



SOUPS

- SOUP DU JOUR** CUP • 4 - BOWL • 5
CHICKEN CORN CHOWDER CUP • 4 - BOWL • 5
ANGUS BEEF CHILI CROCK WITH TORTILLA CHIPS • 6
FRENCH ONION CROCK • 7

small plates

- PHILLY BEEF CHEESESTEAK ROLLS** CHEESE & KETCHUP • 9
SHRIMP LEJON BACON WRAPPED | LAMAZE SAUCE • 10
AHI TUNA STACK SUSHI GRADE AHI TUNA | FRESH AVOCADO • 14
ASIAN VEGETABLE SPRING ROLLS THAI CHILI SAUCE • 10

shares

- APPLE & GOAT CHEESE FRITTERS** FIG JAM • 9
ROASTED BRUSSEL SPROUTS BACON & ONIONS • 9
BAVARIAN PRETZEL HOUSE RECIPE ALE MUSTARD • 8
FRIED PICKLES ROASTED RED PEPPER AIOLI • 8

salads

- GARDEN SALAD** HOUSE GREENS | CUCUMBER | CHERRY TOMATO | JULIENNE CARROTS • 4
TUSCAN CAESAR SALAD ROMAINE LETTUCE | HERB CROUTONS | PARMESAN CHEESE | TUSCAN CAESAR DRESSING • 5
WEDGE CRISP ICEBERG | CRISP BACON | CHERRY TOMATOES | RED ONION | BLEU CHEESE CRUMBLES & HOUSE MADE BLUE CHEESE DRESSING • 6
ARCADIAN SALAD HOUSE GREENS | CANDIED WALNUTS | CRAISINS | CRUMBLLED GOAT CHEESE | WALNUT VINAIGRETTE • 7

ADD-ONS • GRILLED -OR- BLACKENED CHICKEN (+5), SALMON (+8), SHRIMP (+9)

favorites

- PHILADELPHIA CHEESESTEAK** FRIED ONIONS | AMERICAN CHEESE | CONSHOHOCKEN ROLL | FRENCH FRIES • 11
CHICKEN CHEESESTEAK GROUND WHITE MEAT CHICKEN | FRIED ONIONS | AMERICAN CHEESE | CONSHOHOCKEN ROLL | FRENCH FRIES • 11
FISH & CHIPS BEER BATTERED COD | TARTAR SAUCE | MALT VINEGAR & LEMON WEDGE | FRENCH FRIES • 13
CHICKEN QUESADILLA SEASONED CHICKEN BREAST | CHEDDAR, COLBY JACK BLEND | SAUTÉED PEPPERS & ONIONS | SALSA | SOUR CREAM • 10
CHICKEN FINGER PLATTER FIVE (5) GOLDEN CRISPY CHICKEN TENDERS | HONEY MUSTARD -OR- BARBECUE | FRENCH FRIES • 9
CRAB CAKE SANDWICH JUMBO LUMP CRAB CAKE | CAJUN AIOLI | FRESH BRIOCHE BUN | FRENCH FRIES • 16
PUB BURGER 8OZ. ANGUS BURGER | CRISP BACON | AMERICAN CHEESE | FRESH BRIOCHE BUN | FRENCH FRIES • 12
JUMBO WINGS -OR- BONELESS TID BITS HOUSE MADE BLUE CHEESE DRESSING | CELERY & CARROTS • 10
 BUFFALO (HOT) • BARBECUE • HONEY JERK • THAI CHILI • OLD BAY • STINGIN' HONEY GARLIC • HONEY SRIRACHA • GHOST (XXX)

steamed seafood

SERVED BY THE HALF POUND OR FULL POUND

JUMBO PEEL N' EAT SHRIMP
 OLD BAY SEASONED & ONIONS • 8 / 14

SNOW CRAB LEGS
 CLARIFIED BUTTER • 15 / 26



From the Grill

CERTIFIED HEREFORD FILET MIGNON • \$4 PER OUNCE
 CUSTOM PREPARED, HAND-CUT FROM 4 TO 12 OUNCES
 SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLE

PREPARED ONE OF THE FOLLOWING WAYS...

1. **CLASSIC** ROASTED SHALLOT DEMIGLACE & BÉARNAISE
2. **AU POIVRE** BRANDY PEPPERCORN
3. **SMOTHERED** SAUTÉED MUSHROOMS & ONIONS

main course

- BRAISED SHORT RIB PAPPARDELLE** BEEF & MARINARA LIGHT CREAM SAUCE • 22
TWIN JUMBO LUMP CRAB CAKES JUMBO LUMP CRAB MEAT | DIJON DILL BEURRE BLANC | RICE PILAF | SEASONAL VEGETABLE • 28
SEARED AHI TUNA RED CURRY BROTH | RICE NOODLES | ASIAN VEGETABLES | BEECH MUSHROOMS • 26
GULF SHRIMP & SCALLOP RISOTTO PAN SEARED | PARMESAN & HERB RISOTTO • 27
ROMANA CHICKEN PARMESAN HEIRLOOM TOMATOES | FRESH SPAGHETTI | HERB SEASONED CHICKEN BREAST | GARLIC BREAD • 18
GRILLED ANGUS BEEF MEATLOAF GRASS-FED, LOCAL BEEF | MUSHROOM & ONION GRAVY | MASHED POTATOES | SEASONAL VEGETABLE • 17

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.