



## SOUPS

- SOUP DU JOUR** CUP -OR- BOWL
- CHICKEN CORN CHOWDER** CUP -OR- BOWL
- ANGUS BEEF CHILI** CROCK WITH TORTILLA CHIPS
- FRENCH ONION** CROCK

## small plates

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

## shares

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

## salads

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

ADD-ONS • GRILLED -OR- BLACKENED CHICKEN, SALMON, SHRIMP

## favorites

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

**SNOW CRAB LEGS**  
CLARIFIED BUTTER



## From the Grill

### CERTIFIED HEREFORD FILET MIGNON

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
- TWIN JUMBO LUMP CRAB CAKES** JUMBO LUMP CRAB MEAT | DIJON DILL BEURRE BLANC | RICE PILAF | SEASONAL VEGETABLE
- SEARED AHI TUNA** RED CURRY BROTH | RICE NOODLES | ASIAN VEGETABLES | BEECH MUSHROOMS
- GULF SHRIMP & SCALLOP RISOTTO** PAN SEARED | PARMESAN & HERB RISOTTO
- ROMANA CHICKEN PARMESAN** HEIRLOOM TOMATOES | FRESH SPAGHETTI | HERB SEASONED CHICKEN BREAST | GARLIC BREAD
- GRILLED ANGUS BEEF MEATLOAF** GRASS-FED, LOCAL BEEF | MUSHROOM & ONION GRAVY | MASHED POTATOES | SEASONAL VEGETABLE

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