

HUNT VALLEY

STARTERS & SHAREABLES

HUMMUS Pita Chips Chickpeas Tahini Roasted Red Peppers Kalamata Olives	14	CRISPY BRUSSELS Fried Fresh Brussels White BBQ Sauce	12
HUNT VALLEY WINGS Old Bay BBQ Buffalo	18	CHARCUTERIE & CHEESE BOARD Prosciutto Cappicola Manchego Brie Black Grapes Cornichon Marinated Roasted Red Peppers Dijon-Mayo	20
SHRIMP VAGABOND Bacon Wrapped Colossal Shrimp Parmesan White Sauce	20	FRIED CALAMARI Breaded Calamari Cocktail Sauce Lemon Wedges	16

SOUPS & GREENS

Add Chicken +8 | Salmon +10 | Shrimp +12 | Steak +15 to any of your Greens

SOUP DU JOUR *Soup may not be available in different size. Cup 7 Bowl 10		MARYLAND CRAB SOUP Lump Crab Old Bay Tomato Green Beans Corn Celery Onion Potato Carrots Cup 8 Bowl 12	
HUNT VALLEY HOUSE SALAD Mesclun Cucumber Shredded Carrots French Onion Bacon Crumble Cherry Tomato Choice of House Dressing	12	CAESAR SALAD Romaine Lettuce Parmesan Croutons Caesar Dressing	12
CITRUS SPINACH Baby Spinach Mandarins Cranberries French Onion Almonds Feta Cheese Orange-Sesame Vinaigrette	14	SAND WEDGE Iceberg Bacon Crumble Cherry Tomato Fried Onions Boiled Egg Croutons Chopped Olives Ranch or Blue Cheese	14

HEALTHY BITES

Fuel how you perform without sacrificing simple pleasure

TUNA POKE Tuna Napa Cabbage Edamame PineappleCucumber Avocado Pickled GingerSeaweed Togarashi Ponzu	20	VEGETABLE CURRY Green Curry Paste Coconut Milk Carrots Cauliflower Onions Red & Green Peppers Spinach Ginger Chicken + 8 Shrimp + 12	16
PROTEIN BOWL White, Black & Red Kidney Beans Corn Chickpeas Green Beans Cucumbers Roasted Red Peppers Cherry Tomatoes Red Onions Cilantro Avocado Chicken + 8 Salmon + 10 Shrimp + 12 Steak + 15	16	PROVENÇAL LENTIL RAGÛT Puy Lentils Diced Ham Carrots Pearl Onions Mushrooms Cherry Tomato Parsley Chicken + 8 Salmon + 10 Shrimp + 12 Steak + 15	18

LAND & SEA

All entrees include market vegetables and a side of your choice

GRILLED FILET 8 oz Beef filet Kosher Salt & Black Pepper Red Wine Demi-Glaze	39	CATCH OF THE DAY Market price Herb Condiment Dressing	
WHISKEY GLAZED PORK CHOP 12 oz Pork Chop Honey Butter Whiskey Glaze	30	SALMON A LA SCANDINAVIAN Seared Atlantic Salmon Mustard-Lemon & Dill Cream	28
HUNTER'S CHICKEN BREAST Seared Airline Chicken Breast Demi-Glaze White Wine Mushroom Garlic Parsley	25	MARYLAND CRAB CAKE Jumbo Lump Crab Breading Mustard Golf Sauce Lettuce Leaf Lemon Wedges Single 30 Double 55	

MORE . .

FETTUCCHINI ALFREDO Fettuccini Cream Sauce Parmesan Black Pepper Chicken + 8 Salmon + 10 Shrimp + 12 Steak + 15	16
HOUSE BURGER House Blend Beef Patty Lettuce Tomato Onion Pickles American, Cheddar, Pepperjack, Swiss or Provolone Cheese Add Bacon +4	18
HVCC BURGER SPECIAL Brie Apple Caramelized Onions Golf Sauce	20

THE SIDES

SIDE SALAD House Caesar Spinach	6
HOUSE FRIES	4
TOSSED CREAMERS	4
ONION RINGS	5
RICE PILAF	4
MAC & CHEESE	5

*Consuming raw, partially cooked to order, or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have pre-determined medical conditions.
Please advise your server of any dietary restrictions or food allergies.

BREWS

DRAFT 16 OZ

MILLER LITE 99.99
VOODOO RANGER JUICY HAZE
IPA 99.99
BLUE MOON BELGIAN WHITE 99.99

OTHER THINGS

MODELO ESPECIAL 99.99
CORONA EXTRA 99.99
CORONA LIGHT 99.99
COORS LIGHT 99.99
NEW BELGIUM
FAT TIRE BELGIAN WHITE 99.99
HIGH NOON 99.99
WHITE CLAW HARD SELTZER 99.99

COCKTAILS

APPLELOOSA MULE 12
Tito's Vodka | Apple Cider | Ginger Beer

PADDOCK PALOMA 12
Silver Tequila | Triple Sec
Grapefruit Juice | Lime

CALL ME OLD FASHIONED 14
Bourbon | Orange Bitter | Simple Syrup

ESPRESSO MARTINI 14
Vodka | Coffee Liquor | Irish Cream

PROPERTY SPECIFIC TITO'S
DRINK 99.99
Property Specific Tito's Drink

HORSE NECK 11
Jack Daniels | Lemon | Ginger-ale

PALOMINO MARTINI 14
Gin | Elderflower Liquor | Lemon | Honey

CINNAMON DOLCE MARTINI 14
Vanilla Vodka | Rumchata | Splash of Cream

PROPERTY SPECIFIC SUNTORY
DRINK 99.99
Property Specific Suntory Drink

WINE

MEIOMI 99.99
Rosé

LA JOLIE FLEUR 99.99
Rosé

TALBOTT KALI HART 99.99 | 99.990
Chardonnay

SIMI SONOMA 99.99
Chardonnay

UNSHACKLED 99.99
Sauvignon Blanc

KIM CRAWFORD 99.99 | 99.990
Sauvignon Blanc

POGGIO AL TESORRO SOLOSOLE
VERMENTINO 99.99
Vermentino

CANYON ROAD 99.99
Chardonnay

J VINEYARDS 99.99
Pinot Gris

MEDITERRA IL POGGIONE 99.99 | 99.990
Blend

HARVEY & HARRIET 99.99
Blend

MEIOMI 99.99
Pinot Noir

ESTANCIA 99.99 | 99.990
Pinot Noir

FREI BROTHERS 99.99
Merlot

CANYON ROAD 99.99 | 99.990
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 99.99
Cabernet

CANYON ROAD 99.99
Pinot Grigio

FRANCISCAN 99.99 | 99.990
Cabernet Sauvignon