









APPETIZERS

CRAB BISQUE	cup 5 bowl 8
FRENCH ONION SOUP Swiss and parmesan cheese	8.5
SPINACH ARTICHOKE DIP Tortilla chips	10.75
FRESH FRIED MUSHROOMS Mustard-mayonnaise sauce	10.5
FRESH FRIED CAULIFLOWER Mustard-mayonnaise sauce	10.5
 GRILLED SHRIMP Drawn butter	14.5
 SHRIMP COCKTAIL	14.5
MOZZARELLA MARINARA Marinara sauce	10.5
MUSHROOMS STUFFED WITH CRAB Fresh mushrooms stuffed with creamy, crab imperial	14.5
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs	15.5
CALAMARI Mustard-mayonnaise and marinara sauce	14.5
SAUTÉED BURGUNDY MUSHROOMS	10
SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce	14.5

SALADS

OUR HOMEMADE DRESSINGS ARE:  ORIGINAL CHEDDAR CHEESE, AVOCADO RANCH, CREAMY GARLIC & PEPPERCORN, THOUSAND ISLAND,  HONEY MUSTARD,  CHUNKY BLUE CHEESE, RANCH AND  HONEY BALSAMIC VINAIGRETTE

 HOUSE ,  CAESAR SALAD or  WEDGE OF LETTUCE	7.5
CHICKEN SALAD & FRUIT PLATE	12.5
 ORIENTAL SALAD Grilled teriyaki chicken over fresh crisp salad greens with honey-mustard dressing and fried eggroll strips	12.5
GRILLED SOUTHWESTERN CHICKEN SALAD Southwestern seasoned grilled chicken breast, served with fresh avocado, black beans, chopped tomato, scallions, cilantro and crisp tortilla strips, atop chilled salad greens. Served with our unique avocado ranch dressing	12.5
 GRILLED CHICKEN SALAD Fresh crisp chopped romaine and spinach with grilled chicken, sun-dried cranberries, honey roasted pecans, feta cheese and fresh strawberries. Tossed with honey balsamic vinaigrette dressing	12.5
 SEAFOOD SALAD Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes, egg and honey balsamic vinaigrette	15.75
SEARED AHI TUNA SALAD* Blackened rare over a spinach, romaine and Asian slaw mixture tossed with a soy ginger vinaigrette and topped with oriental noodles and wasabi peas	15.95

ADD A HOUSE, CAESAR, OR WEDGE SALAD TO ANY ITEM FOR \$5

 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.





BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH.

 CELLAR HAMBURGER* Burger ground fresh daily and grilled to order	11.5
AWESOME AVOCADO JACK BURGER Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese served with our fire roasted poblano pepper sauce	12.95
PHILLY CHEESE STEAK Grilled fresh peppers and onions. Topped with melted cheese	12.5
CHICKEN CHEESE PHILLY Grilled fresh peppers and onions. Topped with melted cheese	11.75
PRIME RIB SANDWICH* Slow roasted prime rib on a toasted bun, served au jus	18.95
 CHICKEN SALAD SANDWICH On seven-grain bread with bacon	12.5
PASTRAMI REUBEN Pastrami and sauerkraut on grilled rye with Swiss cheese and Thousand Island dressing	12.5
CALIFORNIA CHICKEN SANDWICH Grilled chicken breast with fresh avocado, Monterey Jack cheese and bacon. Served with garlic peppercorn dressing	12.5
MARYLAND CRAB CAKE SANDWICH With homemade tartar sauce	18.5


LUNCH ENTREES


SERVED WITH YOUR CHOICE OF ONE SIDE AND FRESH BAKED BREAD

 CHOP STEAK* Smothered in sautéed peppers & onions	12.85
ALE STEAK* Flavorful sirloin marinated in soy sauce, fresh garlic, olive oil and Cherokee Red Ale	18
ALE PORK CHOP Marinated and grilled, topped with Worcestershire butter	12.85
 GRILLED SHRIMP With drawn butter	16.75
GRILLED CHICKEN TERIYAKI	12.85
 GRILLED LEMON CHICKEN	12.85
MARYLAND CRAB CAKES Lump blue crab meat topped with seasoned bread crumbs and baked	18.75
 FILET MIGNON* 7 oz	30

ENHANCE YOUR STEAK

BÉARNAISE SAUCE* 2.5
SOY GINGER SAUCE 2.5
AU POIVRE SAUCE 2.5

 **BOURSIN CHEESE** 3.5
SUN DRIED TOMATO SAUCE 2.5
SAUTÉED BURGUNDY MUSHROOMS 3

 **SKEWER OF GRILLED SHRIMP** 13.5
MARYLAND CRAB CAKE 15.5

A LA CARTE SIDES 4

SPINACH MARIA	 MASHED POTATOES
FRESH VEGETABLE OF THE DAY	 FRESH CUT FRIES
 BLUE CHEESE GRITS	BROWN RICE & QUINOA BLEND
 FRESH STEAMED BROCCOLI	SPICY MACARONI & CHEESE WITH SPINACH
 BAKED POTATO LOADED ADD \$1	 BRAISED SPINACH
NEVA'S POTATOES	 FRESH STEAMED ASPARAGUS
SAUTÉED BURGUNDY MUSHROOMS	

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