



CLUB CLASSICS

Available After 5 PM

APPETIZERS

- SPINACH ARTICHOKE CROQUETTES** 13
Served with marinara.
- CHEF'S CHARCUTIER** 16
Chef's selection of gourmet cheeses & cured meats.
- OLD BAY HONEY HOUSE WINGS** 16
Fried naked wings, tossed in an old bay honey glaze.
- * AHI TUNA** 18
Wasabi aioli, shredded cabbage & carrots, ginger lime dressing, and ground peanuts.

CHEF'S CUTS

Entrées served with small house salad and a side

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| <p>BLACK ANGUS RESERVE . . . 48
NEW YORK STRIP
14oz Black Angus
Reserve NY Strip,
sautéed mushrooms.
~ Broiled or Cajun
blackened</p> | <p>*BLACK ANGUS RESERVE . . . 52
FILET
7oz Black Angus
Reserve Filet, sautéed
mushrooms.
~ Broiled or Cajun
blackened</p> | <p>* THE MEDITERRANEAN . . . 36
DUROC CHOP
12oz bone in Duroc
Chop, grilled and served
with rice, tzatziki,
marinated tomatoes
and cucumbers.</p> |
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FROM THE SEA

- * FAROE ISLAND SALMON** 34
Pan seared, lemon caper butter
- * BARRAMUNDI** 33
Blackened or sautéed, lemon caper butter

POULTRY & PASTA

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| <p>MARINARA LINGUINE 24
House made marinara, fresh herbs,
grated parmesan
~ Add chicken 5 / salmon 8 / shrimp 6 / steak 8</p> <p>PARMESAN CRÈME LINGUINE 26
Linguine, fresh sautéed vegetables, tossed
in parmesan crème
~ Add chicken 5 / salmon 8 / shrimp 6 / steak 8</p> | <p>CACIO E PEPE 22
Thin spaghetti, Parmigiano Reggiano &
fresh cracked black pepper. Served with a
house salad.
~ Add chicken 5 / salmon 8 / shrimp 6 / steak 8</p> <p>CHICKEN PICATTA 26
Grilled chicken breast, over spinach,
served with thin Linguini and roasted
mushrooms tossed in White wine Lemon
caper butter finished with fresh tomatoes.</p> |
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SIDES

roasted brussel sprouts / broccoli with parmesan / coleslaw / hash browns / baked potato / loaded baked potato / french fries / onion rings / stewed tomatoes / asparagus / vegetable du jour

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness