



## APPETIZERS

<b>CRAB BISQUE</b>	cup <b>5.5</b> bowl <b>8.75</b>
<b>FRENCH ONION SOUP</b> Swiss cheese / parmesan cheese / crostini	<b>8.75</b>
<b>SPINACH ARTICHOKE DIP</b> Tortilla chips	<b>12</b>
<b>FRESH FRIED MUSHROOMS</b> Mustard-mayonnaise sauce	<b>11</b>
<b>FRESH FRIED CAULIFLOWER</b> Mustard-mayonnaise sauce	<b>11</b>
<b>GRILLED SHRIMP</b> Drawn butter	<b>15</b>
<b>SHRIMP COCKTAIL</b>	<b>15</b>
<b>MOZZARELLA MARINARA</b> Marinara sauce	<b>11</b>
<b>MUSHROOMS STUFFED WITH CRAB</b>	<b>15</b>
<b>CALAMARI</b> Mustard-mayonnaise sauce / marinara sauce	<b>15</b>
<b>MARYLAND CRAB CAKE</b> Baked / lump blue crab imperial / tartar sauce	<b>16</b>
<b>SAUTEED BURGUNDY MUSHROOMS</b>	<b>10.5</b>
<b>SEARED AHI TUNA*</b> Blackened rare over Asian slaw / wasabi paste / soy ginger sauce	<b>15</b>

## 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

<b>HOUSE,</b> <b>CAESAR SALAD</b> or <b>WEDGE OF LETTUCE</b>	<b>8</b>
<b>CHICKEN SALAD &amp; FRUIT PLATE</b>	<b>13</b>
<b>ORIENTAL SALAD</b> Grilled teriyaki chicken / fresh salad greens / pineapple / brown rice & quinoa blend cheddar cheese / scallions / tomatoes / oriental noodles / honey mustard	<b>13.75</b>
<b>GRILLED SOUTHWESTERN CHICKEN SALAD</b> Southwest seasoned chicken breast / cheddar cheese fresh salad greens / avocado / black beans / tomatoes / red and green bell pepper / scallions cilantro / tortilla strips / avocado ranch	<b>13.75</b>
<b>GRILLED CHICKEN SALAD</b> Seasoned chicken breast / romaine / spinach / sun-dried cranberries honey roasted pecans / mandarin oranges / strawberries / feta cheese / honey balsamic vinaigrette	<b>13.75</b>
<b>SEAFOOD SALAD</b> Blue crab / shrimp / romaine / garlic roasted tomatoes / egg parmesan / honey balsamic vinaigrette	<b>16</b>
<b>SEARED AHI TUNA SALAD*</b> Blackened rare / spinach / romaine / Asian slaw / oriental noodles wasabi peas / tossed in soy vinaigrette	<b>16</b>

## BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH

<b>AWESOME AVOCADO JACK BURGER</b> Our plant based burger / grilled / sliced avocado Monterey Jack cheese / fire roasted poblano pepper sauce	<b>13</b>
<b>CELLAR HAMBURGER*</b>	<b>12</b>
<b>PRIME RIB SANDWICH*</b> Toasted bun / au jus / prime sauce	<b>19</b>
<b>CHICKEN SALAD SANDWICH</b> Seven-grain bread / bacon	<b>12.75</b>
<b>MARYLAND CRAB CAKE SANDWICH</b> Homemade tartar sauce	<b>19</b>

**ADD A HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM FOR \$5.5**




Before placing your order, please inform your server if a person in your party has a food allergy.

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.

## ENTREES

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

 <b>GRILLED SHRIMP</b> Drawn butter	<b>28.75</b>
<b>FRIED JUMBO SHRIMP</b> Cocktail sauce	<b>28.75</b>
<b>SHRIMP CHESAPEAKE</b> Baked / lump blue crab imperial / jumbo shrimp / scampi butter	<b>29</b>
<b>MARYLAND CRAB CAKES</b> Blue crab imperial / tartar sauce	<b>32.5</b>
<b>GRILLED CHICKEN TERIYAKI</b>	<b>17.5</b>
 <b>GRILLED LEMON CHICKEN</b>	<b>17.5</b>
 <b>BONE-IN PORK CHOP</b> 16 oz / grilled / marinated / seasonal chutney	<b>27</b>
<b>FRESH FISH</b> Seasonal selection / Chef preparation	<b>MKT</b>

## STEAKHOUSE SELECTIONS

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

 <b>CHOP STEAK*</b> Peppers / onions	<b>18</b>
 <b>FILET MIGNON*</b>	7 oz <b>31</b> 9 oz <b>35</b>
<b>ALE STEAK*</b> Marinated sirloin / soy sauce / garlic / olive oil Cherokee Red Ale / Worcestershire butter	7 oz <b>19</b> 10 oz <b>24</b>
<b>BLUE CHEESE SIRLOIN*</b> 10 oz ale steak / blue cheese crumbles / mushroom and sun-dried tomato sauce	<b>25</b>
<b>SLOW ROASTED PRIME RIB*</b> Au jus / prime sauce	<b>32</b>
 <b>BOURSIN FILET*</b> 7 oz filet / stuffed / boursin cheese	<b>33.5</b>
<b>GRILLED FILET OSCAR*</b> 7 oz tenderloin / lump blue crab meat / asparagus / béarnaise sauce*	<b>35.5</b>
 <b>NEW YORK STRIP*</b>	<b>33</b>
 <b>RIBEYE STEAK*</b>	<b>36</b>
 <b>FILET AND SHRIMP COMBO*</b> 7 oz filet / grilled shrimp skewer	<b>42</b>
<b>STEAK AND CAKE*</b> 7 oz filet / Maryland crab cake	<b>43</b>

### ENHANCE YOUR STEAK

**BÉARNAISE SAUCE\*** 2.75

**SOY GINGER SAUCE** 2.75

**AU POIVRE SAUCE** 2.75

 **BOURSIN CHEESE** 3.75

**SUN DRIED TOMATO SAUCE** 2.75

**SAUTEED BURGUNDY MUSHROOMS** 3.5

 **SKEWER OF GRILLED SHRIMP** 14


**MARYLAND CRAB CAKE** 16

## A LA CARTE SIDES 5

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

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