



## Dinner

### Appetizers

#### Bacon Wrapped Scallops

Fresh scallops wrapped in hickory smoked bacon, seasoned with a cocoa-chili dry rub and finished with a mild chili pepper infused honey drizzle.

17

#### Crab Dip

A timeless favorite baked to perfection and served with warm crostini.

18

#### Mussels Mariner

A pound of green tip mussels sautéed in a white wine garlic sauce and served with warm crostini.

21

#### Chicken Wings

Seasoned with our chef's signature mole cocoa-chili dry rub, fried crispy and tossed in your choice of sauce. Served with celery and carrot sticks and choice of house-made ranch or bleu cheese dressin

9/16

#### Crab Rangoon

Four crisp wonton filled with lump blue crab meat, cream cheese, scallions, ginger and citrus. Served with a sweet chili sauce.

14

#### Ricotta and Tomato Bruchetta

Seasoned ricotta served on sliced baguettes, topped with roasted tomatoes and finished with a balsamic reduction

12

#### Cheese steak Eggrolls

Tender chopped steak, sautéed bell peppers and onions folded with melted provolone in a crispy wrapper. Fried to a perfect golden brown and served with a side of warm cheese sauce for dipping.

14

#### Quesadilla

Toasted flour tortilla stuffed with melted cheese, tomato and onion. Add Chicken 3/  
Steak 4/ Shrimp 6

12

### Soups

#### Cream of Crab

Rich and creamy blend of blue crab and Old Bay seasoning

9/11

#### Soup Du Jour

Ask your server for today's house-made soup.

7/9

#### French Onion

beef broth, caramelized onion, and croutons topped with melted cheese.

7

### Salads

#### Hub City Salad

Romaine and field greens topped with carrot, tomato, cucumber, onion, bacon, shredded cheese and blackened chicken breast served with our house dressing.

18

#### Pistachio Salmon Salad

Craisins, pistachios and blue cheese crumbles on a bed of spinach topped with a pistachio salmon filet and served with our house dressing.

21

#### Classic Caesar Salad

Shredded romaine with shaved parmesan cheese, croutons and tossed in house-made Caesar dressing. Add Chicken 6/ Shrimp 8/  
Drunken Steak 8/ Pistachio Salmon 12

Side 5/Dinner 10

### **Drunken Steak Salad**

Hand cut Teres Major marinated in a blend of Meinelschmidt Distillery bourbon, soy sauce, dark brown sugar and Dejon mustard. Served on a bed of mixed field greens topped with sun-dried tomato, roaste

**21**

### **House Salad**

Shaved carrot, grape tomato, red onion, cucumber and shredded cheese atop a blend of romaine lettuce and field greens. Add Chicken 6/ Shrimp 8/ Drunken Steak 10/ Pistachio Salmon 12

**Side 6/ Dinner 12**



## Entree



### Crab Stuffed Flounder

Twin flounder filets cradle a house blended crab cake, baked to perfection and topped with Old Bay cream sauce. Served with wild rice and vegetable du jour.

35

### Pistachio Salmon

Oven baked salmon filet topped with mango cream sauce and crushed pistachios. Served with wild rice and vegetable du jour.

25

### Pesto Primavera

A blend of sautéed fresh vegetables, tossed in a flavorful basil pesto sauce and penne pasta. Served with warm crostini.

17

### Chicken Parmigiana

Breaded chicken breast topped with marinara and melted cheese. Served with linguini marinera and warm crostini.

19

### 1/2-POUND BASEBALL SIRLOIN

A baseball cut sirloin grilled to your liking and finished with a red wine demi-glace. Served with whipped Yukon gold potatoes and vegetable du jour.

27

### Shrimp and Scallop Scampi

Succulent shrimp and tender scallops in light, but rich garlic butter and citrus white wine sauce. Tossed with linguine and served with warm crostini.

27

### Crab Cakes

Two house-made Maryland style crab cakes baked golden brown. Served with wild rice and vegetable du jour.

35

### Chicken Piccata

Pan-seared chicken cutlet finished is a savory lemon-butter and caper sauce. Served with whipped Yukon gold potatoes and vegetable du jour.

20

### BLEU CHEESE ALFREDO BEEF TIPS

Hand-cut Teres Major beef tips, sautéed with mushrooms, onions and sun-dried tomatoes. Finished in a bleu cheese alfredo sauce, served with whipped Yukon gold potatoes and vegetable du jour.

24

### Chicken Chesapeake

Breaded chicken breast topped with a Maryland style crab cake and Old Bay cream sauce. Served with wild rice and vegetable du jour.

28

### Burgundy Beef Tips

Hand-cut Teres Major sautéed with mushrooms and onions. Finished in a burgundy wine beef demi-glace, served with whipped Yukon gold potatoes and vegetable du jour.

24

### Garlic and Rosemary Strip Steak

Grilled NY strip marinated with garlic, rosemary, red wine and olive oil. Finished with cracked pepper and parmesan compound butter. Served with whipped Yukon gold potatoes and vegetable du jour.

28

### Tuscan Chicken

Grilled chicken breast served over potato gnocchi, tossed in house-made spinach and sun-dried tomato sauce. Served with warm crostini.

19

## Handhelds



### Classic Cheeseburger

Grilled angus beef topped with cheddar cheese, lettuce, tomato and onion. Served on a toasted brioche bun.

15

### Chesapeake Burger

Grilled angus beef topped with a Maryland style crab cake, provolone cheese, lettuce, tomato and onion. Served on a toasted brioche bun.

19

### GOOD GOUDA THAT'S HOT BURGER

Grilled angus burger topped with pickled jalapenos and smoked gouda cheese. Finished with Lil' Red Wagon sauce, onion straws and served on a toasted brioche bun.

16

### **Grilled Chicken Sandwich**

Grilled chicken breast topped with bacon, chipotle ranch dressing, lettuce, tomato and onion. Served on a toasted brioche bun.

**13**

### **Buffalo Chicken Sandwich**

Breaded chicken breast, tossed in buf alo sauce, topped with melted bleu cheese, lettuce and onion. Served on a toasted brioche bun.

**13**

### **Crab Cake Sandwich**

House-made Maryland style crab cake topped with lettuce and tomato. Served on a toasted brioche bun and a side of tartar sauce.

**18**

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