



APPETIZERS

- VICHYSOISSE 7
- CREAM OF MUSHROOM SOUP 7
- CAESAR SALAD 9
- MIXED GREENS SALAD 10
- CHEESESTEAK SPRING ROLLS 12
- BUFFALO WINGS 14

ENTREES

- 6oz. FILET MIGNON 39
- BLEU CHEESE, MUSHROOMS, DEMI GLACE
- 14oz NEW YORK PRIME SIRLOIN 38
- BLACKENED SALMON OVER CAESAR 28
- CHICKEN FRANCAISE 26
- EGG DIPPED, LEMON BUTTER SAUCE
- GRILLED AHI TUNA OVER ASIAN CHOPPED SALAD 30
- SPINACH, CRUNCHY CABBAGE SLAW, CARROT GINGER DRESSING
- SHRIMP & LINGUINE 28
- ARUGULA, TOMATO, PARMESAN, GARLIC WHITE WINE BROTH
- STEAK SALAD 25
- BLEU CHEESE, TOMATO, MESCLUN GREENS, BALSAMIC VINAIGRETTE
- GREEK SALAD 12
- ADD CHICKEN 18
- ADD SHRIMP 23
- CHICKEN MILANESE 24
- ARUGULA, TOMATO, PARMESAN CHEESE, LEMON VINAIGRETTE
- MARYLAND CRAB CAKE SANDWICH 20
- LETTUCE, TOMATO, TARTAR SAUCE, OLD BAY FRENCH FRIES
- CHAR-BROILED PUB BURGER ON A BRIOCHE ROLL 15
- SERVED WITH FRENCH FRIES
- KALE HARVEST SALAD 14
- BUTTERNUT SQUASH, APPLES, WALNUTS, CRANBERRY VINAIGRETTE
- ADD CHICKEN 6
- ADD SHRIMP 8
- PENNE PASTA WITH VODKA SAUCE 16
- WITH GRILLED CHICKEN 20
- WITH PAN SEARED SHRIMP 24
- BEDENS BROOK COBB SALAD
- WITH CHICKEN 15
- WITH PAN SEARED SHRIMP 20
- CHICKEN QUESADILLA 14
- STEAK QUESADILLA 16

ALL ENTREES SERVED WITH ROASTED POTATO AND BROCCOLI

MANY ITEMS CAN BE PREPARED GLUTEN FREE (GF)

Please let your server know of any food allergies. Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.