

**BITES**

- SESAME SEARED TUNA** 16  
Napa Cabbage | Miso & Tomato Dressing | Wonton Chips  
Fresh Mango Salsa | Wasabi Aioli | Pickled Ginger
- FLATBREAD** 18  
Italian Sausage | Peppers | Onions | Marinara | Mozzarella
- CITRUS SHRIMP** 17  
Lemon Fried Shrimp | Tossed in Blood Orange Sauce
- HOT CRAB DIP** 17  
Toasted Pita | Celery | Carrots
- CRISPY BRUSSELS SPROUTS** 10  
Served with Side of White BBQ Sauce
- CREAM OF CRAB SOUP**  
Cup | 7 | Bowl | 11
- MARYLAND CRAB SOUP**  
Cup | 7 | Bowl | 11

**GREENS**

- ADD TO THE SALADS BELOW**  
Chicken | 5 | Salmon 9 | Steak | 15 | Shrimp | 7
- HUNT VALLEY SALAD** 14  
Artisan Greens | Granny Smith Apples | Candied Walnuts  
Bleu Cheese Crumbles | Tomato | Bacon  
Balsamic Vinaigrette
- ISLAND CRAB SALAD** 28  
Artisan Greens | Jumbo Lump Crab Meat | Avocado | Onion  
Tomato | Basil Dressing
- BUFFALO CHOPPED SALAD** 18  
Buffalo Chicken Bites | Artisan Greens | Boiled Eggs  
Red Onions | Olives | Bleu Cheese Crumbles  
Bleu Cheese Dressing
- BEET SALAD** 14  
Artisan Greens | Red Beets | Fresh Gala Apples  
Burrata Cheese | Candied Walnuts  
Garlic Parmesan Croutons | Honey Vinaigrette  
Balsamic Glaze

**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** 16  
Short Rib Brisket Blend Patty | Fried Egg | American Cheese  
Bacon | Sautéed Mushrooms | Chipotle Mayo
- FRENCH DIP SANDWICH** 16  
Thinly Sliced Roasted Herb Prime Rib | Hoagie Roll  
Boursin & Provolone Cheese | Au Jus | Onion Rings
- TEQUILA CHICKEN QUESADILLA** 18  
Grilled Chicken | Three Cheese Blend | Peppers | Onions  
Sour Cream | Pico de Gallo
- SPICY CHICKEN SANDWICH** 15  
Buffalo Fried Chicken Breast | Fried Cheese Curds | Pickles  
Toasted Ciabatta

**WHAT'S NEW**

- HANGER STEAK** 29  
Grilled Hanger Steak | Truffle Mash | Charred Grape Tomato  
Worcestershire Butter Sauce | Chefs Vegetable
- SURF & TURF** 36  
Jumbo Sea Scallops | Beef Tenderloin | Vodka Cream Sauce  
Bacon Balsamic Maple Roasted Brussel Sprouts  
Cilantro Jasmin Rice
- MARINATED T-BONE STEAK** 36  
Cabernet Demi | Sautéed Mushroom & Onion | Parmesan Fries  
Chefs Vegetable
- FRESH CATCH** 36  
Pan Seared Wahoo | Risotto | Chefs Vegetable  
Red Wine Cream Sauce

**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
  - TURKEY BLT WRAP** 16  
Turkey | Maple Bacon | Lettuce | Tomato | Buttermilk Ranch

**PLATES**

- ANGUS FILET** 39  
Sea Salt & Cracked Pepper | Mashed Potatoes  
Chefs Vegetable
- THAI SWEET CHILLI SALMON** 32  
Brown Sugar Crusted Salmon | Chefs Vegetable  
Sweet & Spicy Roasted Potatoes
- DAY BOAT SEA SCALLOPS** 32  
Pan Seared Scallops | Risotto | Grilled Carrots
- JUMBO LUMP CRAB CAKES**  
Roasted Red Potatoes | Charred Lemon  
Vegetable of The Day

**SIDES**

- FRENCH FRIES 6
- HOUSE SALAD 6
- BAKED POTATO 7
- CAESAR 6
- MASHED POTATOES 6
- VEGETABLE OF THE DAY 6
- TATER TOTS 6
- SWEET FRIES 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. 05/19/2022

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## BEER

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### BY THE BOTTLE

Amstel Light	Heavy Seas Loose Cannon
Budweiser/Budlight	Blue Moon Belgian White
Miller Lite	New Belgium Fat Tire Amber Ale
Coors Light	Heineken/ Heineken Light
Michelob Lager/ Michelob Ultra	Samuel Adams Boston Lager
Corona Extra	Guinness Nitro Cans
Corona Light	Woodchuck Cider
Brewers Art Resurrection	Yuengling
DogFish Head 60 minute	Bud Light Lime
Modelo Especial	White Claw Hard Seltzer
Voodoo Ranger IPA	Voodoo Ranger Juicy Haze IPA
New Belgium Fat Tire Belgian White	High Noon

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## COCKTAILS

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<b>PERFECT MOJITO 10</b> Bacardi Limon, Simple Syrup, Lime, Mint, Club Soda	<b>BASIL MARTINI 11</b> New Amsterdam Gin, Basil Syrup Lime	<b>WOODFORD MANHATTAN 12</b> Woodford Reserve Bourbon, Sweet Vermouth, Luxardo Cherry
<b>EXOTICO MARGARITA 12</b> Exotico Tequila   Grand Marnier Fresh Lime Juice	<b>COLD BREWTINI 11</b> Jameson Cold Brew Whiskey , Kahlua Baileys Irish Cream	<b>VODKA FIZZ 10</b> Wheatley Vodka , Lemon Juice Simple Syrup , Club Soda
<b>SOUTHERN PEACH TEA 10</b> Jim Beam Bourbon, Peach Liqueur, Sweet Tea, Lemon	<b>CLASSIC DIRTY MARTINI 13</b> Ketel One Vodka , Olive Juice	<b>TITO'S AMERICAN MULE 10</b> Tito's Handmade Vodka Fresh Lime   Goslings Ginger Beer

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## WINE

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<b>CANYON ROAD 8 60</b> Chardonnay	<b>J VINEYARDS 12 48</b> Pinot Gris	<b>MEIOMI 60</b> Pinot Noir
<b>CANYON ROAD 8 60</b> Cabernet Sauvignon	<b>MEIOMI 11 40</b> Rosé	<b>HARVEY &amp; HARRIET 82</b> Blend
<b>CANYON ROAD 8 60</b> Pinot Grigio	<b>THE DREAMING TREE 9 37</b> Red Blend	<b>UNSHACKLED 56</b> Sauvignon Blanc
<b>TALBOTT KALI HART 13 50</b> Chardonnay	<b>FRANCISCAN 11 44</b> Cabernet Sauvignon	<b>SIMI SONOMA 50</b> Chardonnay
<b>DR. LOOSEN GRAY SLATE 8 34</b> Riesling	<b>D.V. CATENA 12 46</b> Malbec Blend	<b>LOCATIONS CA 52</b> Blend
<b>THE DREAMING TREE 12 47</b> Rosé	<b>MACMURRAY RANCH 13 48</b> Pinot Noir	<b>RUFFINO AQUA DI VENUS</b> Pinot Grigio
<b>LA MARCA 10</b> Prosecco	<b>FREI BROTHERS 12 46</b> Merlot	<b>ESTANCIA</b> Pinot Noir
<b>NAPPA MUM 13</b> Split	<b>KIM CRAWFORD MARLBOROUGH 12 48</b> Sauvignon Blanc	<b>MY FAVORITE NEIGHBOR</b> Cabernet