

## STARTERS

<b>SEARED AHI TUNA</b>	16
Napa Cabbage   Miso & Tomato Dressing Wontons   Fresh Mango Salsa Wasabi Aioli   Pickled Ginger	
<b>HOT CRAB DIP</b>	13
Toasted Pita   Celery   Carrots	
<b>CANTER CHICKEN WINGS</b>	12
Buffalo Sauce   Thai Sweet Chili Garlic Parmesan   BBQ   Naked	
<b>CRISPY BRUSSEL SPROUTS</b>	8
White BBQ Sauce	
<b>CREAM OF CRAB SOUP</b>	
Cup 7   Bowl 11	
<b>MARYLAND CRAB SOUP</b>	
Cup 7   Bowl 11	
<b>SOUP OF THE DAY</b>	
Cup   Bowl	

## SALADS

<b>CAESAR SALAD</b>	12
Romaine Lettuce   Romano Cheese Club Made Cornbread Croutons	
<b>ISLAND CRAB SALAD</b>	20
Artisan Greens   Jumbo Lump Crab Meat Avocado   Onions   Tomato   Basil Dressing	
<b>PANZANELLA SALAD</b>	16
Blackened Chicken   Tomato   Capers   Roasted Red Pepper   Artisan Greens   Sweet Garlic Basil Dressing	
<b>HUNT VALLEY SALAD</b>	14
Artisan Greens   Granny Smith Apples Candied Walnuts   Bleu Cheese Crumbles Tomato   Bacon   Balsamic Vinaigrette	
Add Grilled Chicken 5   Shrimp 7   Steak 15	

## SANDWICHES

<b>HV BURGER</b>	14
Shortrib Brisket Blend   Lettuce   Tomato Onion   Brioche Bun	
<b>BALTIMORE CLUB</b>	23
Jumbo Lump Crab Cake   Shrimp Salad Texas Toast   Bacon   Lettuce   Tomato	
<b>CHICKEN AVOCADO MELT</b>	13
Grilled Chicken   Swiss Cheese Smashed Avocado   Tomato	
<b>FRENCH DIP SANDWICH</b>	15
Thinly Sliced Herb Roasted Prime Rib Boursin & Provolone Cheese   Hoagie Roll Onion Rings   Au Jus	
<b>MILE-HIGH REUBEN</b>	15
Piled High Corned Beef   Sauerkraut Thousand Island   Grilled Rye	
<b>CANTER TACOS</b>	15
Bang-Bang Shrimp   Pico De Gallo   Lettuce	

## ENTREES

<b>ANGUS FILET</b>	38
Sea Salt & Cracked Pepper   Steak Butter Crispy Brussel Sprouts   Baked Idaho Potato	
<b>SALT BLOCK SALMON</b>	28
Honey Mustard Glaze   Smashed Yukon Golds Today's Vegetable	
<b>DAY BOAT SCALLOPS</b>	30
Mushroom Risotto   Rainbow Chard Lemon Butter	
<b>BRAISED SHORT RIBS</b>	30
Green Pea Risotto   Grilled Baby Carrots	
<b>JUMBO LUMP CRAB CAKES</b>	
Roasted Red Potatoes   Charred Lemon Today's Vegetable	
<b>BOLOGNESE</b>	26
Sweet Ground Italian Sausage   Ground Beef Tomato Sauce   Ricotta & Parmesan Cheese Fresh Basil	

# CANTER

KITCHEN + COCKTAILS

## BEER

STELLA	MANOR HILL IPA	SNOW PANTS OATMEAL STOUT
COORS LIGHT	NANTICOKE NECTAR RAR IPA	GUINNESS BLONDE
DOG FISH 60 MINUTE	MILLER LITE	CORONA EXTRA
HEAVY SEAS LOOSE CANNON	MICHELOB ULTRA	BLUE MOON
YUENGLING	HEINEKEN	MONUMENT CITY FOLK FEST

## COCKTAILS

<b>THE VALLEY PINE</b> Tanqueray Gin   Amaretto Disaronno Angostura Bitters   Lemon & Lime Luxardo Cherry	<b>PEPPERMINT PATTY MARTINI</b> Vanilla Vodka   Irish Cream Peppermint Schnapps	<b>HOT TODDY</b> Crown Royal Whiskey Honey   Lemon   Cinnamon Stick
<b>SNOW AMIGOS</b> Casamigos Blanco   Cranberry Juice Orange Liqueur   Luxardo Liqueur	<b>THE HOFFNER</b> Titos Vodka   Olive Juice House Bleu Cheese Stuffed Olives	<b>WINTER FASHIONED</b> Buffalo Trace Bourbon Rosemary & Cinnamon Syrup Orange Bitters   Luxardo Cherry

## WINE

REDS	WHITES	OTHERS
KING ESTATE INSCRIPTION	SONOMA CUTER RUSSIAN RIVER	LA MARCA PROSECCO SPLIT 10
WILLAMETTE VALLEY Pinot Noir 12	Chardonnay 12	NAPA MUMM SPLIT 12
FREI BROTHERS ALEXANDER VALLEY Cabernet Sauvignon 13	WHITEHAVEN MARLBOROUGH Sauvignon Blanc 11	JEAN LUC COLOMBO COTEAUS D'AIXEN PROVENCE CAPE BLEUE Rose 9
NORTH BY NORTHWEST COLUMBIA VALLEY Red Blend 9	J LOHR BAY MIST MONTEREY COUNTY Riesling 8	
E. GUIGAL COTES DU RHONE ROUGE 10	LA CREMA MONTEREY Chardonnay 11	

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.