



# DINNER SPECIALS

## PRIME RIB NIGHT - 3 COURSES FOR \$28

**1<sup>ST</sup> Course** LOADED WEDGE, HOUSE SALAD, OR CAESAR SALAD

**2<sup>ND</sup> Course** HAND CUT SLOW ROASTED PRIME RIB W/ AU JUS. HORSERADISH CREAM & LOADED BAKED POTATO

**3<sup>RD</sup> Course** BROWNIE A LA MODE or APPLE COBBLER A LA MODE

## DAILY FRESH SOUPS & STARTERS

### ROASTED POBLANO CRAB BISQUE 7

**BAKED GOAT CHEESE & SPRING GREENS** dried cherries, candied pecans, & lemon-thyme vinaigrette **7/12**

**FRESH WATERMELON & FETA SALAD** strawberries, watermelon, feta, pickled red onions, mint & arugula **8**

**"FLASH-FRIED" SHRIMP (5)** served with homemade cocktail sauce **9**

**BLACKENED CHICKEN QUESADILLA** served with all the fixings **9**

**CHESAPEAKE FRIED GREEN TOMATOES** topped with lump crab meat & an old bay aioli **12**

## TONIGHT'S ENTREES

**12 OZ. NEW YORK STRIP** topped with a garlic herb butter, twice baked potato & wild mushroom risotto **32**

**SURF AND TURF** petite 5 oz. filet & a jumbo-lump crab cake served with your choice of a small salad **26**

**SZECHUAN SALMON** "flash-fried" salmon wok tossed w/ Asian veggies in a spicy Szechuan sauce over Jasmine rice **18**

**BLACKENED MAHI TACOS** grilled pineapple, jicama slaw, pickled red onions & an avocado crème and street corn **16**

**DAILY VEGGIE PASTA** sautéed mushrooms, blistered heirloom tomatoes & spinach in a sundried tomato pesto **16**

**PAN SEARED HALIBUT** served over a steamed vegetable medley with a choice of one additional side **28**

**GRILLED MARINATED FLANK STEAK** medium rare over Jasmine rice w/ loaded chipotle potato salad topped w/ fresh Pico de Gallo **20**

**CRAB STUFFED CHILE RELLENO** cheese stuffed w/ jumbo lump crab, beer battered poblano w/ tomatillo Verde salsa over Jasmine rice **18**

**1 ½ LB STEAMED MAINE LOBSTER** served with a loaded baked potato & choice of one additional side **36**

## DRAFT BEERS

**GUINNESS 5 | MILLER LITE 3 | YUENGLING 3 | BLUE MOON 5**

**DOGFISH 60 MIN IPA 5.75 | GOOSE ISLAND IPA 5.75**

**FORDHAM & DOMINION CAT 5 KEY LIME LAGER 6.00**

**RAR NANTICOKE NECTAR IPA 5.75 | SIERRA NEVADA PALE ALE 5.75**

**SIX POINT BENGALI IPA 6.00**

## CANS AND BOTTLES

**DOGFISH SUPER 8 GOSE 5.50 | DOGFISH SLIGHTLY MIGHTY 6**

**SAM ADAMS BOSTON LAGER 5.25**

**NATURDAYS STRAWBERRY LEMONADE 3**

**BURLEY OAK SORRY CHICKY 6 | GOLDEN ROAD MANGO CART 4**

**TRULY PINEAPPLE or BLUEBERRY SPIKED SELTZER 5**

**BUD LIGHT MANGO SPIKED SELTZER 5**

**BUD LIGHT BLACK CHERRY SPIKED SELTZER 5**

**BELLS LIGHT HEARTED IPA 4**

**ANGRY ORCHARD 4**

## ADDITIONAL SIDES

**LOADED CHIPOTLE POTATO SALAD**

**LOADED STREET CORN (+1)**

**STEAMED VEGGIE MEDLEY**

**BAKED POTATO or LOADED (+3)**

**TWICE BAKED POTATO**

## DESSERTS 8

**CHOCOLATE CHIP BROWNIE A LA MODE**

**APPLE COBBLER WITH VANILLA ICE CREAM**

**CAST IRON CINNAMON ROLL**

**PEANUT BUTTER CHEESECAKE BROWNIE**