

# DINNER MENU

## APPS

**THREESOME** \$12 | Cheddar fries seasoned with powdered Wisconsin cheddar cheese; sweet potato fries seasoned with cinnamon and sugar; and thin shoe-string fries seasoned with Old Bay seasoning, served with all six **KETCHUPS**.

Original • Ranch • Raspberry • Garlic & Herb • Chipotle • Maple

**CHICKEN WINGS** \$14 | Pure, simple and HOT, served with bleu cheese dipping sauce, tossed in buffalo **KETCHUP**

**MARYLAND CRAB CAKES** \$15 | Jumbo lump with a hint of old bay and a roasted red pepper sauce

**KOBE 'BURGER' BLT SLIDERS** \$10 | Two sliders, pickle, bacon and homemade **KETCHUP** with your choice of cheese

**CRAB & SHRIMP DIP** \$12 | Jumbo Maryland crab, and Gulf shrimp, mixed together with artichoke hearts, spinach and a blend of four cheeses served with crispy fried bow tie pasta for dipping.

**MINI CHICKEN TACOS** \$12 | Fire grilled chicken, cilantro sour cream, guacamole and chipotle **KETCHUP**

**•FRUIT & CHEESE PLATE** \$12 | Assorted regional cheeses, toasted pita chips, fresh fruit and hummus

## SOUPS AND SALADS

ranch • bleu cheese • lemon herb vinaigrette • Caesar  
jalapeno honey mustard • raspberry walnut vinaigrette

**HOUSE CHOPPED SALAD** | Iceberg, cucumbers, tomatoes, onions, bell peppers and cheese; Side \$6 | Entrée \$10

**WEDGE** | Baby iceberg lettuce, bleu cheese, bacon and cucumbers; Side \$7 | Entrée \$12

**CHICKEN CAESAR** | Romaine hearts, parmesan cheese, signature Caesar dressing, croutons and grilled chicken Side \$10 | Entrée \$13 | Sub grilled shrimp or salmon add \$4

**BBQ CHICKEN** | Roasted corn, peppers, onions, mixed cheese, avocado, romaine lettuce and ranch dressing Side \$10 | Entrée \$14

**•APPLE WALNUT** | Baby spinach, apples, dry cranberries, walnuts, and goat cheese with raspberry walnut vinaigrette Side \$8 | Entrée \$12 | add lump Maryland crab meat add \$6

**MARYLAND CRAB & CORN CHOWDER** Cup \$7 | Bowl \$12

**FRENCH ONION SOUP** \$8

**TOMATO BASIL SOUP** Cup \$7 | Bowl \$11

**SOUP OF THE DAY** Cup \$7 | Bowl \$12

**CHILI IN A BREAD BOWL** \$10 | Simmered slowly for hours, ground beef and pork with pinto beans, bell peppers, onions, tomatoes and jalapeno peppers, served in a fresh bread bowl, topped with mixed cheddar and jack cheese

## SEA

**STUFFED SALMON** \$27 | Atlantic salmon loaded with a crab and shrimp stuffing, oven roasted and served with steamed broccoli

**COCONUT SHRIMP** \$24 | Five jumbo shrimp breaded and deep fried, served with wild rice, parmesan-garlic green beans and orange marmalade horseradish sauce for dipping

**BLACK GROUPER** \$26 | Broiled and topped with jumbo lump Maryland crab meat and lobster cream sauce with roasted new potatoes and steamed Broccoli

**BLACKENED REDFISH** \$25 | Spicy gulf drum fish, blackened New Orleans style, topped with shrimp, crawfish and lemon butter sauce, with wild rice and sautéed greens

**PBR FISH 'N' KETCHUP CHIPS** \$18 | Atlantic cod hand battered in a PBR beer batter, served with sweet potato fries and bleu cheese coleslaw

**•GRILLED SHRIMP** \$19 | Skewers of grilled Gulf shrimp, seasoned with Old Bay, served with wild rice and asparagus

**LOBSTER RAVIOLI** \$22 | Stuffed with Maine lobster and cheese, topped with a spinach cream sauce

## AIR

**ORIGINAL SHAKE 'N' BAKE** \$19 | Boneless chicken breast, hand breaded in corn flakes and topped with gravy, served with cheddar mashed potatoes and baby carrots

**TEXAS STACKED BBQ CHICKEN** \$20 | Two stacked chicken breasts with **KETCHUP** PBR BBQ sauce, roasted poblano peppers, pepper jack cheese, potato sticks, corn on the cob and cheddar mashed potatoes

**•YOUNG CHICK** \$19 | Lemon pepper grilled chicken, wild rice, sautéed baby carrots and steamed broccoli

**PINEAPPLE CHICKEN** \$19 | Boneless chicken breast, pan sautéed in a Hawaiian pineapple sauce, served over rice

**PEPPERCORN RANCH FRIED CHICKEN** \$20 | Hand dipped in our special breading and deep fried to golden brown, with baked mac & cheese and steamed broccoli

## Land

**BBQ BABY BACK RIBS** \$23 | Slow roasted in PBR until they fall off the bone, served with our signature **KETCHUP** PBR BBQ sauce, lobster mac & cheese and parmesan-garlic green beans

**N.Y. STRIP** \$28 | Certified Black Angus, flame grilled, and topped with parmesan cheese butter, with sautéed button mushrooms and cheddar mashed potatoes

**FRENCH ONION SALISBURY STEAK** \$19 | Chopped bison steak, pan seared, and simmered in French onion soup, set atop garlic cheese toast, with cheddar mashed potatoes, sautéed mushrooms and baby carrots

**OVER STUFFED LASAGNA** \$18 | A giant pasta sheet stuffed and rolled with four cheeses and fresh spinach, tomato basil marinara sauce and shaved parmesan

**PASTA PRIMAVERA** \$17 | Tender bow tie pasta tossed with portabella mushroom, asparagus tips, and bell peppers, in a sun dried tomato pesto.  
Add Grilled Chicken \$5 | Add sautéed shrimp \$7

**THE GRAND DADDY BURGER** \$19 | Our own blend of Kobe beef, and beef short ribs, ground into a 12 ounce patty. Flame grilled and topped with baby spinach, roma tomatoes, red onions, banana pepper rings, pickles, herb mayo, **KETCHUP**, with your choice of cheddar or bleu cheese on a toasted ciabatta roll, and served with truffle

## SIDES

**TRUFFLE FRIES** \$10 | Tossed in parmesan and truffle oil

**ONION RING BASKET** \$10 | Spanish onions lightly breaded and fried, served with ranch and PBR BBQ sauce

**LOBSTER MAC & CHEESE** \$13 | A rich creamy blend of American, white cheddar and Gorgonzola cheeses with Maine lobster mixed with tender shell pasta

**BAKED MAC & CHEESE** \$9 | loaded with a creamy blend of American and white cheddar cheeses, topped with a parmesan and corn flake crust and baked

**PARMESAN ASPARAGUS** \$9 | Drizzled with olive oil, flame grilled and topped with shaved parmesan cheese

**GRILLED CORN ON THE COB** \$4

### •Healthy Selection

For your convenience a 15% gratuity will be added to all checks on Friday, Saturday and Sunday. Thank you for supporting our staff. 18% gratuity added to tables of 6 or more

Limit 3 credit cards per party

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness.

Executive Chef John M. White