

Starters

Crab Bisque Rich and creamy with blue crab meat cup **5** bowl **8**

Seared Ahi Tuna* Blackened Rare over Asian slaw with wasabi paste and a soy ginger sauce **14**

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 **14**

Maryland Crab Cake Lump blue crab meat topped with seasoned bread crumbs and baked **14**

Fried Calamari w/ Fried Banana Peppers Served with sweet chili sauce **14**

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** **7**

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 **16**

Grilled Chicken Teriyaki Fresh chicken breast in Asian marinade, grilled **16**


 **Grilled Shrimp** Jumbo gulf shrimp delicately grilled. Served with scampi butter. One skewer **16** Two skewers **24**

Shrimp Chesapeake Jumbo shrimp stuffed with Chesapeake Bay Blue Crab Imperial and broiled with scampi butter **27**

Maryland Crab Cakes Authentic Eastern shore recipe of lump blue crab. Served with homemade tartar sauce **28**

Scallop Scampi over Pasta Sautéed with heirloom tomatoes **25**

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