

BRUNCH MENU

APPETIZERS & SALADS

- CRAB GUMBO 8.- ROASTED CORN GAZPACHO 8.-
FRESH FRUIT CUP PINEAPPLE, ORANGES, GRAPEFRUIT, GRAPES AND STRAWBERRIES 7.-
CINNAMON ROLLS LOADED WITH CINNAMON AND SUGAR DRIZZLED WITH ICING 6.-
BANANA SPLIT FROZEN VANILLA YOGURT, CRUNCHY GRANOLA, BANANA, AND BERRIES 7.-
GRILLED ARTICHOKE WITH EVOO, LEMON AIOLI 8.-
CALAMARI FRITO MISTO RHODE ISLAND CALAMARI DREDGED IN A SWEET FLOUR AND DEEP FRIED, LEMON AIOLI 11.-
CLAMS CASINO TOPNECK CLAMS, GARLIC BUTTER, BACON, PARMESAN CHEESE, BAKED AND SERVED WITH LEMON 10.-
TUNA TARTAR, DIJON-TARRAGON VINAIGRETTE, AVOCADO-CUCUMBER RELISH, CRISPY WONTONS SMALL 10.- LARGE 14.-
CHICKEN QUESADILLA OF BRONZED CHICKEN, BLACK BEANS, CORN, BELL PEPPERS, SHREDDED CHEESE, PINEAPPLE SALSA 9.-
HOT CRAB DIP OF LUMP CRABMEAT, OLD BAY, CREAM CHEESE, GRILLED PITA BREAD SMALL 9.- LARGE 12.-
SPRING SALAD BIBB LETTUCE, ASPARAGUS, SHAVED FENNEL, RADISHES, PEAS, HEIRLOOM CHERRY TOMATOES, BUTTERMILK RANCH DRESSING 10.-
"KNIFE AND FORK" CAESAR SALAD HEARTS OF ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, GARLIC CROUTONS, SHAVED PARMESAN 9.25
WATERMELON AND FETA SALAD KALAMATA OLIVES, CHOPPED ITALIAN PARSLEY, RED ONION, LEMON AND TABASCO DRESSING 10.-
SPINACH SALAD FRIED APPLES, SPICY PECANS, BUTTON MUSHROOMS, BRIE CHEESE, WARM-BACON VINAIGRETTE 10.-
BEET SALAD OF RED AND YELLOW BEETS, HERB VINAIGRETTE, GOAT CHEESE CRUMBLES, TOASTED PISTACHIOS 10.25
GREEK SALAD BIBB LETTUCE, SLICED "UGLY" TOMATOES, FETA CHEESE, KALAMATA OLIVES, RED ONIONS, AND PEPPERONCINIS IN A GARLIC-PARMESAN VINAIGRETTE 12.-

TOP ANY GARDEN SALAD WITH:

- GRILLED OR HONEY-MAPLE CHICKEN ADD 6.- • SALMON ADD 10.- •
FLAT IRON STEAK ADD 10.- GRILLED COLOSSAL SHRIMP ADD 3.50 EACH

HOT & COLD SANDWICHES

- THE GRILL BURGER 8 OUNCE NATURAL GROUND BEEF, APPLEWOOD-SMOKED BACON, TILLAMOOK CHEDDAR CHEESE, SHOESTRING ONIONS, BRAD'S "KETCHUP," KAISER ROLL, FRIES 12.50
SEARED AHI TUNA BURGER WITH PANKO, SCALLIONS, TOASTED SESAME SEEDS, AND CHILIS SERVED WITH A PINEAPPLE SALSA AND A SWEET SOY GLAZE ON A KAISER ROLL WITH SWEET POTATO FRIES 15.-
PIEDMONT CHICKEN SANDWICH PESTO GRILLED CHICKEN, BASIL, ROASTED PEPPERS, PARMESAN CHEESE, BASIL AIOLI, FOCACCIA ROLL, FRIES 13.50
CRAB CAKE CLUB SANDWICH BROILED 4 OZ. CRAB CAKE, BACON, TOMATO, LETTUCE, CREOLE TARTAR SAUCE, SOURDOUGH TOAST, FRIES 14.-
CLOAK AND DAGGER SANDWICH LEAN CORNED BEEF, MELTED SWISS CHEESE, SLAW, 1000 ISLAND DRESSING, RYE TOAST, FRIES 12.50
POWERHOUSE TURKEY SANDWICH ROASTED TURKEY, LETTUCE, TOMATO, CUCUMBER, SPROUTS, AND LOW CAL RANCH DRESSING ON A WHOLE WHEAT CIABATTA ROLL WITH A SIDE OF FRESH FRUIT 12.50
SHRIMP SALAD WITH OLD BAY, DICED CELERY, MAYO, AND DIJON WITH LETTUCE, TOMATO ON AN ARTISAN BAGUETTE 13.50
SMOKED SALMON CLUB SANDWICH SLICED SMOKED SALMON, BACON, LETTUCE, TOMATO, SHAVED RED ONION, AND LEMON AIOLI ON TOASTED RYE 15.-

EATING RAW OR UNDER COOKED MEATS AND SEAFOOD MAY BE HARMFUL

•PLEASE NO CELL PHONE USE IN THE DINING ROOMS •
PARTIES OF 7 OR MORE WILL HAVE AN 18% GRATUITY ADDED

LUNCH-STYLE ENTRÉES & PIZZAS

- MARYLAND CRAB CAKE BROILED AND SERVED WITH CORN BREAD AND AN HEIRLOOM TOMATO SALAD 14.-
ROASTED SALMON WITH A HONEY-TRUFFLE GLAZE, SAUTÉED SPINACH WITH SCALLIONS AND ENGLISH PEAS 19.50
FLAT IRON STEAK FRITES 6 OZ. STEAK GRILLED TO ORDER AND SERVED WITH HAND-CUT FRIES TOSSED WITH KOSHER SALT AND CHOPPED ROSEMARY 15.-
PAN-ROASTED MUSSELS PRINCE EDWARD ISLAND MUSSELS IN A TOMATO VODKA SAUCE SERVED WITH CRISPY BREAD 12.-
PARMESAN CHICKEN BONELESS CHICKEN BREAST FILETS DUSTED WITH PARMESAN CHEESE AND BREAD CRUMBS, SAUTÉED AND SERVED WITH A WHITE WINE SAUCE WITH LEMON-THYME RISOTTO 16.-
LOBSTER RAVIOLIS RICOTTA AND LOBSTER STUFFED RAVIOLIS SERVED WITH A CRAYFISH ÉTOUFÉE SAUCE 18.-
PENNE PASTA WITH PULLED CHICKEN, FRESH SPINACH, AND CRANBERRY STILTON CHEESE 17.-
MARGHERITA PIZZA CRUSHED TOMATOES, MOZZARELLA, AND FRESH BASIL 13.-
WHITE VEGGIE PIZZA ROASTED GARLIC RICOTTA SPREAD, ARTICHOKE HEARTS, BROCCOLINI, KALAMATA OLIVES, JULIENNE TOMATOES AND FETA CHEESE 13.-
SHRIMP SCAMPI PIZZA WITH SHRIMP, SHAVED GARLIC, SCALLIONS, BUTTER, AND PARMESAN CHEESE 15.-
HOT SAUSAGE PIZZA RED SAUCE, SHAVED GARLIC, PARMESAN CHEESE, HOT ITALIAN SAUSAGE, GREEN PEPPERS, CARAMELIZED ONIONS 13.-
CHIPOTLE CHICKEN PIZZA CHOPPED CHICKEN, BACON, JALAPENO JACK CHEESE, BLACK BEAN CORN SALSA, AVOCADO, CILANTRO LIME CREAM 14.-
ASPARAGUS AND PROSCIUTTO PIZZA WITH TRUFFLE OIL, PROSCIUTTO HAM, FRESH ASPARAGUS, SHAVED GARLIC, FRESH MOZZARELLA AND FRIED QUAIL EGGS 14.-
PANCETTA PIZZA TOMATO SAUCE, MOZZARELLA, SMOKED BACON, WILD MUSHROOMS 15.-

BREAKFAST-STYLE ENTRÉES

- STEAK AND EGGS A 6-OUNCE STRIP STEAK GRILLED AND SERVED WITH TWO EGGS ANY STYLE, HASH BROWNS, AND BÉARNAISE SAUCE 15.-
EGGS BENEDICT TWO POACHED EGGS, CANADIAN BACON, TOASTED ENGLISH MUFFIN, TARRAGON-HOLLANDAISE SAUCE, HASH BROWNS 12.-
SMOKED SALMON BENEDICT TWO POACHED EGGS, SMOKED SALMON, TOASTED ENGLISH MUFFIN, TARRAGON-HOLLANDAISE SAUCE, HASH BROWNS 15.-
CHESAPEAKE CRAB BENEDICT TWO POACHED EGGS, CRAB IMPERIAL, TOASTED ENGLISH MUFFIN, TARRAGON-HOLLANDAISE, HASH BROWNS 15.-
CHICKEN HASH PULLED CHICKEN, ONIONS, BELL PEPPERS, RED-SKINNED POTATOES, SPICES AND HERBS TOPPED WITH FRIED EGG, TOAST 13.50
TEXAS CHILI BREAKFAST SKINS POTATO SKINS STUFFED WITH SCRAMBLED EGGS TOSSED WITH TEXAS CHILI, DICED ONIONS, AND BELL PEPPERS TOPPED WITH MELTED CHEESE AND SERVED WITH SOUR CREAM 12.-
BELGIAN WAFFLES TOPPED WITH A FRESH BERRY COMPOTE AND WHIPPED CREAM AND SERVED WITH MAPLE SYRUP AND HASH BROWNS 13.-
SPICY SCRAMBLED EGGS GREEN ONIONS, PEPPER JACK CHEESE, APRICOT GLAZED HAMSTEAK, BUTTERMILK BISCUIT, AND HASH BROWNS 12.-
MORNING OMELETTE MADE WITH THREE EGGS AND YOUR CHOICE OF FOUR TOPPINGS: BACON, HAM, RED ONION, BELL PEPPERS, MUSHROOMS, CHIVES, JALAPENO PEPPERS, SPINACH, TOMATO, CHEESE OR SALSA SERVED WITH TOAST AND HASH BROWNS 14.-
FRENCH TOAST FOSTERS FRENCH BREAD, CINNAMON EGG BATTER, TOPPED BANANAS FOSTER, HASH BROWNS 14.- (AVAILABLE PLAIN WITH SYRUP)
BLUE CRAB BRIOCHANDWICH BUTTER GRIDDLED BRIOCHE BREAD, SCRAMBLED EGGS, LUMP CRABMEAT, MOZZARELLA CHEESE, HASH BROWNS 15.-

