

**A P P E T I Z E R S**

**PRINCE EDWARD ISLAND MUSSELS     \$18**

PRINCE EDWARD ISLAND MUSSELS, SAUTEED IN A SHALLOT GARLIC BUTTER WINE SAUCE, TOPPED WITH FRESH BASIL & ROMA TOMATOES AND SERVED WITH GARLIC TOAST POINTS

**WINGS     \$14**

BUFFALO / BBQ / CAJUN RUB / BLACK AND GOLD / OLD BAY RANCH SERVED WITH CHOICE OF RANCH OR BLUE CHEESE AND CELERY STICKS

**QUESADILLA     \$14**

RED & GREEN PEPPERS, ONION, CHEESE MIX SERVED WITH SALSA AND SOUR CREAM

PROTEIN ADDITIONS: STEAK \$14 OR CHICKEN \$12

**ELOTE DIP     \$10**

FRESH CORN OFF THE COBB, MEXICAN CHEESES, CILANTRO, TAJIN, SERVED WITH HOUSE MADE TORTILLA CHIPS

**BUFFALO BLEU FRIES     \$8**

FRENCH FRIES TOSSED IN MILD BUFFALO SAUCE & BLUE CHEESE SEASONINGS, SERVED WITH RANCH ON THE SIDE

**S O U P S**

**JUMBO LUMP CRAB & CORN CHOWDER     \$12**

FRESH SWEET CORN OFF THE COB, CREAM, CILANTRO, TOPPED WITH CRUMBLLED BACON

**SOUP OF THE DAY     \$10**

## SALADS

**CRISPY CHICKEN SALAD \$12**

MIXED GREENS, CRISPY FRIED CHICKEN, TOPPED WITH CORN & BLACK BEAN SALSA AND CILANTRO VINAIGRETTE DRESSING

**CLASSIC CAESAR SALAD \$10**

ROMAINE HEARTS, PARMIGIANO-REGGIANO CHEESE, GARLIC CROUTONS, CRACKED BLACK PEPPER & HOUSE CAESAR DRESSING

**PITTSBURGH SALAD \$12**

ICEBURG LETTUCE TOPPED WITH DICED TOMATO, CUCUMBER, ONION, BACON, CRUMBLER BLUE CHEESE, AND BUTTERMILK RANCH DRESSING

**WEDGE SALAD \$13**

ICEBURG LETTUCE TOPPED WITH DICED TOMATO, CUCUMBER, ONION, BACON, CRUMBLER BLUE CHEESE AND BUTTERMILK RANCH DRESSING

PROTEIN ADDITIONS: SALMON \$14, STEAK \$12 OR CHICKEN \$10

CHOICE OF DRESSING: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CREAMY BLUE CHEESE OR ITALIAN

## HANDHELDS

**STEAK SANDWICH \$18**

THINLY SLICED RIBEYE, GRILLED TO YOUR SPECIFICATION, MARINATED MUSHROOM, PROVOLONE, LETTUCE, TOMATO, ROASTED GARLIC AIOLI, SERVED WITH FRENCH FRIES

**CAROLINE'S ANGUS BURGER \$16**

ANGUS PATTY, CHOICE OF CHEESE, PICKLE, ONION, LETTUCE, TOMATO & HOUSE SAUCE ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES

**CRAB CAKE SANDWICH \$16**

HOUSE MADE CRAB CAKE FRIED TO PERFECTION, BIBB LETTUCE, TOMATO AND RED REMOULADE ON AN ONION BUN

**CHICKEN TENDER SLIDERS \$13**

THREE CRISPY CHICKEN TENDERS, PICKLES, SWEET HONEY NASHVILLE SAUCE ON SWEET BUNS, SERVED WITH FRENCH FRIES

**GRILLED CHICKEN SANDWICH \$14**

GRILLED CHICKEN BREAST, HICKORY SMOKED BACON, CHOICE OF CHEESE, ROASTED GARLIC AIOLI, LETTUCE & TOMATO ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES

ENTREES

**CAROLINE'S PORK CHOP     \$34**

GRILLED BONELESS PORK CHOP, FINISHED WITH A GARLIC HONEY SOY GLAZE AND TOPPED WITH APPLE COMPOTE, SERVED WITH CORN CHOWDER SMOTHERED MASHED POTATOES

**RIBEYE STEAK     \$46**

HAND CUT RIBEYE TOPPED WITH A COMPOUND BUTTER FINISH, SERVED WITH MASHED POTATOES AND ASPARAGUS

**CRAB CAKE DINNER     \$42**

FRESH HOUSE MADE CRAB CAKE, OUR REMOULADE AND SERVED WITH HEIRLOOM CARROTS

**SALMON TERIYAKI     \$34**

TERIYAKI MARINATED SALMON SEARED TO PERFECTION AND FINISHED WITH A HONEY LIME SAUCE, SERVED WITH MASHED POTATOES AND BROCCOLINI

**BCHEF'S FEATURE**

ASK YOUR SERVER FOR TONIGHT'S CHEF'S FEATURED ENTREE

**CHILDREN'S SELECTIONS**

**CHICKEN QUESADILLA \$14**

LOCALLY SOURCED AIRLINE CHICKEN BREAST, SEARED AND TOPPED WITH HOUSEMADE TOMATO BRUSCHETTA, FRESH MOZZARELLA CHEESE & BALSAMIC GLAZE, SERVED WITH WILD RICE AND GREEN BEANS

**PIEROGI'S \$10**

DEEP FRIED POTATO PIEROGI'S, TOSSED WITH BUTTER & CARAMALIZED ONIONS, SERVED WITH OUR SIGNATURE SOUR CREAM AIOLI

**CHICKEN FINGERS \$12**

SEASONED BREADING & FRIED, SERVED WITH HONEY MUSTARD AND CHOICE OF FRIES OR FRUIT CUP

**PASTA \$12**

FRESH LINGUINI, TOSSED ON OUR HOUSEMADE CHUNKY 'RAGU' SAUCE, SERVED WITH CHOICE OF BREAD AND BUTTER

**DESSERTS**

**ASK YOUR SERVER ABOUT OUR DAILY HOUSE MADE OPTIONS**