

ICC WINTER 2023

STARTERS

Gf BLUE POINT OYSTERS*

½ shell oysters, cocktail sauce, lemon 12

ICC BLUE CRAB BISQUE

Fresh crab meat, puff pastry 10

Gf BUFFALO OR OLD BAY STYLE CHICKEN

WINGS

Danish blue cheese dressing 13

V TEQUILA-LIME SHRIMP TOSTADA

Fried corn tortilla, guacamole, roasted corn pico de gallo, tequila-lime vinaigrette 14

V TOASTED GREEK FLATBREAD

Hummus, fresh spinach, olives, feta, tomatoes
lemon vinaigrette 12

Gf V KOREAN VEGETABLE PAJEON

Sweet potato & zucchini pancakes, soy-sesame dipping sauce 10

Gf V BANG BANG CAULIFLOWER

Lightly fried, tossed with sauce 10

FRENCH ONION SOUP GRATINEE

Caramelized onions in beef broth, toasted baguette,
broiled swiss cheese 8

SZECHUAN PORK OR EDAMAME

POT STICKERS

Spicy hoisin & Korean barbeque 12

FRIED CALAMARI AND CHERRY

PEPPERS

Marinara sauce, roasted garlic aioli 14

AHI POKE NACHOS*

Fresh ahi crudo, Wakame salad, wonton crisps,
jalapeno, pico de gallo, avocado, volcano sauce 14

V MUSHROOM ARANCINI POPPERS

Cremini mushrooms, risotto, shallots, crumbled goat
& boursin cheeses, honey-sriracha glaze 11

WARM SPINACH & ARTICHOKE DIP

Boursin & parmesan cheese, grated shallots
toasted pita bread 12

PIZZA

All pies are 12" with San Marzano red sauce and whole milk mozzarella; Gluten-Free Crust + \$1 Vegan cheese or
vegan "sausage" crumbles +\$1

CREATE YOUR OWN \$12

Pepperoni, spicy Italian sausage, ham, bacon, grilled chicken, red onion, sliced tomato, artichokes, mushrooms, bell
peppers, banana peppers, kalamata olives, extra cheese - .50 each

THE GODFATHER \$16

Spicy Italian sausage, pepperoni, bacon, ham

V THE GARDENER \$14

Artichokes, red onion, bell peppers, kalamata olives, baby spinach, basil pesto sauce

LOADED POTATO PIZZA \$14

Cheddar cheese sauce, bacon, scallions, mashed potatoes, jack & cheddar cheese, sour cream drizzle

V MARGHERITA \$14

Fresh mozzarella, tomatoes, basil

*This item may be served undercooked. Consuming raw or undercooked protein
may increase your risk of foodborne illness

LIGHTER FARE

Sandwiches served with Shoestring or House-cut Fries, Fresh Fruit or Chips, Sweet Potato Fries +\$2

DELI COUNTER - \$12

Boar's Head turkey, smokehouse ham, chicken or tuna fish salad. American, swiss, pepper jack or provolone. lettuce, tomato, onion. White, wheat, rye or sourdough

ICC SHORT RIB & BRISKET GRIND

HAMBURGER* 14

Bacon, sautéed onions or mushrooms - .50

AHI TUNA SOFT TACOS*

Cilantro slaw, avocado, radishes
mango-habanero salsa 15

MEDITERRANEAN LAMB BURGER*

Organic lamb, feta cheese, sun-dried tomato, onion, tzatziki sauce, toasted challah bun 14

CHICKEN SORRENTINO SANDWICH

Grilled chicken breast, fresh mozzarella cheese, balsamic onions, tomatoes, bacon, basil aioli, toasted focaccia roll 14

SLIDER TRIO*

Cheeseburger, Pork BBQ, Fried Chicken 12

MARYLAND STYLE JUMBO LUMP CRAB

CAKE SANDWICH

Lemon tartar, toasted challah bun, cole slaw 18

CLASSIC CLUB SANDWICH

Roasted turkey, black forest ham, applewood smoked bacon, swiss cheese, lettuce, tomato, mayonnaise 15

🍷 VEGGIE BLT

Plant based bacon, leaf lettuce, tomato, Vegenaise, wheat toast 11

BOARS HEAD PASTRAMI REUBEN

Shaved pastrami, swiss cheese, sauerkraut, 1000 island, grilled marble rye 15

GRILLED CHICKEN, STEAK OR VEGGIE

QUESADILLA*

Pico de gallo, green chiles, pepper jack cheese, sour cream, guacamole

13-chicken 15-steak 11-veggie

SALADS

CAESAR SALAD 9

Add grilled or blackened chicken 8 salmon* 12 or jumbo shrimp 12

🌿 MAINE LOBSTER, JUMBO SHRIMP AND CRAB

Butter lettuce, frisse, tomato, cucumber, avocado, ginger vinaigrette, sauce verte 29

🌿🍷 GREEK BUDDHA BOWL

Grilled chicken or Falafel, edamame & fava bean quinoa, hummus, romaine lettuce, feta cheese tomatoes, cucumbers, kalamata olives, lemon dressing 16

🌿 CHOPPED COBB*

Achiote flank steak or chicken, romaine lettuce, avocado, crumbled blue cheese, smoked bacon tomato, egg, balsamic vinaigrette

14-Small Chicken 16-Chicken 15-Small Beef 17-Beef

SESAME CHICKEN SALAD

Napa cabbage, mixed greens, carrots, cucumber, mandarin oranges, spiced peanuts, sesame-ginger dressing 17

🌿 GRILLED NORWEGIAN SALMON*

Tuscan black kale, belgian endive, fresh grapefruit, pickled red onion, avocado, feta cheese, pomegranate vinaigrette 21

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ENTRÉES

ICELANDIC COD FISH & CHIPS

Tempura battered; cole slaw, house-cut fries, lemon tartar sauce 18

Gf MARYLAND STYLE JUMBO LUMP CRAB CAKES

House cut fries, cole slaw, lemon tartar sauce 38

CHICKEN PARMESAN

Pan fried chicken breast, marinara, tomatoes, fresh mozzarella cheese, fettuccini, garlic bread 18

V CHANA MASALA

Hearty chickpea stew, basmati rice, fried sweet potatoes, naan bread 16

TERIYAKI YELLOWFIN TUNA DONBURI BOWL*

Sesame crusted - served rare, jasmine rice, szechuan broccoli, volcano sauce 25

BLACKENED NORWEGIAN SALMON

Sweet corn velouté, tomato salsa, wilted spinach, cuban style rice 21

COTTAGE PIE

Seasoned ground beef, carrots, pearl onions, peas, carrots, hearty gravy, mashed potato crust 18

V SWEET & SOUR TOFU

Dry fried tofu, broccoli, carrots, bok choy, spring onions, somen noodles, sweet and sour sauce 16

LOBSTER BOUILLABAISSE

Saffron lobster ravioli, roasted leeks and fennel, lobster and tomato broth, half-grilled lobster tail, garlic toast 29

Gf GRILLED BACON WRAPPED SEA SCALLOPS

Roasted red pepper mash, brussels sprouts, tomato-olive concasse 28

STEAK & CHOPS

Choose two sides: Mashed potatoes, baked Idaho or sweet potato, house-cut fries, asparagus vegetable du jour, sautéed spinach, fresh fruit

BLACKENED ANGUS RIBEYE STEAK* 32

FILET MIGNON OF BEEF* 38

PRIME NY STRIP STEAK* 32

GRILLED DOUBLE-CUT LAMB CHOPS* 29

White balsamic & mint demi-glace

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