

APPETIZERS

House Made Maryland Crab Cakes - Breaded lump crabmeat, served on a bed of mixed greens with a basil remoulade – 10

♥**Santa Fe Wraps** - Spinach, corn, roasted red peppers, and southwestern cheese stuffed in toasted won tons. Served with red pepper mayo and salsa – 9

Chicken Drummys – Served with a side of hot sauce – 9^{.50}

Blue Cheese Kabobs - Twin beef and mushroom kabobs marinated and grilled then topped with a melting of blue cheese- 10 **GF**

Crisp Pork Potstickers – Served with a Thai peanut sauce, wok-fired Asian vegetables and then garnished with crisp won ton strips – 9

♥**Creamy Spinach and Artichoke Dip** - Served with roasted garlic and Parmesan crostinis – 9^{.50}

Tempura Battered Jumbo Shrimp – Served over a house smoked pulled pork and Yukon gold potato hash with a cranberry BBQ sauce and drizzled with a smoked tomato olive oil – 10

Boursin Stuffed Artichoke Hearts – Served with a saffron aioli and topped with parmesan cheese and parsley - 10

SALADS

♥**House Greens** - Mixed field greens tossed with Roma tomatoes, shallots, mozzarella cheese, thyme croutons, and house balsamic vinaigrette - large 7, small – 4 **GF**

Caesar– Romaine lettuce tossed with Caesar dressing, parmesan cheese and thyme croutons - large 7, small – 4 **GF**

♥**Greek** – Romaine lettuce tossed with red onions, tomatoes, and kalamata olives in a red wine oregano vinaigrette and topped with feta cheese-large 7, small – 4 **GF**

♥**Baby Greens and Apple**-Baby greens tossed with blue cheese, granny smith apples, pecans and apple cider vinaigrette, topped with crisp onions- large 7, small – 4 **GF**

♥**Goat Cheese** – Panko breadcrumb and herb encrusted goat cheese tokens served with mixed greens tossed with spiced walnuts, poached pears, and dried cranberries in white balsamic vinaigrette. Garnished with cracked pepper and sea-salt crackers- 8

Oriental Chicken Salad - Mixed greens, Napa cabbage, cashews, julienned red peppers, and carrots tossed with sesame ginger vinaigrette and topped with hoisin glazed chicken breast and garnished with crisp rice noodles – 11^{.50}, substitute with salmon – 15^{.50}

Ask your server about today's soup selection



ENTREES

House, Greek, Caesar and Baby Greens and Apple Salads can be added to any entrée for \$2

Filet Mignon - 8oz. Filet mignon lightly seasoned with sea-salt and topped with maître d' butter and crisp potatoes. Served with a blue cheese potato gratin and sautéed spinach – 28 **GF**

New York Strip –12 oz. strip grilled and topped with maître d' butter. Served with green beans forestiere and Yukon gold and sage smashed potatoes drizzled with a rosemary and shallot olive oil– 26 **GF**

Pork Chop – Pan seared bone-in pork chop served over roasted fingerling potatoes tossed with caramelized onions, Andouille sausage and fresh Brussels sprouts and then drizzled with a cranberry BBQ sauce and smoked tomato infused olive oil – 23 **GF**

Oven Roasted Half Duck - Lightly smoked and roasted half duck served with a savoy cabbage and bacon potato puree in a light natural jus with fresh asparagus – 26 **GF**

Aunt Jayne's Chicken - Lightly blackened grilled chicken breast served with Yukon gold and sage smashed potatoes and green beans forestiere. Topped with crisp onion straws- 18 **GF**

Grilled Chicken Pasta - Herb marinated grilled chicken breast served over angel hair pasta tossed with crisp bacon, ham, peas, mushrooms, and fresh herbs finished in a light chardonnay garlic cream sauce and topped with parmesan cheese – 18

Italian Toasted Cannelloni – House made with ground beef, house made Italian sausage and spinach stuffed in lasagna noodles served golden brown over an oven roasted tomato sauce then topped with mozzarella cheese – 18

Panko and Sesame Encrusted Salmon – Served over a basmati and wild rice pilaf with wok fired vegetables and finished with a Thai peanut sauce– 24

Pan Seared Blackened Sea Scallops – Served over Yukon gold potatoes, braised leeks and house made Italian sausage finished with a sherry cream sauce and topped with crisp prosciutto ham, parmesan cheese and parsley – 25 **GF**

Crabmeat Stuffed Chicken Breast - Served golden brown over angel hair pasta in a garlic and parmesan alfredo sauce – 21

Made with pride by co- owner and Executive Chef Ryan Gentelin

*♥Vegetarian **GF** Can be modified to be Gluten Free*

\$5 charge for split orders

Peppercorn Encrusted Ahi Tuna – Sashimi grade yellow fin tuna lightly dusted with cracked peppercorns served over soba noodles and an Asian vegetable salad tossed with soy-ginger vinaigrette and garnished with wasabi aioli and crisp rice noodles- **24**

Tempura Lobster – A tempura battered Maine lobster tail served with a roasted shrimp risotto made with red peppers, scallions, fire roasted corn and bacon then drizzled with a smoked tomato olive oil and served with a side of drawn butter - **26**

♥**Black Bean Cakes** - Served over a southwestern cilantro and roasted red pepper sauce with house made guacamole, fire roasted corn relish, drizzled with chipotle sour cream and garnished with tempura battered avocado slices and a crisp tortilla strip– **16**

SIDES

Flash Fried Spinach – Topped with parmesan cheese - **6**

Crisp Onion Straws – Basket of house made thin onion rings - **6**

Bob Fries – Truffled hand cut steak fries topped with parmesan cheese – **7^{.50}**

SANDWICHES

*All are served with your choice of shoestring French fries or house made potato chips.
Small salad can be added for \$2*

Broadway Burger - 100% Angus beef, grilled and served with the works on an onion Kaiser roll- **8**
With American, pepper jack, cheddar, provolone, Swiss - **9**,or blue cheese – **10**

Pork Tenderloin – Panko encrusted pork tenderloin served on an onion Kaiser roll with lettuce, tomato and onion with a side of horseradish- barbeque sauce – **10**

Hot Chicken – Country style breaded chicken breast topped with hot sauce and Swiss cheese served open faced on toasted brioche bread with a blue cheese slaw and house made steak fries – **10**

DESSERTS

♥**Turtle Bread Pudding** – Served with house made vanilla bean ice cream, a bourbon caramel sauce, local pecans, fresh Chantilly cream and a tuille cookie – **8**

♥**Raspberry Sorbet** -Served with a chocolate michelletes cookie – **5** **GF**

♥**Warm Gooey Butter Cake** -Finished with a cashew Dutch crumb, caramel sauce and vanilla bean ice cream – **8**

♥ **Vanilla Bean Crème Brulee** – Garnished with fresh Chantilly cream and raspberries– **8** **GF**

♥**Warm Triple Chocolate Brookie** – Served with a hot fudge sauce, milk chocolate mocha ice cream, fresh Chantilly cream and a michelletes cookie – **8^{.50}**