



## **Starters**

### **Mini Crab Cakes**

Roasted Red Pepper – Old Bay Aioli, Micro Herb Salad

**\$8.95**

### **Duck and Mushroom Quesadilla**

Braised Duck, Portobello Mushrooms, house-made Mozzarella

**\$7.95**

### **Garlic Fries**

With Pimento Cheese Dip

**\$6.95**

### **Roasted Mushroom Hummus\***

Topped with Feta Cheese, Accompanied by grilled Pita

**\$6.95**

### **Chesapeake Crab Fondue**

**Great to share!**

Spicy Crab Dip with roasted Chilies and assorted Breads

**\$14.95**

### **Potato and Cheddar Pierogies**

Caramelized Onions, Chive Sour Cream, and Bacon

**\$7.95**

### **Firecracker BBQ Wings**

Marinated Jumbo Wings fried crispy and tossed in our spicy signature BBQ Sauce

**\$9.95**

## **Soups**

### **Onion and Ale Soup◊**

Caramelized Onions simmered in beef Broth and Ale  
**\$5.95**

### **Corn and Crab Chowder**

Fresh Corn, Lump Crab Meat and Bacon  
**\$6.95**

## **Salads**

### **Spinach Salad**

Roasted Butternut Squash, dried Cranberries, Apricots,  
Candied Walnuts and Goat Cheese tossed in a Maple-Sherry vinaigrette  
**\$9.95**

**Add Chicken \$4.00**

**Add Shrimp \$6.00**

**Add Two Mini Crab cakes \$4.00**

### **Mixed Fall Greens◊**

Slow roasted Tomatoes, crispy Potatoes, Cucumber, shaved Red Onion  
and Blue Cheese Crumbles with choice of Dressing  
**\$7.95**

**Add Chicken \$4.00**

**Add Shrimp \$6.00**

**Add Two Mini Crab cakes \$4.00**

### **Southern Fried Chicken Salad**

Breaded Chicken Breast, Candied Walnuts, Pineapple, Celery, Red Peppers,  
and Honey Mustard Dressing  
**\$12.95**

### **Caesar Salad**

Romaine Lettuce tossed in a creamy Caesar Dressing with toasted Bread Crumbs and shaved Parmesan Cheese

**\$8.95**

**Add Chicken \$4.00**

**Add Shrimp \$6.00**

**Add Two Mini Crab cakes \$4.00**

### **Iceberg Wedge**

Blue Cheese Dressing, Diced Tomato, Onion and Bacon with Blue Cheese Crumbles

**\$7.95**

## **Sandwiches**

### **Lamb Burger**

Baby Arugula, grilled Red Onion, Rosemary Aioli and Feta Cheese

**\$13.95**

### **BBQ Beef Short Rib Sandwich**

Braised boneless Short Rib simmered in our signature BBQ Sauce, topped with Cheddar Cheese and Bacon on a Kaiser Roll

**\$10.95**

### **Hershey Grill Burger**

Lettuce, Tomato, Onion, and your choice of American, Swiss, Provolone, Pepperjack, Cheddar or Blue Cheese

**\$9.95**

**Add Bacon \$1.50**

**Add sautéed Mushrooms  
and/or Onions \$1.00**

### **Chicken Saltimbocca**

Grilled marinated Chicken Breast, Prosciutto, aged Provolone Cheese, Lettuce, Tomato and Onion with Herb Mayonnaise

**\$9.95**

### **Grilled Portobello Sandwich\***

Slow roasted Tomatoes, aged Provolone Cheese and grilled Red Onion on Herbed Focaccia Bread

**\$9.95**

### **Reuben Sandwich**

Thick cut, fork tender Corned Beef, homemade Sauerkraut, Swiss Cheese and Thousand Island Dressing on thick sliced Marble Rye Bread

**\$12.95**

### **Broiled Walleye Sandwich**

Lemon Butter Panko Break Crumbs, Lettuce, Tomato, Onion and Tartar Sauce on a toasted Kaiser Roll

**\$12.95**

## **Entrees**

### **Shrimp and Grits**

Gulf Shrimp sautéed with Tomatoes and Spinach, served over Chorizo-Cheddar Grits

**\$21.95**

### **Grilled NY Strip**

Caramelized Onion and Potato Cheddar Pierogies, Demi Glace

**\$28.95**

### **Filet Mignon**

Horseradish Blue Cheese Butter, Mashed Potatoes and Chef's Vegetables

**\$27.95**

**Petite Filet \$23.95**

### **Fennel Crusted Diver Scallops**

Slow roasted Tomato Winter Vegetable Ragout, Herb Risotto

**\$24.95**

### **Brined Cornmeal Crusted Pork Chop**

Mashed Potatoes and Chef's Vegetables

**\$22.95**

### **Steak and Sea Combo**

Grilled petite Filet, pan seared Crab Cake and Scallop  
with Herb Risotto and Chef's Vegetables

**\$29.95**

### **Walleye Cioppino**

Walleye Pike, Mussels, Squid and Shrimp in a spicy Tomato-Fennel Broth

**\$21.95**

### **Corned Beef and Cabbage**

Slow roasted Corned Beef and Savoy Cabbage served fork tender,  
with Carrots, Red Potatoes, and Onions

**\$18.95**

## **Fresh Pastas**

### **Gnocchi and Braised Short Ribs**

Potato Gnocchi and crispy pulled Short Ribs with  
Wild Mushrooms in a natural reduction

**\$21.95**

### **Crab and Morel Linguine**

Linguine Pasta tossed with Jumbo Lump Crab, Morel Mushrooms,  
Spinach and Tomatoes in a light Alfredo Sauce

**\$23.95**

**Butternut Squash and Goat Cheese Ravioli\***

Sautéed Greens and Tomatoes in Sage Brown Butter  
with Goat Cheese and candied Walnuts

**\$18.95**

**Chicken Papardelle**

Chorizo, Banana Peppers, roasted Tomato-Basil Sauce and shaved Parmesan Cheese

**\$18.95**

**\*Vegetarian menu option    ♦Gluten Free menu option**

All of our food preparations are free from artificial Trans Fat. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to known food allergies.

*\* Menu and pricing subject to change.*