

APPETIZERS

House Made Maryland Crab Cakes - Breaded lump crabmeat, served on a bed of mixed greens with a basil remoulade – **11**

♥**Santa Fe Wraps** - Spinach, corn, roasted red peppers, and southwestern cheese stuffed in toasted wontons. Served with red pepper mayo and salsa – **10**

Chicken Drumsticks – Served with a side of hot sauce – **11**

Blue Cheese Kabobs - Twin beef and mushroom kabobs marinated and grilled then topped with a melting of blue cheese- **13** (GF)

Crisp Pork Potstickers – Served with a Thai peanut sauce, wok-fired Asian vegetables and then garnished with crisp wonton strips – **10**

♥**Creamy Spinach and Artichoke Dip** - Served with roasted garlic and Parmesan crostinis –**10**

SALADS

Bread & Butter served upon request

♥**House Greens** - Mixed field greens tossed with Roma tomatoes, shallots, mozzarella cheese, thyme croutons, and house balsamic vinaigrette - large **7**, small – **5** (GF)

Caesar– Romaine lettuce tossed with Caesar dressing, parmesan cheese and thyme croutons - large **7**, small – **5** (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 – **5** (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 – **5** (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 – **12**, **substitute with salmon** – **16**




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 & sautéed spinach – 29 

Peppered Ribeye - Grilled Choice Ribeye served with roasted asparagus and a loaded baked potato with smoked cheddar cheese, crispy bacon, and maître d' butter – 28 

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– 27 


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 – 28 

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 – 25 


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 

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

Panko and Sesame Encrusted Salmon – Served over a basmati and wild rice pilaf with wok-fired vegetables and finished with a Thai peanut sauce– 25

Scallops & Shrimp – Pan seared sea scallops and roasted jumbo shrimp served over a Yukon gold potato hash with housemade Italian sausage and leeks, finished in a sherry cream sauce– 27 

Made with pride by owner and Executive Chef Ryan Gentelin

♥Vegetarian  Is or Can be modified to be Gluten Free

\$5 charge for split orders – 20% Gratuity added to parties of 8 or more

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 – 29

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- **25**

♥**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– **18**

♥**Wild Mushroom Ravioli** - Served over a roasted garlic alfredo sauce with flash fried spinach and garnished with crisp parmesan crumbles - **18**

SANDWICHES

Broadway Burger - 100% Angus beef, grilled and served with the works on an onion Kaiser roll with your choice of shoestring French fries or house made potato chips - **10** With American, pepper jack, cheddar, provolone, Swiss – **11** or blue cheese – **12**

Pork Tenderloin – Panko encrusted pork tenderloin served on an onion Kaiser roll with your choice of shoestring French fries or house made potato chips with lettuce, tomato and onion with a side of horseradish- barbeque sauce – **10**

SIDES

♥**Flash Fried Spinach** – Topped with parmesan cheese - **7** (GF)

♥**Crisp Onion Straws** – Basket of house-made thin onion rings - **7**

♥**Bob Fries** – Truffled hand cut steak fries topped with parmesan cheese – **8⁵⁰** (GF)

DESSERTS

♥**Warm Goopy Butter Cake** - Finished with a Dutch crumb, caramel sauce and vanilla bean ice cream – **8⁵⁰**

♥**Blondie** - White and dark chocolate cashew blondie, served with caramel creme anglaise, housemade vanilla ice cream, Chantilly cream, and a tuile cookie - **8⁵⁰**

♥**Caramel, Walnut & White Chocolate Bread Pudding** - Served with housemade vanilla ice cream, toffee caramel sauce, walnuts, fresh Chantilly cream and a tuile cookie - **8⁵⁰**

♥**Raspberry Sorbet** - Served with a chocolate Michelletes cookie – **5⁵⁰** (GF)

♥**Vanilla Bean Crème Brûlée** – Garnished with fresh Chantilly cream and a Michelletes cookie– **8⁵⁰** (GF)