

## SHAREABLES

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

**Oysters Rockefeller \$18**  
*Blue point oysters stuffed with bacon, spinach & Parmesan cheese served on a half-shell*

**Bacon Wrapped Shrimp \$20**  
*Stuffed with basil & served with a tangy BBQ sauce*


**Korean BBQ Spring Roll \$10**  
*Tender marinated beef & aromatic herbs*

 **Spinach & Artichoke Dip \$13**  
*Served with grilled pita bread*

**French Onion Dip \$8**  
*Served with house chips*

**Bacon & Bleu Cheese Chips \$10**  
*House chips topped with Bleu Cheese crumbles, smoked bacon, & Bleu Cheese dressing*

**Stuffed Mushrooms \$14**  
*Stuffed with sweet Italian sausage*


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

**Hot Honey Cheese Bites \$10**  
*Served with pub sauce*


 **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*


**Soup Du Jour**  
*Cup \$5 | Bowl \$8*


## SALADS

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

 **House Salad Small \$5 | Large \$8**  
*Mixed greens, grape tomatoes, cucumbers, carrots, red onions, & sharp cheddar cheese*

 **Fried Goat Cheese Salad Small \$10 | Large \$16**  
*Mixed greens, candied walnuts & diced granny smith apples, topped with panko breaded goat cheese*

 **Baby Wedge Salad Small \$9 | Large \$14**  
*Diced tomatoes, red onions, Applewood bacon, blue cheese crumbles, & blue cheese dressing served on a wedge baby iceberg lettuce*

 **Roasted Acorn Squash Salad \$16**  
*Arugula, Feta cheese, roasted almonds & a cranberry ginger dressing served on a brown sugar roasted acorn squash quarter*

 **Heirloom Tomato Salad \$15**  
*Fried avocados, heirloom tomatoes, diced red onions & garlic croutons*

 **Bib Asian Salad \$15**  
*Butter lettuce, roasted almonds, diced peppers, red onions & mandarin oranges topped with a cranberry ginger dressing*

### ADD PROTEIN

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

**Ranch, Blue Cheese, Apple Cider Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Italian, Thousand Island, or Cranberry Orange Ginger**

## 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*

**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*

**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*


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

**Jerk Chicken Sandwich \$15**  
*Jerk marinated breast of chicken topped with avocado & Swiss cheese served on a soft bun*

**Braised Short Rib Sandwich \$20**  
*Topped with Vermont cheddar cheese served on sourdough*


 **Buffalo or BBQ Chicken Wrap \$15**  
*Crispy fried chicken strips, diced tomatoes, red onions, & cheddar cheese, topped with your choice of Sweet Baby Ray 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*

## ENTREES

**Tuscan Chicken Penne Pasta \$25**  
Grilled breast of chicken with spinach, roasted tomatoes, garlic & topped with Parmesan cheese

 **Chicken Francese \$25**  
Sautéed breast of chicken dredged in eggs & flour, finished in a lemon butter sauce with your choice of two sides

 **Pinot Noir Chicken \$27**  
Sautéed breast of chicken in a Pinot Noir wine sauce with mushrooms with your choice of two sides

**Asiago Stuffed Gnocchi \$18**  
Gnocchi filled with Asiago cheese with sautéed spinach, roasted tomatoes & roasted peppers

## SEAFOOD

 **Pan Seared Mahi \$27**  
With roasted corn & black bean medley

 **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 Mahi

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

## DAILY SPECIAL

**Soup or Salad with Half Sandwich \$13**  
Choose the Soup Du Jour or House or Caesar salad to be served with a half portion of the Roasted Turkey, Classic Club, 3 Cheese Grilled Cheese or Sarah's Chicken Salad Sandwich

## DESSERTS

Ask about our seasonal dessert menu

**Chocolate Lava Cake \$10**  
Served with a scoop of vanilla ice cream

**Carrot Cake \$8**  
With Cream Cheese Icing

**Crème Brulee Cheesecake \$10**  
Traditional New York Style with a sugar topping

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.


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\*

## STEAKS & CHOPS


 **Center Cut Pork Chop Au Poivre \$28**  
Served with a cognac peppercorn sauce with your choice of two sides

 **Steak Diane \$30**  
12 oz Ribeye pan seared with mushrooms in a classic brandy sauce with your choice of two sides

 **12 oz New York Strip \$35**  
Served with garlic butter with your choice of two sides

 **8 oz Center Cut Filet of Beef \$45**  
with Bordelaise sauce with your choice of two sides

## SMALL PLATES

 **Pinot Noir Chicken \$15**  
Sautéed breast of chicken in a Pinot Noir wine sauce with mushrooms with your choice of one side

**Asiago Gnocchi \$12**  
Gnocchi filled with Asiago cheese with sautéed spinach, roasted tomatoes & roasted peppers

 **Chicken Francese \$15**  
Sautéed breast of chicken dredged in eggs & flour, finished in a lemon butter sauce with your choice of one side

**Chesapeake Bay Crab Cake \$22**  
One 4 oz lump crab cake, served with Chef's remoulade with your choice of one side


 **Petite Filet of Beef \$25**  
5 oz filet of beef with Bordelaise sauce or Diane sauce with your choice of one side

**Tuscan Chicken Penne Pasta \$15**  
Grilled breast of chicken with spinach, roasted tomatoes, garlic & topped with Parmesan cheese

## 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