



OPEN
7 Days a Week

KITCHEN HOURS:

MONDAY
4:00 - 9:00
TUES - THURS
11:00 - 9:00
FRI - SAT
11:00 - 10:00
SUNDAY
10:00 - 9:00

FIRST BITES

CRAB DIP - *GF \$16
Creamy chesapeake crab dip, slightly spicy, topped with mozzarella cheese. Served with crostini bread.

ONION RINGS - V \$10
9 Thick cut panko breaded onion rings; served with our smokey bbq mayo.

BRUSCHETTA - V/VG* \$9
Made in-house from fresh locally sourced heirloom tomatoes, topped with parmesan and balsamic drizzle. Served with crostini bread.

HANGOVER FRIES - V* \$10
Crispy fries topped with beer cheese, crumbled bacon bits, sauteed onions and a side of tavern sauce.

WINGS \$14
1lb of crispy JUMBO bone - in/boneless wings with blue cheese.

****All flats & drums at additional \$2****

Hot Honey, Buffalo, Nashville, Mango Teriyaki,
Garlic Parmesan, Old Bay, Lemon Pepper Dry Rub

HUMMUS - GF/VG \$8
Housemade hummus topped with roasted red pepper; served with fresh cut tortilla chips fried in house.

POTATO SKINS - GF/V* \$9
4 potato skins topped with cheddar cheese, crumbled bacon and green onion; side of sour cream.

SEARED AHI TUNA - GF \$16
Sesame seed crusted ahi tuna, lightly seared. Served with wasabi, pickled ginger, orange soy vinaigrette and crispy fried onions.

MOZZA LUNA - V \$9
House breaded mozzarella cheese lightly fried; served with marinara.

GARDEN DELIGHTS

COBB SALAD - GF/V*/VG* \$16
Avocado, blue cheese, bacon, carrots, tomato, hard boiled egg, red onion over romaine and spring mix.

GINGER TUNA SALAD - GF \$21
Sesame coated seared ahi tuna over spring mix and spinach with mango, carrot, ginger, wasabi and avocado with orange soy vinaigrette.

CAESAR - GF* *Contains anchovies* \$12
Romaine and bibb lettuce tossed in our house caesar dressing with fresh baked croutons and parmesan cheese

HOUSE SALAD - GF*/V*/VG* \$12
Romaine and spring lettuce topped with carrots, cucumber, tomatoes, red onion, bacon bits, cheddar cheese and our fresh baked croutons.

ADD CHICKEN - \$7

ADD STEAK - \$9

ADD SHRIMP - \$10

ADD SALMON - \$11

ADD TOFU - \$8

Dressing:

Ranch, Blue Cheese, 1000 Island, Orange

Soy Vinaigrette, Herb vinaigrette, Balsamic

Vinaigrette.

STACKED UP

All sandwiches served with potato chips. Add french fries \$2, sweet potato fries \$4, onion rings \$4 or a side salad \$4.

Sub Gluten Free Bun \$3

SMASH BURGER \$14
2 smashed burger patties topped with caramelized onions, American cheese, bacon and tavern sauce over lettuce and tomato on a brioche bun.

WAGYU BURGER \$16
6 Oz locally sourced wagyu burger patty, topped with American cheese, lettuce, tomato, red onion and mayo on a brioche bun.

Add sauteed mushrooms, onion, spinach and red pepper \$2

Add bleu cheese, bacon, sauteed mushrooms and chipotle mayo. \$3

VEGAN WRAP - VG/V \$14
Sauteed spinach, red peppers, sauteed onions and mushrooms with hummus, diced tomatoes and freshly chopped romaine in a lightly seared flour tortilla wrap.

PORK CUTLET \$14
Fried pork cutlet tossed in marinara, topped with melted provolone and crushed long hot pepper spread; served on a hoagie roll

CRAB CAKE SANDWICH \$16
Broiled or fried crab cake over lettuce and tomato on a brioche bun with chipotle mayo.

HOT DAMN CHICKEN \$15
Fried nashville style chicken breast with house pickles and avocado on a brioche bun with chipotle aioli.

ONLY AVAILABLE UNTIL 4 PM DAILY

Served with potato chips. Upgrade to french fries, sweet potato fries, onion rings or side salad for additional charge.

GRILLED CAESAR WRAP \$12
Grilled chicken, tomatoes, romaine, parmesan cheese and Caesar dressing in a lightly grilled flour tortilla.

BUFFALO CHICKEN WRAP \$12
Fried chicken tossed in buffalo sauce with bleu cheese cumbles, romaine and diced tomato on a lightly seared flour tortilla.

TEMPURA FISH SAMMY \$17
Tempura batter fillet of cod with housemade pickles, bib lettuce, tomato and tartar sauce on a brioche bun.

HOUSE POLICY: All local flavor coupon redemptions must include beverage purchase and an auto gratuity will automatically be applied prior to discount.

CENTER STAGE

Entree orders before 4pm coming with a baked potato will be served with potato wedges and vegetable, unless otherwise stated.

Add Side Salad for \$4 or Caesar Salad for \$5

FISH & CHIPS \$19

Fresh cut cod fillet tempura battered and served with lemon, cocktail or tartar sauce, french fries and coleslaw.

CHICKIES \$14

Hand cut and breaded chicken tenders served with french fries, coleslaw and our house "tender" sauce.

Plain, nashville, or buffalo style

HOT HONEY MAC \$17

Crispy hand breaded chicken tossed in spicy hot honey wing sauce served over mac and cheese with bacon bits and green onion.

CRAB CAKES \$29

2 (4 Oz) house made crab cakes broiled or fried, lump & backfin; served with cocktail or tartar, vegetable and baked potato.

SALMON NEW ORLEANS \$19 / \$28

4 Oz. or 8 Oz. Blackened salmon & Argentine shrimp topped with lemon butter cream sauce served with vegetable and baked potato.

CHESAPEAKE CHICKEN \$19 / \$27

One or 2 grilled chicken breasts topped with house crab dip served with baked potato and vegetable.

THAI CURRY - VG*/GF

Sauteed onions, peppers, mushrooms in a basil coconut curry with white basmati rice and lime wedges. No substitutions on sides.

NO PROTEIN - \$15

CHICKEN - \$22

PORK - \$23

STEAK - \$24

SHRIMP - \$25

SALMON - \$26

CRISPY TOFU - \$23

MIXED GRILL \$7 + PROTEIN

Choose up to 3 items; served with white basmati rice and mixed peppers, onions, and mushroom. No substitutions on sides.

CHICKEN - \$7

PORK - \$8

STEAK - \$9

SHRIMP - \$10

SALMON - \$11

Choice of Glaze (1 per protein)
\$.50 per "On Side"

Garlic Herb Butter

Mango Teriyaki

BBQ

Buffalo

Au Poivre

Lemon & Olive Oil



PRIME CUTS

16 OZ. HAND CUT RIBEYE \$36

16 Oz. handcut ribeye served with vegetable and baked potato.

6 OZ FILET MIGNON \$38

6 Oz Filet Mignon served with vegetable and baked potato.

WAGYU STRIP STEAK \$55

Locally raised American wagyu strip steak served with vegetable and baked potato.

ADD BLUE CHEESE \$2

ADD AU POIVRE \$2

ADD SAUTEED ONIONS \$2

ADD SAUTEED MUSHROOMS \$2

ADD FRIED ONIONS \$2

SIDES & ADD ONS

FRENCH FRIES - \$5

SWEET POTATO FRIES - \$6

POTATO WEDGES - \$4

MAC & CHEESE - \$6

BASMATI RICE - \$4

COLESLAW - \$4

VEGETABLE DU JOUR - \$5

FAJITA VEGETABLE MEDLEY - \$6
(PEPPERS, ONIONS, MUSHROOMS)

ADD HOUSE SALAD - \$4

ADD CAESAR SALAD - \$5

BAKED POTATO - \$5

(ONLY AVAILABLE AFTER 4 PM)

FOR THE KIDS

Comes with a soft drink or lemonade

GRILLED CHICKEN WITH RICE \$9

MAC & CHEESE WITH FRIES \$9

CHICKEN FINGERS WITH FRIES \$9

GRILLED CHEESE WITH FRIES \$9

KIDS CHEESEBURGER WITH FRIES \$9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

GF = Gluten Free

GF* =Gluten Free with Mods

V= Vegetarian

V* = Vegetarian with Mods

VG= Vegan