

STARTERS

SESAME SEARED TUNA	16
Napa Cabbage Miso & Tomato Dressing Wonton Chips Fresh Mango Salsa Wasabi Aioli Pickled Ginger	
HOT CRAB DIP	13
Toasted Pita Celery Carrots	
CANTER CHICKEN WINGS	12
Buffalo Sauce Thai Sweet Chili Garlic Parmesan BBQ Naked	
HV CHICKEN TENDERS	12
Hand Breaded Crispy Tenders Choice Of Dipping Sauce	
TENDERLOIN BRUSCHETTA	15
Herb Toast Points Tomato Basil Fresh Mozzarella Balsamic Glaze	
CRISPY BRUSSEL SPROUTS	8
Side Of White BBQ Sauce	
CREAM OF CRAB SOUP	
Cup 7 Bowl 11	
MARYLAND CRAB SOUP	
Cup 7 Bowl 11	

SALADS

WINTER SALAD	12
Mixed Greens Fresh Gala Apples Gorgonzola Candied Walnuts Red Onion Dried Cranberries Membrillo Tarragon Vinaigrette	
ISLAND CRAB SALAD	20
Mixed Greens Grape Tomatoes Cucumbers Onions Avocado Jumbo Lump Crab Basil Dressing	
CAESAR SALAD	12
Romaine Lettuce Creamy Dressing House Made Croutons Romano Cheese	
HUNT VALLEY SALAD	14
Mixed Greens Granny Smith Apples Candied Walnuts Bleu Cheese Crumbles Tomato Bacon Choice Of Dressing Add Proteins Chicken 5 Shrimp 7 Steak 15	

SANDWICHES

HV CLASSIC BURGER	14
Char Grilled Burger Lettuce Tomato Onion	
BALTIMORE CLUB	23
Jumbo Lump Crab Cake Shrimp Salad White Toast Bacon Lettuce Tomato	
CHICKEN AVOCADO MELT	14
Grilled Chicken Swiss Cheese Mashed Avocado Tomato Bacon	
FRENCH DIP SANDWICH	15
Thinly Sliced Herb Roasted Prime Rib Hoagie Roll Boursin Provolone Cheese Au Jus Onion Rings	
CLASSIC REUBEN	15
Corned Beef Sauerkraut Thousand Island Dressing Grilled On Rye Bread	
CANTER TACOS	15
Bang-Bang Shrimp Lettuce Pico De Gallo	

ENTREES

8OZ ANGUS FILET	38
Steak Butter Baked Idaho Potato Crispy Brussel Sprouts	
16OZ PRIME RIB	38
Steak Butter Sautéed Mushrooms Golden Mashed Potatoes Buttered Broccoli Au Jus	
SALT BLOCK SALMON	28
Mustard Honey Glazed Salmon Mashed Potatoes Today's Vegetable	
SEA SCALLOPS	30
Mushroom Risotto Sautéed Rainbow Chard Lemon Butter Sauce Old Bay Remoulade	
CRAB CAKES	
Blue Jumbo Lump Crab Meat Roasted Red Potatoes Today's Vegetable	
ROASTED HALF CHICKEN	24
Lemon Orzo Sautéed Spinach Lemon Capers Sauce Fried Capers	

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

*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.

CANTER

KITCHEN + COCKTAILS

BEER

STELLA
 COORS LIGHT
 DOG FISH 60 MINUTE
 HEAVY SEAS LOOSE
 CANNON
 YUENGLING

MANOR HILL IPA
 NANTICOKE NECTAR
 RAR IPA
 MILLER LITE
 MICHELOB ULTRA
 HEINEKEN

SAM ADAMS
 OCTOBERFEST
 GUINNESS BLONDE
 CORONA EXTRA
 BLUE MOON
 MONUMENT CITY
 FOLK FEST

COCKTAILS

CIDER MULE
 Sagamore Rye Whiskey | Apple Cider
 Ginger Beer

PUMPKIN MARTINI
 Vanilla Pumpkin Vodka
 Baileys Irish Cream | Rum Chata

CRISP MIMOSA
 La Marca Prosecco | Apple Cider
 Cinnamon Sugar Rim

BLACKBERRY SANGRIA
 Red Wine | Grand Mariner
 Cranberry | Black Berries
 Ginger Ale

SIP & FEAST MARTINI
 Titos Vodka | Olive Juice
 House Bleu Cheese Stuffed Olives

FALL FASHIONED
 Sagamore Rye | Clove Infused Syrup
 Orange Bitters | Luxardo Cherry

WINE

REDS

KING ESTATE
 INSCRIPTION
 WILLAMETTE VALLEY
 Pinot Noir 12

FREI BROTHERS
 ALEXANDER VALLEY
 Cabernet Sauvignon 13

NORTH BY NORTHWEST
 COLUMBIA VALLEY
 Red Blend 9

E. GUIGAL COTES DU
 RHONE ROUGE 10

WHITES

SONOMA CUTER RUSSIAN
 RIVER
 Chardonnay 12

WHITEHAVEN
 MARLBOROUGH
 Sauvignon Blanc 11

J LOHR BAY MIST
 MONTEREY COUNTY
 Riesling 8

LA CREMA MONTEREY
 Chardonnay 11

OTHERS

LA MARCA PROSECCO
 SPLIT 10

NAPA MUMM SPLIT 12

JEAN LUC COLOMBO
 COTEAUS D'AIXEN
 PROVENCE CAPE BLEUE
 Rose 9