

BITES

SESAME SEARED TUNA	16
Napa Cabbage Miso & Tomato Dressing Wonton Chips Fresh Mango Salsa Wasabi Aioli Pickled Ginger	
CANTER CHICKEN WINGS	16
Buffalo Sauce Thai Sweet Chili Garlic Parmesan BBQ Old Bay Naked	
HOT CRAB DIP	17
Toasted Pita Celery Carrots	
CRISPY BRUSSELS SPROUTS	10
Served with Side of White BBQ Sauce	
SUMMER FLATBREAD	16
Italian Sausage Sautéed Apples Brie Cheese	
MOJITO SHRIMP	17
Fried Shrimp Tossed in a Lime & Mint Mojito Sauce	
CREAM OF CRAB SOUP	
Cup 7 Bowl 11	
MARYLAND CRAB SOUP	
Cup 7 Bowl 11	
SOUP OF THE DAY	
Cup Bowl	

GREENS

ADD TO THE SALADS BELOW	
Chicken 5 Salmon 9 Steak 15 Shrimp 7	
HUNT VALLEY SALAD	14
Mixed Greens Granny Smith Apples Candied Walnuts Bleu Cheese Crumbles Tomato Bacon Balsamic Vinaigrette	
CAESAR SALAD	12
Romaine Lettuce Cornbread Croutons Shaved Parmesan Cheese Creamy Caesar Dressing	
BUFFALO CHOPPED SALAD	18
Buffalo Chicken Bites Artisan Greens Boiled Eggs Red Onions Olives Bleu Cheese Crumbles Bleu Cheese Dressing	
ISLAND CRAB SALAD	28
Artisan Greens Jumbo Lump Crab Meat Avocado Onion Tomato Basil Dressing	

IN-BETWEEN

CHICKEN AVOCADO MELT	14
Grilled Chicken Swiss Cheese Mashed Avocado Tomato Bacon	
CANTER TACOS	16
Bang-Bang Shrimp Pico De Gallo Lettuce	
THE HEART ATTACK BURGER	15
Short Rib Brisket Blend Patty Fried Egg American Cheese Bacon Sautéed Mushrooms Chipotle Mayo	
ABLT	14
Challah Bread Sliced Turkey Fried Green Tomatoes Applewood Smoked Bacon Avocado Chipotle Aioli	

WHAT'S NEW

HARVEST SALAD	14
Artisan Greens Roasted Butternut Squash Cranberries Grape Tomatoes Carrots Goat Cheese Basil Vinaigrette	
GARLIC CHICKEN	26
Garlic Seared Chicken Breast Butternut Squash Risotto Vegetable of the Day	
ROASTED DUCK	30
Roasted Duck Breast Roasted Pumpkin Seeds Cranberries Mashed Potatoes Vegetable of the Day	
FRESH CATCH	33
Basil Pesto Encrusted Rockfish Sun Dried Tomatoes Cilantro Rice Vegetable of the Day	
BONE IN RIBEYE	45
18oz Bone In Ribeye Steak Butter Creamy Mashed Potatoes Vegetable of the Day	

DELI

All items served with chips.	
BALTIMORE CLUB	26
Jumbo Lump Crab Cake Shrimp Salad White Toast Bacon Lettuce Tomato	
TRIPLE CROWN	19
Chicken Salad Shrimp Salad Tuna Salad Tomatoes Artisan Greens	
TUNA MELT	13
Open Faced English Muffin Tuna Salad Tomato Provolone Cheese	
FRENCH DIP SANDWICH	16
Thinly Sliced Roasted Herb Prime Rib Hoagie Roll Boursin & Provolone Cheese Au Jus Onion Rings	

PLATES

ANGUS FILET	39
Sea Salt & Cracked Pepper Steak Butter Crispy Brussel Sprouts Baked Idaho Potato	
ATLANTIC SALMON	31
Thai Sweet Chili Glaze Roasted Potatoes Vegetable of the Day	
DAY BOAT SCALLOPS	32
Pan Seared Scallops Mint & Lime Mojito Sauce Parmesan Risotto Grilled Asparagus	
JUMBO LUMP CRAB CAKES	
Roasted Red Potatoes Charred Lemon Vegetable of The Day	
BRAISED SHORT RIBS	33
Slow Braised Short Ribs Onion Straws Creamy Garlic Mashed Potatoes Sautéed Mushrooms	

SIDES

FRENCH FRIES 6	HOUSE SALAD 6
SWEET FRIES 6	CEASAR 6
BAKED POTATO 7	VEGETABLE OF THE DAY 6
MASHED POTATOES 6	
TATER TOTS 6	

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 10/21/2021

BEER

BY THE BOTTLE

Amstel Light
Budweiser/Budlight
Miller Lite
Michelob Lager/ Michelob Ultra
Corona Light
Brewers Art Resurrection
Modelo Especial
Voodoo Ranger Imperial IPA
High Noon

Heavy Seas Loose Cannon
Blue Moon Belgian White
New Belgium Fat Tire Amber Ale
Heineken/ Heineken Light
Samuel Adams Boston Lager
Yuengling
Voodoo Ranger IPA
White Claw Hard Seltzer

DRAFT BEERS

Coors Light
Stella Artois
Corona Premier
Union Anthem Golden Ale
Nanticoke Nectar RAR IPA
BMORE Hazy Double IPA

COCKTAILS

CLASSIC TANQUERAY MARTINI 12

Tanqueray Gin, Dry Vermouth,
Bleu Cheese Stuffed Olives

EXOTICO PALOMA 9

Exotico Tequila, Grapefruit Juice Splash of
Soda, Tajin Rim

PERFECT MOJITO 10

Bacardi Limon, Simple Syrup, Lime, Mint,
Club Soda

SOUTHERN PEACH TEA 10

Jim Beam Bourbon, Peach Liqueur, Sweet
Tea, Lemon

TITO'S AMERICAN MULE 10

Tito's Hand Made Vodka
Fresh Lime, Gosling Ginger Beer

BASIL MARTINI 11

New Amsterdam Gin, Basil Syrup Lime

COLD BREWTINI 11

Jameson Cold Brew Whiskey, Kahlua , Baileys
Irish Cream

VODKA FIZZ 10

Svedka Vodka, Lemon Juice,
Mint Simple Syrup, Club Soda

WOODFORD MANHATTAN 12

Woodford Reserve Bourbon, Sweet
Vermouth, Luxardo Cherry

BUFFALO TRACE OLD FASHIONED 12

Simple Syrup, Orange Bitters,
Luxardo Cherry

GOLDEN MARGARITA 12

Herradura Reposado Tequila Grand Mariner,
Fresh Lime Juice

WINE

CANYON ROAD 8 60

Cabernet Sauvignon

MACMURRAY RANCH 13 48

Pinot Noir

RAVAGE 10 36

Red Blend

CHARLES SMITH

Merlot

SIMI 60

Cabernet Sauvignon

FREI BROTHERS

ALEXANDER VALLEY 13 48

Cabernet Sauvignon

CANYON ROAD 8 60

Chardonnay

CANYON ROAD 8 60

Pinot Grigio

KIM CRAWFORD MARLBOROUGH 12 48

Sauvignon Blanc

KIM CRAWFORD NEW ZEALAND 13 48

Chardonnay

CHATEAU STE MICHEL COLUMBIA

VALLEY 10 36

Riesling

LA MARCA 10

Prosecco

WYCLIFF

Brut Champagne

NAPPA MUM 13

Split

MEIOMI 10

Rosé

CAMBRIA JULIA'S VINEYARD SANTA MARIA VALLEY 55

Pinot Noir