

MAY DINNER MENU



STARTERS

SHRIMP COCKTAIL

with a dusting of old bay seasoning, cocktail sauce & a lemon wedge 17

WI FRIED CHEESE CURDS

deep fried & served with homemade ranch dressing 7

ARTICHOKE PARMESAN CROSTINI

crostini brushed with fresh herb oil, topped with cream cheese, artichokes & shaved parmesan 6

FRIED BUTTERMILK CALAMARI

dusted with seasoned flour, served with a side of sweet chili sauce & marinara 9

COCONUT SHRIMP

deep fried and served with an apricot citrus sauce 8

POTATO TUMBLERS

a unique spin on a childhood favorite... deep fried potato infused with a changing variety of ingredients & paired with a dipping sauce 7

SOUPS & SALADS

BAKED FRENCH ONION SOUP

cup 4 bowl 5

CAESAR SALAD

romaine, croutons, parmesan cheese & an asiago crisp 9

STRAWBERRY AVOCADO SALAD

arcadian mix, strawberries, asparagus, & pistachios tossed in a creamy orange avocado dressing 8

BIBB & BABY SPINACH SALAD

bibb lettuce, spinach, walnuts, cranberries & goat cheese tossed in a raspberry vinaigrette 8

SPRING SALAD

arcadian mix, mushrooms, eggs, cucumbers, tomatoes & radishes tossed in a buttermilk cream dressing 8

you may add the following to any salad:

chicken 5

shrimp 7

salmon 7

tenderloin 10



ENTREES

PORK PRIME RIB

molasses brined & grilled to perfection, topped with cherry chutney 16

GRILLED FAROE ISLAND SALMON

pistachio crusted, topped with a citrus-pomegranate butter cream sauce 27

CHICKEN MARSALA

coated with seasoned flour & sauteed with marsala wine, mushrooms & a hint of cream 19

PAN SEARED SNAPPER

seared with fresh herbs, topped with lemon, green olives & an onion relish 26

SEAFOOD ALFREDO

lobster, shrimp, scallops & rich alfredo sauce served over penne pasta 31

PRIME RIB MEATBALLS

angel hair pasta topped with tomato basil sauce & asiago 19

TWIN CRAB CAKES

chesapeake style cakes drizzled with a lemon dill sauce 29

VEGETABLE THREE CHEESE RAVIOLI

three cheese ravioli tossed with sauteed wild mushrooms, asparagus, red peppers & roasted garlic atop chive cream 14

EST 8 BLACK ANGUS FILET

grilled with steak seasoning & served with a side of housemade steak sauce:

5 oz. 29

6 oz. 32

9 oz. 38

14 OZ. NY PRIME STRIP 34

Your steak may be prepared au poivre, blackened or topped with mushrooms or grilled onions for an additional \$1.00. You may also top your steak with bordelaise, béarnaise, or blue cheese walnut butter for an additional \$1.50

