto, lemon burre blanc 28

MARYLAND LUMP CRAB CAKES

remoulade, herb oil 29

SEAFOOD MIXED GRILL*

salmon, scallops, maryland lump crab cake, citrus beurre blanc 28

BOSTON COD

buttery ritz cracker crumbs, old bay, parsley 23

GF GRILLED SALMON*

lemon-dill beurre blanc 24

SHRIMP SCAMPI PASTA

white wine lemon butter 24

HAND HELDS

served with chips and a pickle, upgrade to waffle fries 2

CERTIFIED ANGUS BEEF BURGER*

american cheese, lettuce, tomato, brioche roll 18

MARYLAND LUMP CRAB CAKE

remoulade, lettuce, tomato, brioche roll 17

TURKEY CLUB SANDWICH

american cheese, bacon, lettuce tomato, mayonnaise, texas toast 15

GF - gluten free

* Consumer Advisory: These menu items may be cooked to order.

Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness



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

DESSERTS

LOADED SUNDAE

vanilla ice cream, hot fudge, caramel, brownie bits, peanuts, m&m's, sprinkles, whipped cream, maraschino cherries 6

VANILLA BEAN CHEESE CAKE

strawberry marmalade, citrus cream, graham cracker 6

DOUBLE CHOCOLATE CAKE

raspberry jam, cookie crunch, whipped cream 6

LEMON MERINGUE PIE

flaky crust, toasted meringue 6

ICE CREAM

vanilla, chocolate or caramel pretzel 6

PLEASE BOOK A RESERVATION AT YELP.COM



COFFEE COCKTAILS

PUMPKIN SPICED

espresso liquor, pumpkin syrup, cream, whipped cream 9

BUTTERSCOTCH

fireball, creamer, butterscotch syrup, caramel and cinnamon 9

ESPRESSO MARTINI

bailey's, espresso liquor, frangelico, cream 9

AMARETTO

disaronno, chilled coffee, vanilla, whipped cream 8

CLASSIC

bailey's, coffee, cream, whipped cream 7

DESSERT COCKTAILS

CAMPFIRE SMORES

vanilla vodka, chocolate liquor, cream, graham cracker crumbs 11

KEY LIME PIE MARTINI

rum chata, whipped vodka, lime juice, cream, whipped cream 10

CHOCOLATE COVERED CHERRY

chocolate liquor, cherry vodka, cream 9

SALTED CARAMEL RUM CHATA

rum chata, caramel vodka, cream 9

STRAWBERRY MILK-TINI

godiva white, grey goose, cream, strawberry 9

PEPPERMINT WHITE RUSSIAN

peppermint schnapps, bailey's, cream, peppermints 8