

Dinner Entrees (served after 4PM)

Bacon Wrapped Meatloaf 21

Beef and pork meatloaf wrapped in bacon, topped with a zesty tomato glaze. Served with vegetable and potato du jour.

Chicken Francaise 25

Egg battered chicken breast sautéed in a silky lemon and white wine reduction, served with vegetable and potato du jour.

Eggplant Caprese VG 19

Lightly breaded eggplant tower, layered with 3 cheese filling, smothered with mozzarella and marinara sauce.

Pesto Pasta VG 18

Pasta tossed in our fresh pesto cream sauce with sun dried tomatoes, artichokes, and fennel.

▪ Mac and Cheese VG 16

Cavatappi pasta smothered in a creamy blend of aged sharp cheeses, topped with toasted bread crumbs.

- Add Proteins
- Lump Crab & Shrimp SH 12
- Short Rib 9 Meatloaf 8
 - Pulled Pork 6
- Blackened Chicken 8

Grilled Salmon GF 29

8 oz center cut salmon filet, topped with lemon butter white wine sauce, served with wild rice pilaf and veg du jour.

- Blackened add 2

Crab Cakes SH 31

Two broiled Maryland style crab cakes served with our sweet chipotle aioli sauce, vegetable and potato du jour.

Blackened Catfish GF 21

Blackened Catfish over wild rice pilaf with lemon butter sauce, and veg du jour.

Short Ribs GF 31

Braised Boneless Short Ribs topped with mushroom burgundy sauce, served with mashed potatoes & roasted carrots.

❖ Filet Mignon GF 39

8 oz filet mignon with a burgundy mushroom shallot sauce, served with vegetable and potato du jour.

*Add sauteed onions & mushrooms 3

*Add bleu cheese and bacon 3

Add Sides 4

Potato du jour, Vegetable du jour, French Fries, Sweet Potato Fries, Coleslaw GF

Sub Fries 3

Add Salads 4

House Salad GF, Side Caesar Salad



❖ May be cooked to order. Consuming raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness.