

Appetizers

GRILLED WINGS 12

Ten wings marinated in house seasoning with a kick, grilled, and served with choice of Spicy Habenero, Buffalo, Thai Chili or Barbecue sauce

FRIED CALAMARI 12

Buttermilk marinated and fried with onion and jalapeños, served with marinara sauce

THAI LETTUCE WRAPS 15

Baby shrimp, rice, diced carrots and scallions tossed in a mildy spicy Thai sauce with iceberg lettuce. Also available with chicken (13)

CHICKEN NACHOS 10

Tri-color tortilla chips layered with diced chicken, tomatoes, chopped cilantro, melted American cheese, shredded cheddar, jalepeno peppers, pico de gallo, sour cream, and guacamole. Available without chicken 9

FILET MEDALLIONS 14

Sautéed with pearl onions and red peppers in red wine sauce, drizzled with balsamic glaze

BLACKENED JUMBO SHRIMP 12

Three blackened jumbo shrimp served over Italian sausage medallions with house made horseradish aioli

PAN SEARED TUNA 12

Pan-seared Yellow Fin Tuna prepared rare, sliced thin, drizzled with wasabi mayonnaise, and served over a bed of fresh cucumber

THAI-NI SHRIMP 13

Popcorn shrimp tossed in thai-ni sauce (Buffalo sauce also available)

CURLY CHICKEN 11

Lightly breaded and fried golden brown, tossed with choice of Buffalo, Thai Chili, House Barbeque, or Orange Ginger sauce, with choice of Bleu Cheese or Ranch dressing

CHICKEN QUESADILLAS 12

Stuffed with southwest seasoned chicken, Monterey Jack and cheddar cheese, and pico de gallo with side of sour cream and guacamole

MUSSELS OR CLAMS 13

One pound, sautéed in choice of white, red or fra diavolo sauce, served with crustini

BRUSCHETTA 9

Diced tomatoes, garlic, red onion, white balsamic vinaigrette, frash basil and oregano, with garlic crustini and topped with balsamic glaze

BUFFALO CRAB DIP 13

Served with tri-colored tortilla chips

Sandwiches & Burgers

Served with French Fries or Tater Tots

GRILLED CHICKEN BLT 12

Grilled chicken breast, bacon, lettuce, tomato with cheddar cheese blend and habenero honey mustard on ciabatta

BLACKENED TUNA 14

Seasoned with Cajun spices topped with spring mix, tomato, and wasabi mayonnaise on ciabatta

CRAB CAKE 14

Lump crab topped with baby greens, tomato, and a meyer lemon aioli on ciabatta

SHORT RIB SANDWICH 15

Slow roasted served on a pretzel bun with sharp provolone, beer battered onion rings

LAKE BURGER 11

Char-grilled angus, melted Amercian cheese, lettuce, and tomato, on ciabatta (Available Southwest Style)

SPICY STEAK TACOS 14

Diced filet in salsa picante topped with chopped onions, cilantro and queso fresco in soft tortilla shells

BOURBON WHISKEY BURGER 12

Char-grilled angus topped with bourbon whiskey caramelized onions, bacon and cheddar cheese on ciabatta

PRIME RIB SANDWICH 15

Slow roasted, thinly sliced with sharp provolone on pretzel bun with beer battered onion rings

Signature Waffle Fries

LAKE FRIES 11

Waffle fries topped with melted American cheese, applewood-smoked bacon and ranch dressing drizzle

OLD BAY FRIES 9

Waffle fries tossed in Old Bay and served with melted American cheese

CHESAPEAKE WAFFLE FRIES 14

Topped with lump crab meat and melted American cheese

Entrees

Served with choice of caesar side salad or cup of Chef's Select soup.
Bread available upon request.

STUFFED FRENCH CUT PORK CHOP 28

14oz. Bone-in pork chop stuffed with prosciutto and mozzarella cheese with a brandy cream sauce over mushroom risotto

GRILLED SALMON 26

Salmon grilled or blackened and topped with a Greek, lemon dill yogurt sauce served with tomato-asparagus risotto

CRAB CAKES 30

Broiled lump crab, lightly seasoned served with basmati rice and broccoli, house cocktail or tartar sauce

CHICKEN BRUSCHETTA PASTA 18

Grilled chicken sliced, sautéed in a Pino Grigio sauce with garlic and bruschetta, topped with shredded parmesan cheese & parsley

FILET MIGNON 32

8oz. Certified Angus char-broiled, served with sautéed wild mushrooms and onions and roasted rosemary potatoes

SAUSAGE GNOCCHI 22

Served in choice of marinara, Alfredo or Fra diavolo sauce

BACON WRAPPED CHICKEN PARMESAN 19

Egg-dipped and wrapped in applewood smoked bacon, baked with Italian cheeses and marinara sauce, side of linguine

PAN SEARED TUNA 25

Pan-seared, sesame or blackened, drizzled with an orange-ginger rum sauce served with tomato-asparagus risotto

SEARED SCALLOPS 29

Pan-Seared and drizzled with pomegranate infused balsamic reduction, served with Basmati rice and broccoli in alfredo

SEAFOOD MAC & CHEESE 30

Jumbo shrimp, scallops, crab meat and cavatappi tossed in melted American cheese (red, white, or fra diavolo available)

PRIME RIB 36

24 oz. slow roasted, served with au jus and beer battered onion rings

CHEF'S CREATION

Changes daily at market price

FRESH CATCH

Changes daily at market price

Signature Salads

CHOP SALAD 14

Chopped romaine layered with Bleu cheese crumbles, bacon, hard-cooked eggs, tomatoes, and chopped walnuts. Served with apple vinaigrette dressing.

THE WEDGE 12

Two wedges of iceberg lettuce topped with crispy Applewood-smoked bacon, chopped cherry tomatoes, scallions, aged bleu cheese crumbles, and Bleu cheese dressing

CRAB CAKE 18

Broiled lump crab cake, roasted peppers, carrots, cucumbers, mango over a bed of field greens with lemon beurre dressing

CHICKEN BRUSCHETTA 13

Grilled chicken breast, cucumbers, and bruschetta, drizzled with balsamic glaze, served with balsamic vinaigrette and toasted garlic crustini

CRISPY CHICKEN CAESAR 13

Chopped romaine layered with crispy chopped chicken, fresh Parmesan and croutons

Select Soups

SEAFOOD BISQUE

CUP 5 BOWL 8

CHEF'S SELECT SOUP

CUP 4 BOWL 5

Changes weekly

BAKED FRENCH ONION SOUP 6

Topped with Imported mozzarella cheese

Proudly serving Pepsi products.

Select Sides 4

Asparagus

French Fries

Basmati Rice

Tater Tots

Roasted Rosemary Potatoes

Wild Mushrooms & Onions

Linguini or Cavatappi Pasta

Risotto Marinara

Broccoli drizzled w Alfredo

RARE: Seared outside and red 75% through center

MEDIUM RARE: Seared outside and red 50% through center

MEDIUM: Seared outside, line of pink in center

MEDIUM WELL: A slight hint of pink

WELL DONE: Broiled until 100% brown

Tenderness cannot be guaranteed above medium temperatures. Consuming raw or undercooked meat, seafood, or eggs may be hazardous to your health.