

SHAREABLES

Baked Ripened French Brie Cheese \$12 🍷
Served with toast points & house-made blueberry jam

Hot Honey Cheese Bites \$12
Served with Pub Sauce

Fried Oysters \$14
Served on a bed of spinach butter with a classic cocktail sauce

Blueberry Basil Bruschetta \$12
Served with Ricotta Cheese

Spinach & Artichoke Dip \$14 🍷
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

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, tomatoes & diced Granny Smith apples, topped with Panko-breaded Goat Cheese & Apple Cider Vinaigrette

Apple, Pecan & Feta Salad \$16 🍷
Fresh, diced apples, candied pecans & Feta crumbles, served over a bed of mixed greens with an Apple Cider Vinaigrette
Suggested Pairing - La Crema Pinot Noir Rose

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

DRESSINGS:

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

SANDWICHES & WRAPS

Served with your choice of one side
GF Wraps & Buns Available

All-American Burger \$16
8 oz. Short Rib Chuck blend topped with White American Cheese, lettuce, tomato, onion, dill pickle & mayonnaise
Suggested Pairing - Caramel Road Cabernet Sauvignon

Gouda Burger \$16
All-Beef burger topped with Balsamic onion jam, smoked Gouda & Pub Sauce

Fried Goat Cheese Burger \$16 NEW!
All-Beef burger topped with fried Goat Cheese, roasted tomatoes & Port Wine Mayonnaise
Suggested Pairing - Mon P'tit Python Rouge

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

Fire-Roasted Grilled Chicken Sandwich \$15
Topped with roasted tomatoes, avocado, Provolone Cheese & balsamic dressed mixed greens on a soft roll
Suggested Pairing - 3015 Monastrell

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

Balsamic Tomato Grilled Cheese \$12 NEW!
White Vermont Cheddar & yellow Cheddar, filled with roasted balsamic-marinated tomatoes & served on Sourdough bread

PIZZA

Cheese Medium \$12 or Large \$14

Pepperoni Medium \$14 or Large \$17

Meat Lovers Medium \$14 or Large \$18
Pepperoni, sausage, ham, bacon, ground beef, Mozzarella & Red Sauce

BBQ Chicken Medium \$14 or Large \$18
BBQ chicken, red onions, BBQ sauce & Mozzarella

Veggie Deluxe Medium \$12 or Large \$16
Mushrooms, peppers, onions, tomatoes, black olives, Mozzarella & Red Sauce

KIDS MENU (12 & UNDER)

Served with your choice of one side

Chicken Fingers \$7
Grilled Cheese \$7
Cheeseburger \$7
Hot Dog \$7
Buttered Noodles \$7*
Cheese Quesadilla \$9
Chicken Alfredo \$9*

*Pasta dishes do not include a side

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

Suggested Pairing - Sonoma Cutrer Chardonnay

Chicken Francese \$26 NEW!

Sautéed chicken breast dredged in eggs & flour, finished in a lemon butter sauce

Suggested Pairing - Rare Earth Chardonnay

Center Cut Pork Chop \$27

16 oz. bone-in sautéed pork chop with an Au Poivre sauce

Suggested Pairing - Mon P'tit Python Rouge

Steak Diane \$45

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

Suggested Pairing - Hess Cabernet Sauvignon

New York Strip Steak \$35

12 oz. strip served with steak sauce of choice

Suggested Pairing - Trapiche Tesoro Malbec

Center Cut Filet of Beef \$45

8 oz. filet served with steak sauce of choice

Suggested Pairing - Silver Palm Cabernet Sauvignon

**Sauces: Bordelaise, Au Poivre, Garlic Butter & Diane +\$5
Add Jumbo Lump Blue Crab +\$15**

SMALL PLATES

Served with your choice of one side

Pan Seared Trout \$15

With an heirloom tomato & fresh basil sauce

Suggested Pairing - La Crema Pinot Noir Rose

Chicken Francese \$15 NEW!

Sautéed chicken breast dredged in eggs & flour, finished in a lemon butter sauce

Suggested Pairing - Rare Earth Chardonnay

Marry Me Chicken \$15

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

Suggested Pairing - Sonoma Cutrer Chardonnay

Chesapeake Bay Crab Cake \$22

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

Suggested Pairing - Kendall Jackson Grand Reserve Chard

Petite Filet of Beef \$30

5 oz. filet of beef with your steak sauce of choice

Suggested Pairing - Silver Palm Cabernet Sauvignon

WELLNESS MEALS

Rainbow Veggie Wraps \$10 NEW!

Rice paper rolls with seasonal vegetables & a ginger-almond dipping sauce

Plant-Based Protein Bites \$10 NEW!

Chickpea & spinach fritters with Tahini dressing, fried in avocado oil

Low-Carb Grilled Chicken & Broccoli Bowl \$18

Served with a lemon & an Italian-herb drizzle

Sweet Potato Buddha Bowl \$20 NEW!

Quinoa, Garbanzo beans, roasted sweet potatoes, broccolini & a Tahini dressing (add chicken +\$7)

Citrus-Herb Grilled Chicken \$23

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

SEAFOOD

Pan Seared Trout \$27

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

Suggested Pairing - La Crema Pinot Noir Rose

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

Suggested Pairing - Santa Margarita Pinot Grigio

Chesapeake Bay Crab Cakes \$35

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

Suggested Pairing - Kendall Jackson Grand Reserve Chard

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

SIDES

\$5 Sides

French Fries

Onion Rings

House Chips

Mashed Potatoes

Sweet Potato Fries

Parmesan Risotto

\$6 Sides

Baked Mac & Cheese

Caramelized Brussels Sprouts with Soy Glaze

Rice Pilaf NEW!

Steamed Broccoli

Asparagus

Brown Sugar Maple Grilled Sweet Potatoes

Whole Baked Sweet Potato with Maple Butter NEW!

DESSERTS

Crème Brûlée Cheesecake \$10

Buttery graham cracker crust & a rich cheesecake filling topped with a layer of crunchy caramelized sugar

Chocolate Lava Cake \$10

Warm chocolate cake served with vanilla ice cream

Carrot Cake \$12

Classic carrot cake with Cream Cheese icing

Seasonal Desserts Ask your server

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 

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

Proudly Serving



Boar's Head