

Dinner Menu

Wines by the Glass

Cordon Negro Champagne Split.....	187ml	\$7.25
	6oz	9oz
Bin 300 Beringer, White Zinfandel, "Special Select", California.....	\$6.00	\$9.00
Bin 401 Ecco Domani, Pinot Grigio, Delle Venezie, Italy.....	\$8.00	\$12.00
Bin 402 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand.....	\$9.50	\$14.25
Bin 506 Kendall Jackson, Chardonnay, "Vintner's Reserve", California.....	\$8.50	\$12.75
Bin 509 De Loach, Chardonnay, Russian River Valley, California.....	\$9.00	\$13.50
Bin 510 Frei Brothers, Chardonnay, "Reserve", California.....	\$11.00	\$16.50
Bin 600 Sterling, Pinot Noir, "Vintner's Collection", California.....	\$9.00	\$13.50
Bin 605 La Crema, Pinot Noir, Sonoma Coast, California.....	\$13.50	\$20.25
Bin 613 Montes Alpha, Cabernet Sauvignon, Central Valley, Chile.....	\$11.00	\$16.50
Bin 710 Kendall Jackson, Cabernet Sauvignon, California.....	\$9.50	\$14.25
Bin 709 Whitehall Lane, Merlot, Napa Valley, California.....	\$13.00	\$19.50
Bin 701 Burgess, Merlot, Napa Valley, California.....	\$11.00	\$16.50
Bin 713 Cain, "Cuvee NV5", Napa Valley, California.....	\$14.50	\$21.75

Small Plates

Today's Homemade Soup

\$7.00

Vidalia Onion Bisque

Lump Crabmeat

\$9.00

Homemade Chicken Noodle Soup

\$7.00

Southwest Mixed Greens Salad

Pico de Gallo Vinaigrette, Black Beans, Roasted Corn and Grafton's 2 year-old Cheddar Cheese

\$8.00

Baby Baked Brie

Cherry Compote and Walnut Bread

\$9.00

Shrimp, Andouille and Grits

Roasted Garlic, Mascarpone and Stewed Zucchini

\$12.00

Trio of Miniature Crab Cakes

Mango, Roasted Peppers and Grain Mustard Cream Sauce

\$13.00

Buffalo Calamari

Arugula, Blue Cheese and Pears

\$12.00

Entrée Salads

Adobo Rubbed Crispy Chicken on Baby Spinach

Mango, Oranges, Three Color Tortilla Strips and Roasted Red Pepper Dressing

\$17.00

Make your own Caesar

Roasted Garlic Ciabatta Bread

Add Maytag Blue Cheese, Tomato & Mozzarella or Black Beans & Roasted Corn \$14

Grilled Chicken \$16 Blackened Steak \$17 Jumbo Shrimp \$18

Grilled Vegetable Antipasto

Eggplant, Peppers, Squash, Artichokes, Tomato Mozzarella Salad and Kalamata Olive Crustini

\$14.00

Mango and Crab Cocktail with Lobster Tail

Arugula, Asparagus and Grapefruit

\$22.00

For parties of 6 or more a 15% Taxable Gratuity will be automatically added to your bill.

Sandwiches

Your choice of one side: Fruit Salad, Southwestern Salad, Cole Slaw or Seasoned French Fried Potatoes

Char-Grilled Black Angus Hamburger

Choose Your Toppings: American, Mozzarella, Cheddar, Swiss, Provolone, Blue Cheese, Pepper Jack, Sautéed Mushrooms, Sautéed Onions, Crispy Fried Onions, Bacon, Sliced Onions, Jalapeno Peppers, Tomato, Tortilla Strips, BBQ Sauce, Shredded Lettuce
\$15.00

Classic Club Sandwich

Roast Beef, Turkey, Virginia Ham, Apple Wood Smoked Bacon and Vermont Grafton's 2 year-old Cheddar served on Farmhouse Wheat Bread
\$15.00

Maryland Crab Cake Sandwich

Classic Tartar Sauce and Lemon
\$18.00

Super Grilled Cheese Strips

Dill Havarti, Gouda, Grafton Cheddar, Grilled Heirloom Tomatoes, Bacon and Tomato Spinach Dip
\$12.00

Entrées

Your choice of one side: Small Caesar Salad, Southwestern Salad or a Cup of Soup

Beef and Parsley Braised Short Rib

Garlic Mashed Potatoes and Crispy Onions
\$27.00

Chicken and Mushroom Fricassee

Fresh Peas and Carrots, served in a Sourdough Bread Bowl
\$18.00

Lemon Rosemary Infused Rotisserie Chicken

French Fried Potatoes with Green Peppercorn Gravy
\$22.00

Soba Noodle Bowl

Tofu, Shiitake, Snow Peas, Carrots, Delicate Vegetarian Miso Broth
Vegan \$16 Chicken or Beef \$20

Maryland Crab Cakes

Sweet Corn Chowder and Red Pepper Jam
\$30.00

Steamed Black Grouper

Sesame Fried Rice, Lemon Grass Ginger Butter Sauce
\$26.00

Whole Wheat Rigatoni

Roasted Tomatoes, Artichokes, Peas, Roasted Garlic, Fontina and Parmesan Cheeses
\$18.00
Add Spicy Andouille Sausage \$5

Blackened or Char-Grilled Ribeye Steak

Portobello Fries, Woodland Mushroom Ragout and Merlot Reduction
\$26.00

Desserts

Carrot Ginger Cake
Chocolate, Vanilla or Strawberry Ice Cream
Bittersweet Chocolate Fondue
Cappuccino Crunch Ice Cream
Three Layer Chocolate Mousse and Raspberry Cake
Trio of Crème Brulée
\$7 each

For parties of 6 or more a 15% Taxable Gratuity will be automatically added to your bill.

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions

3/06