

## Starters

### Petite Lump Crabcakes

Maryland-Style Crabcakes, Served with a Classic French Remoulade Sauce  
\$12

### Crab Stuffed Mushrooms

Large Mushrooms Caps with Crab Stuffing, Topped  
with Garlic Butter and Smoked Bacon  
\$13

### Tomato Mozzarella

Tomato Slices, Fresh Mozzarella, Basil Pesto with Olive  
Oil and Balsamic Reduction  
\$9

### Traditional Potato Lakas

Freshly Made, Pan Fried, Served with Sour Cream and  
Apple Sauce  
\$9

### Warm Grilled Shrimp Cocktail

Seasoned Grilled Shrimp Served with a warm Pico de  
Gallo  
\$13

## Broth & Bits

### French Onion, Au Gratin

Caramelized Onions Swimming in a Rich Beef Broth, Encrusted with Provolone and Swiss  
\$7

### Butternut Squash Bisque

The Sweet Taste of Butternut Squash Flavored with  
Nutmeg and Cinnamon  
Cup \$4 Crock \$6

### Beer Cheese Soup

A Velvety Soup made with Wisconsin Cheddar, Golden  
Lager and a Hint of Cayenne Pepper  
Cup \$4 Crock \$6

**All Dinners Include Choice of House Salad or Cup of Soup**

## Swimmers

### ✘ Maryland Style Lump Crabcakes

Pan Seared Crabcakes served with a Traditional French  
Remoulade Sauce; Twice Baked Potato and Vegetable  
\$27

### ✘ Casablanca Fish Stew

Moroccan Style Baked Cod and Shrimp in a sauce of  
Chickpeas, Red Peppers, Dried Apricots, Green Olives,  
Onion, Garlic and Spices over Israeli Couscous,  
sprinkled with Toasted Almonds  
\$27

### ✘ Classic Grilled Fish

Choose between either Grilled Salmon or Mahi Mahi,  
Served with Dill Butter, Twice Baked Potato and  
Vegetable  
\$25

### ✘ New England Style Baked Cod

Topped with Seasoned Bread Crumbs; Twice Baked  
Potato, Vegetable and a side of Remoulade Sauce  
(French Style Tartar Sauce)  
\$22

### ✘ Macadamian Encrusted Mahi Mahi

Ground Macadamian Nuts over Baked Mahi Mahi,  
Topped with a Sherry Sabayon Cream served with  
Twice Baked Potato and Vegetable  
\$27

### ✘ Salmon and Herb Couscous

Grilled Salmon served over Israeli Couscous with  
Wilted Spinach, Roasted Red Peppers, Grilled Forest  
Mushrooms, Fresh Tomato and Herb Butter  
\$26

**Fees will apply for bringing your own dessert and/or wine  
A \$10 Plate Charge will Apply for Shared Dinners**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your  
Risk of Food Bourne Illness

# Grazers, Oinkers & Cluckers

## ✘ Mixed Grill

A 4oz Medallion of Beef Tenderloin, Pillard of Chicken and Grilled Shrimp served with a Roasted Shallot Aioli; Twice Baked Potato and Vegetable  
\$29

## ✘ Classic Grilled Ribeye Steak

An 11 Ounce USDA Choice Cut; Topped with Housemade Herb Butter; Vegetable and Twice Baked Potato  
\$29

## ✘ Ribeye, Bleu Cheese and Bacon

A Grilled 11 Ounce USDA Choice Cut topped with Softened Bleu Cheese, Chopped Applewood Smoked Bacon; Twice Baked Potato and Vegetable  
\$31

## ✘ Pork with a Bacon, Bourbon Sauce

A Boneless, Double Cut Pork Chop, Smothered with Caramelized Onions, Topped with Bacon and Bourbon Sauce; Twice Baked Potato and Vegetable  
\$21

## ✘ Pork and Braised Sauerkraut

A Marinated, Grilled Boneless Double Cut Pork Chop with Stone Ground Mustard Sauce and German Style Sauerkraut; Potato Lakas and Applesauce  
\$21

## Chicken Champignon

Marinated, Grilled Chicken Breast with Forest Mushrooms in a Sherry Demi Glace and Twice Baked Potato  
\$21

## ✘ Steak Au Poivre

Sauted Medallions of Beef Tenderloin encrusted with Cracked Black Peppercorn in a Rich Brandy Sauce; Twice Baked Potato and Vegetable  
\$32

## ✘ Steak Diane

Sautéed Medallions of Beef Tenderloin with a White Wine Shallot Sauce and a Touch of Dijon Mustard; Twice Baked Potato and Vegetable  
\$32

## ✘ Top Sirloin with Bacon

Grilled USDA Choice Top Sirloin wrapped with Bacon and topped with Gorgonzola Butter; Twice Baked Potato; Vegetable Garnish  
\$24

## Moroccan Chicken

Grilled Chicken in a sauce of Chickpeas, Red Peppers, Dried Apricots, Green Olives, Onion, Garlic and Spices. Served over Israeli Couscous with Toasted Almonds  
\$21

## ✘ Sirloin Chop Steak

A House Ground Patty; smothered with Caramelized Onions, Grilled Mushrooms and Housemade Brown Sauce. Served with Twice Baked Potato and Vegetable  
\$18

## Something Different

**ADD SHRIMP \$6**

**ADD CHICKEN \$4**

### Roasted Polenta Cake

Topped with Grilled Mushrooms, Caramelized Onions, Roasted Red Peppers, Fresh Mozzarella and Marinara Sauce. Served with Chef's Vegetables.  
\$16

### Fettucini Neapolitan

Homemade Fettuccini tossed in a fresh sauce of Marinara, Diced Tomatoes, Roasted Red Peppers, Diced Radicchio, Fresh Mozzarella and Shredded Parmesan  
\$17

### Forest Mushroom Risotto

Additional Time is Needed for Preparation. Arborio Rice; Mushrooms; Shredded Lacatelli Parmesan and Fresh Basil. Please Let Us Know If a Vegetarian Version is Desired.  
\$18

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