

SHAREABLES

Baked Ripened French Brie Cheese \$10 🌱
Served with toast points & house-made blueberry jam

Hot Honey Cheese Bites \$10
Served with Pub Sauce

Baked Feta Cheese \$12 🌱
Served with olive tapenade & French toast points

Fried Oysters \$12
Served on a bed of spinach butter with a classic cocktail sauce

Blueberry Basil Bruschetta \$12
Served with Ricotta Cheese

Spinach & Artichoke Dip \$13 🌱
Served with grilled Pita points

Blackened Beef Tips \$15 🌱
Pan-seared beef tips served with a Bordelaise sauce

Tuna Tataki \$15 🌱
Sesame seared tuna on cucumber slices, topped with an avocado ginger soy drizzle & Alfalfa sprouts

Smoked Chicken Wings 🌱
6 wings \$10 | 8 wings \$13 | 12 wings \$20
Your choice of Buffalo, Garlic Parmesan, Asian Zing, Southwest Dry Rub or 12 Pepper Blend Dry Rub

Shrimp Scampi \$20 🌱
Sautéed shrimp in a garlic white wine sauce, served with toast points

Soup Du Jour \$8 🌱
Bowl of French Onion Soup

SALADS

House Salad (Small \$5 | Large \$8) 🌱
Mixed greens, grape tomatoes, cucumbers, carrots, red onions & sharp Cheddar Cheese

Classic Caesar (Small \$6 | Large \$9) 🌱
Romaine hearts, Asiago Parmesan cheese, garlic croutons & Caesar dressing

Baby Wedge Salad (Small \$9 | Large \$14) 🌱
Diced tomatoes, red onions, Applewood bacon, Bleu Cheese crumbles & Bleu Cheese dressing, served on a wedge of iceberg lettuce

Fried Goat Cheese Salad (Small \$10 | Large \$16) 🌱
Mixed greens, candied walnuts & diced Granny Smith apples, topped with Panko-breaded Goat Cheese and Apple Cider Vinaigrette

Apple, Pecan & Feta Salad \$16 🌱
Fresh, diced apples, candied pecans & Feta crumbles, served over a bed of mixed greens with a Dijon Vinaigrette

Grilled Peach & Ricotta Cheese Salad \$20 🌱
Tender, grilled peaches & Ricotta cheese, served over a bed of Arugula with toasted almonds with a Champagne Vinaigrette

ADD PROTEIN

Chicken +\$7 | Chicken Salad +\$8 | Salmon +\$11
Shrimp +\$12 | Beef Tips +\$15 | Scallops +\$15
Jumbo Lump Blue Crab +\$15

Ranch, Bleu Cheese, Apple Cider Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Italian, Thousand Island, Cranberry Orange Ginger, Champagne Vinaigrette or Dijon Vinaigrette

SANDWICHES & WRAPS

Served with your choice of one side

All-American Burger \$15
8 oz. Short Rib Chuck blend topped with white American cheese, lettuce, tomato, onion, dill pickle, & mayonnaise

Gouda Burger \$15
All-Beef burger topped with Balsamic onion jam, smoked Gouda & Pub Sauce

Mushroom Swiss Burger \$15
All-Beef burger with sautéed mushrooms & Red Wine Port Mayonnaise

Beef Tip Sandwich \$20
Seared beef tips topped with a garlic Aioli on rustic French bread served open faced

Roasted Turkey Sandwich \$13
Roasted sliced turkey with Balsamic onion jam & Swiss cheese served on Ciabatta bread

Sarah's Chicken Salad Sandwich \$13
Chopped chicken breast with celery, red onions, mayonnaise, dried cranberries & pecans, served on wheat bread

Fire-Roasted Grilled Chicken Sandwich \$15
Topped with roasted tomatoes, avocado, Provolone cheese & balsamic dressed mixed greens on a soft roll

The LaCroix Club \$15
Brandon LaCroix 2023 Men's Club Champion Honey roasted turkey, honey ham, smoked bacon, Cheddar, Swiss, leaf lettuce, tomato & mayonnaise, served on toasted wheat bread

Buffalo or BBQ Chicken Wrap \$15 🌱
Crispy fried chicken strips, diced tomatoes, red onions, & Cheddar cheese, topped with your choice of Sweet Baby Ray's BBQ or Buffalo sauce, in a flour tortilla wrap

Chicken Caesar Wrap \$15 🌱
Grilled breast of chicken, Parmesan cheese, crisp romaine lettuce, & Caesar dressing, in a flour tortilla wrap

Mediterranean Wrap \$15 🌱
Roasted peppers, onions, tomatoes, spinach, Feta cheese, & hummus spread, served in a chickpea wrap

Steak & Mushroom Melt \$20
Thinly-sliced sirloin, sautéed mushrooms & Vermont Cheddar cheese, served on crispy Sourdough bread with garlic aioli

ENTREES

Served with your choice of two sides

Marry Me Chicken \$26

Sautéed chicken breast cooked in a creamy, garlic, sun-dried tomato, Pesto Parmesan sauce

Chicken Paillard \$26

Chicken breast with fresh herbs & topped with a shallot, lemon-butter sauce

Center Cut Pork Chop \$27 🌱

16 oz. bone-in sautéed pork chop in a French Onion herb sauce

Steak Diane \$45 🌱

12 oz. Ribeye, pan-seared with mushrooms in a classic Brandy sauce

New York Strip Steak \$35 🌱

12 oz. strip served with steak sauce of choice

Center Cut Filet of Beef \$45 🌱

8 oz. filet served with steak sauce of choice

SMALL PLATES

Served with your choice of one side

Pan Seared Trout \$15

With an heirloom tomato & fresh basil sauce

Chicken Paillard \$15

Chicken breast with fresh herbs & topped with a shallot, lemon-butter sauce

Marry Me Chicken \$15

Sautéed chicken breast cooked in a creamy, garlic, sun-dried tomato, Pesto Parmesan sauce

Tuscan Rub Flat Iron Steak \$20 🌱

6 oz. Tuscan Rub seasoned steak served with steak sauce of choice

Chesapeake Bay Crab Cake \$22

One 4 oz. lump crab cake, served with Chef's remoulade

Petite Filet of Beef \$30 🌱

5 oz. filet of beef with steak sauce of choice

Sauces: Bordelaise, Av Poivre, Garlic Butter or Diane +\$4

SIDES

\$5 Sides

French Fries or Onion Rings, House Chips, Mashed Potatoes, Sweet Potato Fries or Parmesan Risotto

\$6 Sides

Baked Mac & Cheese, Caramelized Brussels Sprouts with Soy Glaze, Cauliflower Au Gratin, Steamed Broccoli, Asparagus, or Brown Sugar Maple Grilled Sweet Potatoes, Coconut Rice, Baked Potato

SEAFOOD

Pan Seared Trout \$27

With an heirloom tomato & fresh basil sauce & your choice of two sides

Two by the Sea \$35

Your choice of any two:

Pan Seared Scallops
Sautéed Jumbo Shrimp
Chesapeake Bay Crab Cake
Broiled Atlantic Salmon
Pan Seared Trout

Served with a lemon wedge & tangy cocktail sauce with your choice of two sides

Chesapeake Bay Crab Cakes \$35

Two 4 oz. lump crab cakes, served with fried leeks & Chef's remoulade, with your choice of two sides

Saffron Seafood Curry Pot \$45 🌱

Sautéed shrimp, jumbo scallops, lobster meat & jumbo lump crab in a curry saffron coconut milk sauce, served over coconut rice

PASTA

Build Your Own Pasta Bowl \$15

Choose your pasta type:

Angel Hair, Rigate, Gnocchi or GF Rigate

Choose your sauce type:

House-made Marinara, Garlic Parmesan, Garlic-Basil Pesto, Al a Vodka, Fra Diavolo or Fresh Diced Tomatoes with a Spinach, White Wine Sauce

Additions:

roasted tomatoes +\$3, roasted red pepper +\$3, baby spinach +\$3, chicken +\$7, salmon +\$11, shrimp +\$12, scallops +\$15, beef tips +\$15 & jumbo lump blue crab +\$15

All pasta dishes are finished with Aged Parmesan Cheese

WELLNESS MEALS

Hummus Plate \$14

6 oz. of creamy hummus served with cucumber, celery, carrots & grilled Pita points

Heirloom Tomato & Grilled Chicken Bruschetta \$18 🌱

Grilled chicken breast with fresh tomato, basil, red onion & a balsamic drizzle

Low-Carb Grilled Chicken & Broccoli Bowl \$18 🌱

Served with a lemon & an Italian-herb drizzle

Cauliflower Parmesan \$20

With fresh Mozzarella, basil & house-made tomato sauce, served with spaghetti squash

Citrus-Herb Grilled Chicken \$23 🌱

Fresh, herb-seasoned chicken breast, grilled and topped with a tomato, cucumber & red onion salad

Please let your server know if you have a food allergy or special dietary restriction. We are happy to accommodate your dietary needs and our staff is able to prepare dairy free, gluten free, vegan and allergen free meals upon request. We can substitute with coconut & oat milk.

Can be prepared as Gluten-Free 🌱

Proudly Serving  Boar's Head

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*