

## Starters

**Crab Bisque** Rich and creamy with blue crab meat cup **4.75** bowl **7.50**

**Seared Ahi Tuna\*** Blackened Rare over Asian slaw with wasabi paste and a soy ginger sauce **13**

**Fried Mushrooms** Served with mustard sauce **10**

**Fried Cauliflower** Served with mustard sauce **10**

**Spinach-Artichoke Dip** Served with tortilla chips **10**

 **Chilled Jumbo Shrimp Cocktail** Served with homemade cocktail sauce **14**

**Mushrooms Stuffed with Crab** Baked mushrooms stuffed with creamy Crab Imperial **12.75**

**Maryland Crab Cake** Lump blue crab meat topped with seasoned bread crumbs and baked **12.50**

**Fried Calamari w/ Fried Banana Peppers** Served with sweet chili sauce **12.50**

## Salads

**Our housemade dressings:** Balsamic Vinaigrette, Honey-Mustard, Blue Cheese, Buttermilk Ranch, Thousand Island, Original House Cheddar Cheese, Olive Oil & Vinegar, and Asian Mustard.

 **House Salad, Caesar Salad or  Wedge Salad** **6.75**

**Oriental Salad** Grilled teriyaki chicken over field greens with honey-mustard dressing and fried egg roll strips **11.75**

**Seared Ahi Tuna Salad\*** Blackened Rare over field greens and Asian slaw with wonton strips, wasabi peas and tossed in soy ginger vinaigrette **15**

**Asian Salmon Salad\*** Blend of field greens and Asian slaw, teriyaki glazed salmon, charred brussel sprouts, wasabi peas, wonton crisps, spicy Asian mustard dressing **15.50**

**Chicken & Seafood** Served with choice of one side.

**Grilled Ale Chicken** Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter over a brown rice and quinoa blend **16**

**Grilled Chicken Teriyaki** Fresh chicken breast in Asian marinade, grilled. Served over a brown rice and quinoa blend **16**


**Grilled Shrimp** Jumbo gulf shrimp delicately grilled. Served with scampi butter over a brown rice and quinoa blend  
One skewer **16** Two skewers **24**


**Shrimp Chesapeake** Jumbo shrimp stuffed with Chesapeake Bay Blue Crab Imperial and broiled with scampi butter **26.50**

**Maryland Crab Cakes** Authentic Eastern shore recipe of lump blue crab. Served with homemade tartar sauce **27.50**

**Scallop Scampi over Pasta** Sautéed with heirloom tomatoes **24.50**

**Beef** Served with choice of one side.


 **Cumberland Ave. Burger\*** **11** With American cheese **11.75**


 **Prime Rib Sandwich\*** (served Friday and Saturday only) On hoagie roll, served au jus **18.50**


**Ale Steak\*** 10 oz. sirloin marinated with olive oil, mustard and soy sauce. Served with Worcestershire butter **22**

**Blue Cheese Sirloin\*** 10 oz. Ale steak and blue cheese crumbles with a mushroom & sun-dried tomato sauce **23.50**

 **Prime Grade New York Strip Steak\*** Hand cut 14 oz. aged and very flavorful **34**

 **Prime Grade Rib Eye Steak\*** 14 oz. from the eye of the rib **34**

 **Filet Mignon\*** 7 oz. **28** 9 oz. **32**




 **Filet & Shrimp Combo\*** 7 oz. filet with a skewer of grilled shrimp **35**

**Steak Toppings** **2.50**

Au Poivre | Sun Dried Tomato Sauce | Sautéed Onions

  **Friday & Saturday Prime Rib Special\*** Tender aged western beef, slow roasted and sliced to order. Served au jus with sour cream horseradish sauce and choice of side 12 oz. **28**

**Sides** a la carte **4**

 Baked Idaho Potato |  Baked Sweet Potato | Neva's Potatoes |  Cellar Steak Fries | Brown Rice and Quinoa Blend  
Fresh Vegetable Of the Day | Baked Macaroni & Spinach with Spicy Cheese | Spinach Maria with Artichokes

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 Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness