

Appetizers

Crispy Crab ~ Ten Dollars

Panko crusted crab deep fried served with a Chesapeake rémoulade

Shrimp Poppers ~ Eight Dollars

Crispy shrimp pieces seasoned with five spices served with a spicy soy dip

Wings ~ Eight Dollars

(Chef's Special, Garlic, Hot or BBQ) ~ Half pound of wings with your choice of sauce

Nachos ~ Eight Dollars

Corn tortilla chips topped with barbequed chicken, cheese, sour cream and roasted tomato salsa

Riblets ~ Seven Dollars

Dry rub ribs grilled and served with slaw and barbeque sauce

Fresh Fried Potato Chips ~ Five dollars

Fresh chips with roasted garlic aioli

Battered Vegetables ~ Six Dollars

Crisp batter dipped vegetables served with creamy herb ranch

Steak Bundles ~ Six Dollars

Prime Rib, onion, peppers and brie in puff pastry with marinara

Chicken Samosa ~ Eight Dollars

Red curry spiced chicken, garlic, onion and tomato in a wonton wrapper with a raita

Flatbread ~ Seven Dollars

Crispy baguette topped with tomato, caramelized onion, roasted pepper and Asiago cheese

Asparagus Straws ~ Seven Dollars

Phyllo wrapped asparagus baked golden served with a basil mayonnaise

Mussels ~ Nine Dollars

Sautéed mussels with white wine, garlic, leek, lemongrass and basil served with fresh bread

Soups

Tomato Bisque - Three Dollars - Cup Six Dollars - Bowl

Rich roasted tomatoes flavored with onion, garlic and basil

Spanish Chicken Tortilla - Four Dollars - Cup Eight Dollars - Bowl

Chicken, vegetables, onion and garlic simmered in chicken broth with tortilla noodles

Seafood Chowder - Five Dollars - Cup Ten Dollars - Bowl

New England style chowder with potatoes, vegetables and chunks of seafood

Salads

House Salad - Five Dollars

Romaine, tomato, cucumber, onion, carrot and crouton in house dressing

Caesar - Five Dollars

Crisp romaine, croutons and parmesan cheese in creamy Caesar dressing

Spinach - Six Dollars

Crisp pancetta, red onion, mushroom, carrots, toasted pistachios and hard egg, with Honey Dijon dressing

Winter - Seven Dollars

Greens, fennel, granny smith apples, sweet onion, toasted pine nuts and Stilton cheese in champagne vinaigrette

Southwest - Nine Dollars

Greens, grilled steak, pepper jack cheese, tomato, black bean corn relish and crisp tortilla in chipotle dressing

Californian Club - Eight Dollars

Greens, turkey, bacon, avocado, tomato, blue cheese in champagne vinaigrette

Asian - Nine Dollars

Mixed greens, bell pepper, snow peas, cashews, mandarin oranges and shredded chicken in a sesame dressing

Dressings

Champagne vinaigrette, Caesar, Honey Dijon, Chipotle, Sesame, Ranch

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain illnesses.

For parties of 8 or more and parties requesting separate checks, a gratuity of 18% will be added.

If you should have dietary concerns or special requests, please don't hesitate to inform your server.

Sandwiches (Served with your choice of French Fries or Fresh Potato Chips)

Fried Oyster ~ Nine Dollars

Buttermilk battered fried oysters buffalo style on a soft roll

Angus Burger ~ Eight Dollars

Grilled burger topped with bacon, cheddar, lettuce and tomato

Mushroom Burger ~ Nine Dollars

Grilled burger topped with sautéed onions & mushrooms, Swiss cheese, lettuce and tomato

Bleu Burger ~ Nine Dollars

Grilled burger topped with stilton bleu cheese, lettuce and tomato

Quesadilla Burger ~ Nine Dollars

Grilled burger topped with pepper jack cheese, lettuce, tomato and chipotle mayo

Sliders ~ Nine Dollars

Mini burgers with cheddar cheese, sautéed onion, mustard & ketchup

Eggplant Parm ~ Six Dollars

Panko crusted eggplant topped with tomato sauce and melted provolone on a roll

Chicken Caesar Wrap ~ Six Dollars

Grilled chicken breast tossed with Caesar salad and wrapped in a flour tortilla

Chipotle Chicken ~ Seven Dollars

Grilled chicken breast with lettuce, tomato and chipotle mayo on baguette

Tuscan ~ Seven Dollars

Turkey, Fontina, roasted red peppers and onion with an artichoke aioli on soft Italian bread

Cuban ~ Eight Dollars

Slow roasted pork, ham and Swiss with relish and mayo on Italian bread

Italian ~ Eight Dollars

Ham, capicola, provolone, pepperoncini and onion with aioli on soft Italian bread

New York Deli ~ Eight Dollars

Roast beef, pastrami, corned beef and Swiss cheese with whole grain mustard on rye

Western ~ Eight Dollars

Slow roasted beef, pepper jack cheese, onion and cowboy steak sauce on sourdough

BRS Ryebein ~ Nine Dollars

Thick pumpernickel bread, corned beef, melted Swiss and sauerkraut and Russian dressing

Lunch Entrée (Served with starch and vegetable)

Flat Iron ~ Eighteen Dollars

Cumin crusted 12oz steak grilled and served with chimichurri

Petite Tenderloin ~ Twenty Dollars

10 oz pan roasted with wild mushroom demi-glace

Baby back Ribs ~ Sixteen Dollars

Dry rubbed half rack of ribs grilled and served with slaw and barbeque sauce

Chicken Parm ~ Fifteen Dollars

Fried breast with tomato, melted mozzarella and basil oil

Thai Chicken ~ Sixteen Dollars

Cilantro and lime marinated breast seared and served with a peanut ginger sauce

Chicken Mornay ~ Eighteen Dollars

Roasted chicken breast topped with a smoked Gouda shrimp Mornay sauce

Salmon ~ Fourteen Dollars

Roasted with a sweet chili, pineapple, and cilantro glaze

Flounder ~ Sixteen Dollars

Baked and topped with roasted tomato cream with crab

Mussels ~ Eighteen Dollars

Sautéed mussels with white wine, garlic, leek, lemongrass and basil

Bass ~ Twenty Dollars

Seared filet atop braised greens served with a horseradish vinaigrette

Pasta (Served with side salad)

Broccoli & Garlic ~ Twelve Dollars

Sautéed broccoli and garlic in olive oil and white wine over bucatini topped with Romano cheese

Penne Pomodoro ~ Twelve Dollars

Penne pasta tossed in a light tomato sauce with garlic, onion and basil

Lasagna ~ Fourteen Dollars

Layers of cheese and pasta with tomato and a basil cream

Sides - Two Dollars Each

French Fries	Salad
Fresh Fried Chips	Steamed Broccoli
Pasta	Asparagus
Sautéed onions & mushrooms	

House Drinks

Ice Blue Mojito ~ Seven Dollars

Rum, mint, Blue Curacao, soda and lime

Apple Martini ~ Seven Dollars

Absolut vodka, apple schnapps

Chocolate Martini ~ Eight Dollars

Vanilla vodka, Godiva liqueur, Crème de Coco

Pomegranate Martini ~ Eight Dollars

Vodka, Pomegranate liqueur, Cointreau

Patron Margarita ~ Nine Dollars

Patron tequila, Grand Marnier, lime and sour mix

Weekly Specials

Tuesday	Pasta Night Buy One Get One Free (of lesser or equal value)
Wednesday	Wine Night (Tasting & Half Price Wine)
Thursday	Prime Rib Night
Friday	Half Price Appetizers (Happy Hour 5-7)



Desserts

Ice Cream – Four Dollars

Vanilla bean ice cream topped with chocolate sauce and whipped cream

Chocolate Lava – Eight Dollars

Rich chocolate cake with ganache center topped with whipped cream

Pecan Tart – Six Dollars

Pecan chocolate bar finished with vanilla bean ice cream

Apple Cobbler – Five Dollars

Apples baked with sugar and cinnamon paired with a vanilla bean ice cream

Bread Pudding – Six Dollars

Baked custard of bread, dried cherries, vanilla, sugar, and cinnamon served with a whiskey sauce

Cheesecake – Seven Dollars

Apple cider cheesecake topped with a caramel drizzle

Sampler Plate – Nine Dollars

A taste of three desserts served together

Tasting – Three Dollars

A small taste of one of the above desserts, sample one or mix and match as you please.



Just For Kids

Served with French fries or apple sauce

Buttered Pasta - Five Dollars

Bucatini pasta tossed with butter

Grilled Cheese - Six Dollars

Toasted bread with melted cheese

Crispy Chicken Tenders - Eight Dollars

Barbeque dipping sauce

Grilled Shrimp - Ten Dollars

Barbeque dipping sauce