



## *Dinner Menu*

### **APPETIZERS**

**CRAB CAKE** Market Price  
Maryland Crab Cake, Fried Pita Chips,  
Homemade Remoulade Sauce

**HAND BREADED CALAMARI** 12  
Cilantro Lime Aioli

**CRAB DIP** 15  
Maryland Crab Dip on Grilled Portobello  
Mushroom, Fried Pita Chips

**SHRIMP COCKTAIL** 13  
Maryland Style Steamed Jumbo Shrimp,  
Homemade Cocktail Sauce

**BEEF AND PORK MEATBALLS** 11  
Marinara, Parmesan Crostini,  
Shaved Parmesan

**HOMEMADE PIMENTO CHEESE DIP** 12  
Applewood Smoked Bacon, Scallions,  
Fried Pita Chips

**HAND BREADED CHESAPEAKE  
FRIED OYSTERS** 12  
With Homemade Remoulade Sauce

**SWEET CHILI FRIED SHRIMP** 15  
With Truffle Apple Vinegar Cole Slaw

### **SALADS**

**CAESAR SALAD** 8  
Lightly Dressed Romaine, Shaved  
Parmesan Cheese, Homemade Croutons  
Add Anchovies for 4

**HOUSE SALAD** 9  
Fresh Mixed Greens, Green Peppers,  
Cucumbers, Grape Tomatoes,  
Red Onions, Dried Cranberries, Roasted  
Walnuts with your choice of dressings:  
Creamy Peppercorn, Herb Balsamic  
Vinaigrette or Raspberry Vinaigrette

**SCHOOLFIELD WEDGE SALAD** 10  
Iceberg Lettuce, Applewood Smoked  
Bacon, Red Onions, Grape Tomatoes,  
Blue Cheese Dressing, Gorgonzola  
Cheese

**Good food takes time to prepare. Please  
allow us the time to properly prepare your  
meal. Your patience is greatly appreciated.**

### **ENTREES**

**CANADIAN WHISKEY SEA SCALLOPS** 34  
Pan Seared Sea Scallops in a Wild  
Mushrooms, Shallots, Applewood Smoked  
Bacon Cream Sauce, Pesto Cherry  
Tomato Feta Orzo Pasta, Sauteed  
Zucchini, Squash with Red Onions

**PESTO MUSTARD PAN SEARED SALMON** 28  
Pan Seared Salmon on Pesto Cherry  
Tomato Feta Orzo Pasta with Sauteed  
Zucchini and Squash with Red Onions

**MARYLAND CRAB CAKE PLATTER  
(Petite or Regular Size)** Market Price  
One (Petite) or Two (Regular)  
Jumbo Lump Crab Cakes, Pesto Cherry  
Tomato Feta Orzo Pasta, Sauteed  
Zucchini, Squash with Red Onions,  
Homemade Remoulade Sauce

**FRIED GREEN TOMATO CHICKEN** 20  
Pan Seared Chicken Breast layered  
between Two Fried Green Tomatoes on  
Smoked Gouda Mashed Potatoes topped  
with Wild Mushrooms, Applewood Smoked  
Bacon, Shallot Cream Sauce and  
Sauteed Zucchini

**CHEF CHOICE (Ask Your Server)**  
(Market Price)  
Fish of the Day is a delightfully prepared  
dish served with wonderfully thought out  
sides

**RIBEYE\***  
12 oz. or 16 oz. (Market Price)  
Smoked Gouda Mashed Potatoes,  
Sauteed Garlic Asparagus

**FILET MIGNON\***  
6 oz. or 10 oz. (Market Price)  
Smoked Gouda Mashed Potatoes,  
Sauteed Garlic Asparagus

**Steak Add Ons:**  
Sauteed Mushrooms 5  
Caramelized Onions 3

**Make It An Oscar:**  
Add a 2 oz. Crab Cake with  
Bearnaise Sauce (Market Price)

♦ **All Steaks Are Hand Cut** ♦

### **SIDES** 6

**SMOKED GOUDA MASHED POTATOES  
SAUTEED GARLIC ASPARAGUS  
OLD BAY FRIES  
PESTO CHERRY TOMATO FETA ORZO PASTA  
SAUTEED ZUCCHINI, SQUASH WITH RED  
ONIONS**

**Warnings:**  
\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.  
Please tell your server if you have any food  
allergies.