

APPETIZERS

WHITE CHICKEN CHILI NACHOS ... \$15.99

Vermont cheddar cheese, salsa, & cilantro sour cream.

BBQ WONTON NACHOS ... \$15.99

House made wonton chips, smoked pork BBQ, topped with coleslaw & pickled jalapenos.

CAMPBELL'S POTATO CHIPS ... \$10.99

House made potato chips topped with Applewood smoked bacon & Vermont cheddar cheese. Served with ranch dressing.

GF V SALT DUSTED EDAMAME ... \$9.99

Steamed & seasoned with salt and pepper.

SESAME ENCRUSTED SEARED AHI* ... \$14.99

Served with soy sauce, pickled ginger, & wasabi garnish.

V ROASTED RED PEPPER HUMMUS PLATTER ... \$12.99

House made roasted red pepper hummus served with pita bread, kalamata olives, roasted red peppers, celery & cucumbers.

V FRIED PICKLE CHIPS ... \$11.99

Deep fried pickle chips served with chipotle ranch dipping sauce.

GF BONELESS WINGS (1 LB) ... \$13.99

Tossed in your choice of Buffalo, BBQ, or Teriyaki. Served with bleu cheese or ranch & celery.

* Ask for grilled wings to make it Gluten Free! *

V CAULIFLOWER WINGS ... \$12.99

Hand breaded and deep fried cauliflower tossed in your choice of sauce, served with ranch or bleu cheese.

419 WEST CHICKEN QUESADILLA ... \$14.99

Vermont cheddar cheese, onions, sautéed mushrooms, & Applewood smoked bacon served with cilantro sour cream & salsa.

GF BRICK OVEN PIMENTO CHEESE DIP ... \$13.99

Served with house made potato chips.

* Ask for celery to make it Gluten Free! *

HAND CUT ONION RINGS ... \$9.99

Freshly cut and fried. Served with remoulade sauce.

FRIED CALAMARI* ... \$13.99

Hand breaded calamari served with house made spicy cocktail sauce & a lemon wedge garnish.

SOUPS

SWEET CORN & CRAB BISQUE*

Cup \$8.99 Bowl \$9.99

419 WEST WHITE CHICKEN CHILI

Cup \$4.99 Bowl \$6.99

SALADS

GF V HOUSE SALAD ... \$7.99

Mixed greens, mixed nuts, sliced red onion, grape tomatoes, & parmesan cheese. Served with balsamic vinaigrette.

GF V CLASSIC CAESAR ... \$7.99

Romaine lettuce, parmesan cheese & caesar dressing.

GF THE WEDGE ... \$11.99

Iceberg lettuce, bleu cheese crumbles, bleu cheese dressing, bacon, & grape tomatoes.

GF CHEF DELI SALAD ... \$14.99

Mixed greens with sliced turkey, ham, bacon, Vermont cheddar cheese, grape tomatoes, & cucumbers. Served with buttermilk ranch.

SANTA FE CHICKEN SALAD ... \$14.99

Marinated chicken breast, black bean & corn salsa, Vermont cheddar cheese, crispy wonton strips, grape tomatoes over romaine lettuce with cilantro-lime vinaigrette.

CHINESE CHICKEN SALAD ... \$14.99

Mixed greens with marinated chicken breast, chow mein noodles, almonds, crispy wonton strips, mandarin oranges, & sesame seeds served with sesame-ginger vinaigrette.

V GREEK SALAD ... \$13.99

Mixed greens with cucumbers, red onions, kalamata olives, grape tomatoes, & crumbled feta cheese tossed in greek vinaigrette. Served with pita bread.

SESAME SEARED AHI TUNA SALAD* ... \$16.99

Spinach with red onions, chow mein noodles, & grape tomatoes served with sesame-ginger vinaigrette.

GF WOOD GRILLED SALMON SALAD* ... \$16.99

Mixed greens with fresh wood grilled salmon, cucumbers, grape tomatoes, & red onions. Served with balsamic vinaigrette.

SOUTHERN FRIED CHICKEN SALAD ... \$14.99

Fresh fried chicken tenders, fried onion rings, Vermont cheddar cheese & pickles. Served with honey mustard.

GF COBB SALAD ... \$15.99

Mixed greens with diced marinated chicken breast, bacon, bleu cheese crumbles, egg, cucumbers, & grape tomatoes. Served with bleu cheese dressing.

GF TOASTED ALMOND CHICKEN & GRAPE SALAD ... \$13.99

Served with fresh fruit and assorted crackers.

* Ask without crackers to make it gluten free! *

SALAD ENHANCEMENTS

Grilled Chicken \$5.99

Salmon \$8.99

Shrimp \$5.99

SALAD DRESSINGS

Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Greek Vinaigrette, Cilantro Lime Vinaigrette, Sesame-Ginger Vinaigrette

* Extra Dressing \$1 *

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.
Items indicated V are Vegetarian friendly.*

SANDWICHES & PHILLY CHEESE STEAKS

Sandwiches served with house made potato chips.

Philly Cheese Steaks served with fresh fried onion and potato straws.

419 CHIPOTLE CLUB ... \$13.99

Turkey, ham, melted cheddar & swiss cheese, lettuce, tomato, Applewood bacon & chipotle mayo served on pretzel bread.

MARYLAND STYLE CRAB CAKE SANDWICH* ... \$19.99

Served on a challah bun with lettuce, tomato, & remoulade sauce.

REUBEN ... \$15.99

Choice of corned beef or turkey, sauerkraut, melted swiss, mustard, & russian dressing served on grilled rye.

419 CUBAN ... \$14.99

Sliced Virginia ham, pulled pork, swiss, cheddar, pickles, mustard, and mayonnaise served on a pressed hoagie.

TOASTED ALMOND & GRAPE CHICKEN SALAD ... \$13.99

Served on a croissant with lettuce & tomato.

419 JAZZBO ... \$13.99

Smoked turkey, Applewood smoked bacon, coleslaw, & horseradish mayo with melted cheddar served on a challah bun.

WOOD GRILLED SALMON BLT* ... \$16.99

Fresh wood grilled salmon, Applewood smoked bacon, lettuce & tomato, topped with a lemon dill mayo served on grilled wheat bread.

PHILLY CHEESE STEAK ... \$14.99

Tender slices of steak served with sautéed onions & peppers with melted white american cheese served on a 10" hoagie.

BIG GATOR CHEESE STEAK ... \$15.99

Choice of steak or chicken with sautéed onions & peppers, mushrooms, banana peppers, & jalapenos with melted white american cheese served on a 10" hoagie.

BURGERS

8 oz Certified Angus Beef cooked to order. Served with skin on fries.

419 BURGER* ... \$14.99

Topped with lettuce & tomato.

* Choice of cheese add \$1 *

BLEU CHEESE & CARAMELIZED ONION BURGER* ... \$15.99

Topped with lettuce & tomato.

🌱 BLACK BEAN VEGGIE BURGER ... \$13.99

Topped with lettuce, tomato, fresh avocado & chipotle mayo.

THE MAYAN BURGER* ... \$15.99

Topped with pepper jack cheese, fresh jalapenos, Applewood smoked bacon & house made guacamole.

PIMENTO CHEESE BURGER* ... \$16.99

Topped with Applewood bacon, caramelized onions, lettuce, & tomato.

SAUTÉED MUSHROOM & BRIE BURGER* ... \$15.99

Topped with lettuce, tomato, & onion jam.

APPLEWOOD SMOKED BACON & CHEDDAR CHEESE BURGER* ... \$15.99

Topped with lettuce & tomato.

WRAPS & TACOS

Served with house made potato chips.

BUFFALO CHICKEN WRAP ... \$13.99

Hand breaded chicken tenders tossed in our buffalo sauce with lettuce & bleu cheese crumbles wrapped in a flour tortilla.

GRILLED CHICKEN CAESAR WRAP ... \$13.99

Grilled chicken breast & hearts of romaine lettuce tossed in a light caesar dressing & topped with fresh parmesan wrapped in a flour tortilla.

CHICKEN SALAD WRAP ... \$13.99

Toasted almond & grape chicken salad with lettuce & tomato wrapped in a flour tortilla.

PULLED PORK TACOS ... \$13.99

Two soft pulled pork tacos with pickled onions, jalapenos, & fresh coleslaw.

SANTA FE WRAP ... \$13.99

Fried chicken tenders, lettuce, tomato, black bean corn salsa & shredded cheddar cheese wrapped in a flour tortilla.

RANCHER WRAP ... \$13.99

Hand breaded chicken tenders, lettuce, tomato, & Vermont cheddar cheese, with a savory BBQ ranch sauce wrapped in a flour tortilla.

STEAKS & RIBS

Hand-cut, Certified Angus Beef. Steaks served with Yukon Gold mashed potatoes and steamed asparagus.

🥩 8-OUNCE FILET* ... \$48.99

🥩 8-OUNCE SIRLOIN STEAK* ... \$29.99

🥩 14-OUNCE NEW YORK STRIP* ... \$39.99

TOPPINGS ... \$3.99

Sautéed Mushrooms
Caramelized Onions
Bleu Cheese Crumbles

🥩 12-OUNCE RIBEYE* ... \$32.99

HALF RACK ST. LOUIS SLOW ROASTED RIBS* ... \$22.99

Served with fresh coleslaw & fries.

* Upgrade to a full rack for \$9.99 extra *

PREMIUM TOPPINGS

Jumbo Lump Crab Meat \$10.99
Sautéed Shrimp \$5.99
Lobster Tail \$12.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.
Items indicated V are Vegetarian friendly.

SEAFOOD

SHRIMP & GRITS* ... \$25.99

Sautéed Shrimp & Andouille sausage gravy over creamy stone-ground grits & steamed asparagus.

WOOD GRILLED DIVER SCALLOPS* ... \$45.99

Served with sautéed shrimp & jumbo lump crab meat over creamy stone-ground grits, steamed asparagus, & drizzled with crab butter.

GF GRILLED SEAFOOD TRIO* ... \$46.99

Grilled shrimp, diver scallops, and lobster tail. Served with fresh coleslaw, drawn butter & fries.

* For GF, ask for one of our gluten free sides in place of fries *

GF MAHI MAHI* ... \$25.99

Pan seared with white wine and lemon served over Yukon Gold mashed potatoes & seasonal vegetables, drizzled with crab butter.

* Add Sautéed Shrimp for \$5.99 extra. *

MARYLAND STYLE CRAB CAKES* ... \$38.99

Served with remoulade sauce, Yukon Gold mashed potatoes & seasonal vegetables.

GF CEDAR PLANK ROASTED SALMON* ... \$28.99

Served with mashed potatoes, seasonal vegetables, & lemon dill compound butter.

PASTA

BRUSCHETTA CHICKEN PASTA ... \$20.99

White balsamic vinegar, olive oil & basil marinated beefsteak tomatoes tossed with grilled chicken, gemelli pasta, & topped with melted mozzarella cheese.

AL'S MADEIRA CHICKEN PASTA ... \$19.99

Roasted red peppers, mushrooms, grilled chicken, & gemelli pasta tossed in garlic madeira cream sauce.

CHICKEN ALFREDO ... \$19.99

Grilled chicken & fresh broccoli tossed in an alfredo cream sauce, served over fettuccine & topped with toasted almonds.

SHRIMP CREOLE PASTA ... \$21.99

Sautéed Shrimp, Andouille Sausage, roasted red peppers, sundried tomatoes, & fettuccine tossed in a cajun cream sauce.

ARTISAN BRICK OVEN PIZZAS

PEPPERONI PIZZA ... \$14.99

V WHITE PIZZA ... \$14.99

Garlic, olive oil, broccoli, mozzarella, & feta cheese.

BBQ CHICKEN PIZZA ... \$17.99

Grilled chicken, BBQ sauce, mozzarella, caramelized onions, & fresh cilantro.

THE RODGE ... \$16.99

House made tomato sauce, mozzarella, pepperoni, sausage, & mushrooms.

CALABRIA PIZZA ... \$16.99

Bacon, feta, sun dried tomatoes, spinach, olive oil, & fresh garlic.

BUFFALO CHICKEN PIZZA ... \$16.99

Grilled chicken, buffalo sauce, mozzarella, bleu cheese, caramelized onions, & pickled celery.

BUILD YOUR OWN PIZZA!

Choose your favorite toppings to add onto our Traditional Cheese Pizza!

PREMIUM TOPPINGS

\$1.99 - Ham, Bacon, Pepperoni, Sliced Italian Sausage

\$5.99 - Chicken, Shrimp, Philly Meat, Ground Beef

V TRADITIONAL CHEESE PIZZA ... \$13.99

V MARGHERITA PIZZA ... \$14.99

House made tomato sauce, mozzarella, sliced tomatoes, garlic, & fresh basil.

V MEDITERRANEAN PIZZA ... \$14.99

Olive oil, garlic, mozzarella, cucumbers, kalamata olives, red onions, feta, & diced tomatoes, with fresh basil.

MUSHROOM & GRILLED CHICKEN PIZZA ... \$17.99

Olive oil, garlic, mozzarella, goat cheese, & balsamic reduction.

KONA PIZZA ... \$16.99

House made tomato sauce, mozzarella, fresh pineapple, ham, bacon, & fresh cilantro.

SUPREME PIZZA ... \$17.99

House made tomato sauce, mozzarella, sausage, mushrooms, onions, green peppers, pepperoni

TOPPINGS ... \$1.49

Fresh Basil, Garlic, Kalamata Olives, Cilantro, Mushrooms, Raw or Caramelized Onions, Green Pepper, Fresh Spinach, Sliced Tomato, Banana Peppers, Jalapenos, Cheddar, Mozzarella, Bleu Cheese, White American Cheese, Feta Cheese, Goat Cheese

SIDES

\$4.99 Each

SKIN-ON FRIES

FRIED POTATO & ONION STRAWS

STONE-GROUND GRITS

GF YUKON GOLD MASHED POTATOES

ONION RINGS

SWEET POTATO FRIES

RICE PILAF

GF STEAMED BROCCOLI

GF HOUSE MADE COLE SLAW

GF FRESH FRUIT

GF STEAMED ASPARAGUS

GF SEASONAL VEGETABLES

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.
Items indicated V are Vegetarian friendly.

BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Pink Lemonade,
Fanta Orange

HOT TEA

ICED TEA

Sweet or Unsweet

COFFEE

DESSERTS

LAVA CAKE ... \$7.99

CHEESECAKE ... \$7.99

SEASONAL CHEESECAKE ... \$7.99

BREAD PUDDING ... \$7.99

CRÈME BRÛLÉE ... \$7.99

À LA MODE ... \$1.99

Happy Hour Specials 4pm-7pm

Monday - \$6 Mules

Tuesday - \$6 Select Martinis

Wednesday - Wine Wednesday

25% off all bottled purchases

\$2 off select glasses of wine

Thursday - \$2 off classic bourbon cocktails

Brunch served every Saturday & Sunday!

11am-3pm

\$5 Bloody Mary & Mimosa - Saturday & Sunday

11am-7pm

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.
Items indicated V are Vegetarian friendly.*