

STARTERS

Deviled Eggs	4/8
The Double Dip	7/12
Cast Iron Cornbread	8
Grilled Artichokes	12
Smoked Salmon	12

SIDES & SUCH

Hand Cut Fries	4
Loaded Mashed Potatoes	5
Sweet Curried Corn	4
Braised Red Cabbage	4
Jumbo Grilled Asparagus	4
Kale Salad	4
Cucumber Salad	4
Chilled Quinoa Salad	4
Wild Rice Salad**	5
P&G Slaw**	4
Gazpacho	6
Soup of the Day	6
MAIN/ Caesar/ Wedge Salad	9

DESSERTS

Strawberry Shortcake	8
Banana Cream Pie	8
Key Lime Pie**	8
Brownie à la Mode**	8

DINNER

spring/summer

all fresh, no freezers
hickory wood fire grill



*These items are cooked to order.
Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of food borne illness, especially if you
have certain medical conditions.

**Items may contain nuts.

ENTRÉE PLATES

FRESH CUT SALMON grilled over hickory wood or baked on a cedar plank with wild rice salad**	23/25
MARYLAND STYLE CRAB CAKES two jumbo lump crab cakes served over pommerey mustard sauce with hand cut fries	25
FISH TACOS fresh catch of the day grilled over hickory wood, topped with an avocado pico de gallo and served with fresh guacamole and homemade corn tortilla chips	20
SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce with corn salsa, asparagus and Smithfield ham	19
NORTH CAROLINA RAINBOW TROUT seasoned and grilled over hickory wood served with herb aioli and a chilled quinoa salad	19
APRICOT HORSERADISH GLAZED CHICKEN all natural, slowly roasted for flavor and tenderness, finished over hickory wood with hand cut fries	18
DANISH BABY BACK RIBS full rack smoked and grilled in-house with hand cut fries and P&G Slaw**	26
DOUBLE CUT GRILLED PORK CHOP* all natural, cured in-house, pepper crusted and grilled over hickory wood with smashed red potatoes	24
BRAISED LAMB SHANK slowly braised in a rosemary, artichoke and red wine vinegar reduction served over smashed red potatoes	23
RIBEYE* 12 oz cut in-house, simply grilled or marinated in sweet soy and served with smashed red potatoes	27/29
FILET MIGNON* 8 oz center cut in-house, simply grilled over hickory wood and served with smashed red potatoes	32
HERB SEARED NEW YORK STRIP* 12 oz New York strip seared in a tarragon compound butter with smashed red potatoes	30
MAIN OR CAESAR SIDE SALAD with entrée	6
FEATURE SAUCES homemade fresh daily	3

SALADS

METROPOLIS** pulled chicken, mixed greens, feta, avocado, corn, Roma tomatoes, croutons, almonds and Medjool dates tossed in a honey, lime and Dijon dressing	16
THAI STEAK* ** marinated tenderloin tips, Asian noodles, cabbage, mint, fresh avocado and mango	17
MONTEREY** mixed baby greens, heirloom tomato wedges, naval oranges, basil, avocado, blue cheese crumbles, candied pecans and Medjool dates tossed in herb vinaigrette (seasonal)	17
CRAB CAKE jumbo lump Maryland style crab cake, mixed greens, herb vinaigrette and pommerey mustard sauce	18
AHI TUNA* grilled Ahi served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette	18

HANDWICHES

CLASSIC CHEESEBURGER* fully loaded and ground fresh in-house daily with hand cut fries and P&G Slaw**	15
STERLING PRIME RIB SANDWICH* slow roasted in-house, hot au jus, mayonnaise and hand cut fries	18
VEGGIE BURGER fully loaded, sweet soy glaze, havarti cheese served with hand cut fries and a chilled quinoa salad	14