

## Appetizers

<b>CHICKEN BRUSCHETTA</b> sliced chicken with tomato, basil and garlic on toasted crostinis	<b>9.95</b>
<b>CHESAPEAKE CRAB DIP</b> warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crostinis	<b>11.95</b>
<b>CRAB STUFFED MUSHROOMS</b> jumbo lump crab stuffed in cremini mushroom	<b>12.95</b>
<b>FRIED GREEN TOMATO</b> served over pimento cheese and mixed greens topped with cajun corn cream	<b>12.95</b>
<b>BAKED BRIE</b> mini wheel of brie with raspberry preserves and candied pecans 🥜	<b>14.95</b>

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## Salads

<b>HOUSE SALAD</b> crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and buttermilk croutons served with house made Basil Vinaigrette. ♥	<b>6.95</b>
<b>BERRY SPINACH SALAD</b> spinach and mix greens tossed with strawberries and blueberries topped with house made candied pecans, shaved red onion and goat cheese. Served with Strawberry Vinaigrette ♥	<b>7.95</b>

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## Entrees

<b>ROASTED CHICKEN</b> roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus	<b>22.95</b>
<b>PORK CHOP</b> seared 8 oz. bone-in pork with roasted potatoes and zucchini squash 🌾	<b>28.95</b>
<b>SHRIMP AND SCALLOP SCAMPI</b> jumbo shrimp and seared sea scallop served served in a cherry tomato, lemon white wine sauce over linguine	<b>34.95</b>
<b>SURF &amp; TURF*</b> Tabasco shrimp and hand cut ribeye with twiced baked potato and steamed broccoli 🌾	<b>38.95</b>
<b>FILET*</b> grilled fillet served with scalloped potato and panko fried green beans over demi glace	<b>39.95</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

🌾 Gluten Free   ♥ Vegetarian   🥜 includes tree nuts