

DINNER



SOUPS

Soup du Jour **Cup 8 Crock 12**
French Onion **Crock 12**

SALADS

Apple Pecan Salad **9SM 14LG**
Spring Mix, Gorgonzola, Candied Pecans, Dried Cranberries, Apples & White Balsamic **GF | V**

Classic Caesar **9SM 12LG**
Chopped Romaine, Parmesan, & Croutons tossed in a House Made Caesar Dressing
Add: White Anchovies 1

Watermelon Salad **14**
Baby Mixed Greens, Feta, Pickled Red Onion, & Almonds tossed in a Caramelized Citrus Vinaigrette **GF | V**

Cobb Salad **18**
Mixed Greens, Grilled Chicken, Egg, Red Onion, Cucumber, Blue Cheese Crumbles, Tomato, Bacon, Avocado, & choice of Dressing **GF**

Peach & Burrata **14**
Pickled Peaches, Burrata, Red Onion, Focaccia Croutons, Sweet & Sour Peppers, served with White Balsamic **V**

Wedge Salad **10**
Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Red Onion, Diced Tomato, & Blue Cheese Dressing

Add: Chicken 6 | Salmon 12 | Shrimp 15

APPETIZERS

Chicken Wings **13**
Choice of Hot Sauce, Honey Hot, Mild, Roasted Garlic Parmesan, or BBQ served with Ranch or Blue Cheese Dressing **GF**

Edamame Potstickers **15**
Baby Greens, Pickled Peppers, & Sweet Soy Sauce

Calamari **14**
Breaded & Fried Calamari served with House Made Marinara

Crab & Shrimp Cocktail **25**
Jumbo Lump Crab & Poached Shrimp served with Cocktail Sauce **GF**

Crispy Brussels Sprouts **12**
Apple Gastrique, Bacon, Cranberries, & Parmesan Cheese

Classic Pierogies **12**
Filled with a mixture of Potatoes & Cheddar Cheese, served with Sour Cream & Caramelized Onions

Whipped Ricotta Flatbread **15**
Pickled Peaches, Candied Red Peppers, Toasted Almonds, & Red Onion **V**

GF - Gluten Free | **VG** - Vegan | **V** - Vegetarian

ENTREES

Grilled Salmon 32

8oz Salmon over Barley Corn Salad with Dill Leek Cream Sauce & Broccolini

Jaindl Grand Champion Thanksgiving Feast 28

Roasted White & Dark Meat served with Cranberry Sauce, Carrots, Candied Yams, Gravy & PA Dutch Potato Filling

Filet Mignon MP 24

Grilled 4oz or 8oz Certified Angus Beef Filet served with Mashed Potatoes, Asparagus, & Red Wine Demi

Roasted Bell & Evans Chicken 24

Beer Brined Seared Breast with Mashed Potatoes, Brussels Sprouts, & Dijon Mustard Gravy

Jaindl Turkey Meatloaf 23

Mashed Potatoes, Broccolini, & House Made Gravy

Cut of the Day MP 24

Served with Loaded Baked Potato, Seasonal Vegetable, & Bordelaise Sauce

Maryland Crab Cakes 40

Maryland style Crab Cakes served with Basmati Rice Pilaf, Broccolini, & Lemon Buerre Blanc

Single Crab Cake 21

Crab Stuffed Flounder 36

Stuffed Flounder served with Asparagus, Corn & Shrimp Risotto topped with Garlic Lemon Butter Sauce

Crab & Shrimp Scampi 34

Pappardelle tossed in a Lemon Garlic White Wine Sauce

Vegetarian Pappardelle 22

Asparagus, Corn, & Mushrooms in a Lemon Cream Sauce topped with Ricotta **V**

Add: Chicken **6** | Shrimp **15**

Grilled Pork Chop 36

14oz Bone-In Chop with Roasted Sweet Potatoes, Crispy Brussels Sprouts, & Bourbon Peach Puree

SIDES

Asparagus 6

Broccolini 6

Barley Corn Salad 6

Loaded Baked Potato 6

Corn & Shrimp Risotto 10

BEVERAGES

Fountain Drinks 3

Pepsi, Diet Pepsi, Starry, Ginger Ale, A-TREAT® Birch Beer

A-TREAT® Glass Bottles 4

Black Cherry, Cream, Birch Beer, or Sarsaparilla

Iced Tea 3

Lemonade 3

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