



APPETIZERS

CRAB CAKE Market Price

Maryland Crab Cake, Fried Pita Chips, Remoulade Sauce

TEMPURA FRIED PICKLES 8

Peppercorn Ranch

HAND BREADED CALAMARI 12

Marinara, Grated Parmesan Cheese

CRAB DIP 14

Maryland Crab Dip, Grilled Portobello Mushroom, Fried Pita Chips

SHRIMP COCKTAIL 13

Maryland Style Steamed Jumbo Shrimp, Cocktail Sauce

FRIED GREEN TOMATOES 9

Applewood Smoked Bacon, Goat Cheese, Remoulade Sauce

BEEF AND PORK MEATBALLS 9

Marinara, Parmesan Crostini, Fresh Shaved Parmesan

HOMEMADE PIMENTO CHEESE DIP 10

Applewood Smoked Bacon, Scallions, Fried Pita Chips

STEAMED PRINCE EDWARD ISLAND MUSSELS 12

White Wine, Truffle Butter, Garlic, Crushed Red Pepper, Toasted Italian Bread

SALADS

CAESAR SALAD 7

Lightly Dressed Romaine, Shaved Parmesan Cheese, Croutons
Add Anchovies for 3

HOUSE SALAD 9

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

SCHOOLFIELD WEDGE SALAD 8

Iceberg Lettuce, Applewood Smoked Bacon, Red Onions, Grape Tomatoes, Blue Cheese Dressing, Gorgonzola Cheese

ENTREES

SEA SCALLOPS 27

Pan Seared Sea Scallops, Caper Butter Sauce, Shaved Parmesan on Creamy Parmesan Polenta

WILD ATLANTIC SALMON 26

Pan Seared Salmon, Garlic Dijon Sauce, Fried Polenta Cakes, Sauteed Garlic Asparagus

BLACKENED SHRIMP

& SMOKED SAUSAGE 22

Sauteed Shrimp, Smoked Sausage, Grape Tomatoes, Green Onions on Creamy Parmesan Polenta

MARYLAND CRAB CAKE PLATTER

(Petite or Regular Size) Market Price

One (Petite) or Two (Regular)

Jumbo Lump Crab Cakes, Seasonal Vegetables, Parmesan Polenta Cakes, Homemade Remoulade Sauce

FRIED GREEN TOMATO CHICKEN 18

Pan Seared Chicken Breast, Fried Green Tomatoes, Roasted Red Pepper Cream Sauce, Smoked Gouda Mashed Potatoes, Seasonal Vegetables

NEW ZEALAND LAMB Market Price

Herb Encrusted Rack of Lamb, Smoked Gouda Mashed Potatoes, Seasonal Vegetables

RIBEYE*

8 oz., 10 oz., 12 oz., 16 oz. (Market Price)
Smoked Gouda Mashed Potatoes, Sauteed Garlic Asparagus

FILET MIGNON*

4 oz., 6 oz., 8 oz., 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

SEASONAL VEGETABLES

CREAMY PARMESAN POLENTA

OLD BAY FRIES

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

Ask About Our Daily Specials and Gourmet Desserts

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.