

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

DESSERTS

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

LUNCH

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.

HANDWICHES

CLASSIC CHEESEBURGER* fully loaded and ground fresh in-house daily with hand cut fries	13
STERLING PRIME RIB SANDWICH* slow roasted in-house, hot au jus, mayonnaise and hand cut fries	18
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	15
TUSCAN TURKEY SANDWICH shaved turkey breast with havarti cheese, mayo and a mixture of iceberg lettuce, diced tomatoes and cherry peppers tossed in herb vinaigrette with hand cut fries	14
GRILLED CHICKEN SANDWICH marinated in-house, jack cheese, lettuce, tomatoes, red onions, mayonnaise and hand cut fries	12
FISH SANDWICH fresh catch of the day grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli and hand cut fries	16
VEGGIE BURGER fully loaded, sweet soy glaze, havarti cheese and a chilled quinoa salad	12

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
MAIN, CAESAR OR WEDGE/ WITH SOUP	9/14

ENTRÉE PLATES

FRESH CUT SALMON grilled over hickory wood and served with wild rice salad**	18
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
MARYLAND STYLE CRAB CAKES one or two jumbo lump crab cakes served over pommerey mustard sauce with hand cut fries	17/25
DANISH BABY BACK RIBS half or full rack smoked and grilled in-house with hand cut fries and P&G Slaw**	18/26