

Starters

Soup of the Day	Cup 4/Crock 6
French Onion Soup	Cup 6/Crock 8
Snapper Soup	Cup 6/Crock 8
Prime Rib Popovers	14
White American Cheese, Sriracha Ketchup Buttermilk Ranch	
Deviled Eggs*	10
Crispy Chicken Skins, Bacon Vinaigrette	
Seafood Cocktails GF	
Shrimp (14), Crab (15), Combo(15)	
Lemon, Lime, Cocktail Sauce	
Firecracker Shrimp	14
Crispy Shrimp, Spicy Mayo, Eel Sauce, Scallions, Sesame	
Shrimp Tacos	15
Blackened Shrimp, Salsa Verde, Pico de Gallo, Cabbage Slaw, Warm Flour Tortillas	

Salads

Caesar GF	6/10
Romaine Lettuce, Herb Croutons, Parmesan Cheese Anchovy	
House V	6/10
Mixed Greens, Grape Tomatoes, Herb Croutons Parmesan Cheese, Choice of Dressing	
Black and Blue Salad	12/17
Blackened Beef Tips, Mixed Greens, Pickled Red Onion Tomatoes, Spun Potatoes, Blue Cheese Dressing	
Caprese GF V	7/11
Mixed Greens, Sliced Tomatoes, Mozzarella Creamy Champagne Vinaigrette, Balsamic Reduction	
Santa Fe GF V	8/11
Mixed Greens, Corn, Black Beans, Pico de Gallo Jack & Cheddar Cheese, Spicy Cilantro Ranch Tortilla Strips	
Berkshire Italian GF V	11/15
Mixed Greens, Tomatoes, Red Onions, Hearts of Palm Sliced Celery, Parmesan Cheese, Red Wine Vinaigrette	

Add Chicken Salad (5), Tuna Salad (7)

Grilled or Blackened Chicken Breast (6)

Grilled or Blackened Salmon* (12), 4 Grilled Shrimp* (9)

3 Mini Crab Cakes* (14), 3oz Jumbo Lump Crab Meat (15)

6oz/10oz Grilled Filet Mignon* (24/35)

Entrées

Single/Double Maryland Crab Cakes	30/38
Parmesan Fingerling Potatoes, Asparagus, Remoulade <i>Pairs Well with Duckhorn Sauvignon Blanc</i>	
Chicken Oscar	30
Chicken Francaise, Jumbo Lump Crabmeat, Parmesan Fingerling Potatoes, Garlic Asparagus, Bearnaise <i>Pairs Well with Chateau Ducasse Bordeaux Blanc</i>	
Bell & Evans Airline Chicken Breast	24
Truffle Risotto, Wild Mushrooms, Glazed Baby Carrots Lemon-Sage Demi <i>Pairs well with Sonoma Cutrer Chardonnay</i>	
Chilean Sea Bass	42
Roasted Tomato and Seafood Risotto, Lobster Frisee Salad Citrus Sabayon, Brown Butter Crumble <i>Pairs well with Far Niente Chardonnay</i>	
Seared Scallops	38
Sweet Potato and Bacon Hash, Avocado Creama, Cucumber, Marinated Cauliflower <i>Pairs well with Joseph Drouhin Pinot Noir</i>	
Blackened Salmon* GF	29
Sweet Potato, Roasted Brussel Sprouts, Lemon Caper Aioli <i>Pairs Well with Ostatu Rosé</i>	
Stuttgart Schnitzel	25
Pan Fried Breaded Pork Cutlet, German Wild Mushroom Gravy, Parsley Spaetzle, Braised Red Cabbage <i>Pairs Well Belle Glos "Dairyman" Pinot Noir</i>	
6oz/10oz Grilled Filet Mignon* GF	40/55
Blackened Oscar Style	8
Parmesan Fingerling Potatoes, Vegetable Medley <i>Pairs Well with Postmark Cabernet</i>	
Steak and Frites	58
28 Day Dry Aged Ribeye, Pommes Frites, Creamed Spinach, Tobacco Onions, Bearnaise <i>Pairs Well with DAOU "The Pessimist" Red Blend</i>	
Sweet Potato Grain Bowl V	16
Grilled Chicken Breast	6
Seared Sea Scallops* (3)	25
Seared Salmon*	12
Grilled Avocado, Smoked Poblano Peppers, Red Onion Spinach Hominy, Chipotle Sweet Potato Puree, Radish Crispy Black Beans <i>Pairs Well with La Rioja Alta "Vina Alberdi" Rioja</i>	
Mac and Pepper Jack Burger	20
Beyond Meat Available as a Vegetarian Option	
8oz. Ground Brisket Burger, Pepper Jack, Fried Mac n' Cheese, Neuskie's Bacon, Red Pepper Aioli White Cheddar Garlic Fries <i>Pairs Well with Turley Juvenile Zinfandel</i>	

GF Denotes Menu Item That Can Be Prepared Gluten Free

V Denotes Vegetarian Menu Item

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



Draft Beer

Stella Artois Lager, Leuven, Belgium 5% ABV

Chatty Monks Brewing Co. 1899 Pale Ale, Reading, PA 5.2% ABV

Schaylor Brewing Company Pineapple Express IPA, Shillington, PA 8.3% ABV

Guinness Stout, Dublin, Ireland 4.2% ABV

Sparkling

Marques de la Tour Brut – Loire, France \$9 | \$34
Ugni Blanc, Chenin Blanc, Chardonnay

Maschio Prosecco – Prosecco, Italy \$9 (187ml)
Glera

Rose

Ostatu Rosado – La Rioja, Spain 11 | \$40
Tempranillo, Grenache, Viura

“The Palm” by Whispering Angel \$13 | \$48
Provence, France
Grenache, Cinsault, Syrah

White

Vigneti del Sole – Tre Venezie, Italy \$8 | \$28
Pinot Grigio

Colli di Lapio Alexandros \$10 | \$36
Greco di Tufo, Italy
Greco

Nik Weis “St. Urbans-Hof” Old Vine \$9 | \$36
Mosel, Germany
Riesling

Chateau Ducasse Bordeaux Blanc \$10 | \$36
Bordeaux, France
Sauvignon Blanc, Semillon

Kim Crawford – Marlborough, New Zealand \$12 | \$44
Sauvignon Blanc

Duckhorn – Napa Valley, California \$14 | \$52
Sauvignon Blanc

Bravium – Russian River Valley, California \$13 | \$47
Chardonnay

Sonoma Cutrer – Sonoma Coast, California \$15 | \$56
Chardonnay

Far Niente – Napa Valley \$20 | \$72
Chardonnay

Red

Elouan – Oregon \$12 | \$44
Pinot Noir

Maison Joseph Drouhin – Burgundy, France \$15 | \$56
Pinot Noir

Belle Glos “Dairyman” \$16 | \$60
Russian River Valley, California
Pinot Noir

La Rioja Alta “Viña Alberdi” Rioja Reserva \$10 | \$36
Rioja, Spain
Tempranillo

Postmark by Duckhorn \$14 | \$50
Paso Robles, California
Cabernet Sauvignon

Scattered Peaks – Napa Valley, California \$15 | \$55
Cabernet Sauvignon

Duckhorn – Napa Valley, California \$20 | \$76
Cabernet Sauvignon

Red Schooner – Argentina \$15 | \$56
Malbec

Cline Cellars – Sonoma Coast, California \$10 | \$36
Merlot

DAOU “The Pessimist” \$10 | \$36
Paso Robles, California
Petite Syrah, Syrah, Zinfandel

Turley “Juvenile” – California \$15 | \$56
Zinfandel

Le Volte Dell’ Ornellaia – Toscana, Italy \$12 | \$44
Merlot, Cabernet Sauvignon, Sangiovese