

EXPRESS LUNCH

THE CHESAPEAKE BAY CRAB CAKE CLUB
Creole rémoulade, apple wood smoked bacon
17

SPRINGER MOUNTAIN FARMS GRILLED CHICKEN BREAST GF
Rice pilaf, grilled Portobello mushrooms, lemon basil vinaigrette
14

FIRST COURSE

CHESAPEAKE BAY STYLE CRAB CAKE
Creole rémoulade
14

CAPRESE SALAD GF
Fresh mozzarella, tomato and basil, Italian olive oil, Mediterranean Sea salt
6

JUMBO SHRIMP COCKTAIL GF
Served with fresh cocktail sauce
14

STUFFED PORTOBELLO GF
Tasso ham, mozzarella, blue cheese, whole grain mustard vinaigrette
8

MIXED GREEN SALAD GF
Dried cranberries, walnuts, blue cheese balsamic vinaigrette
8

ICEBERG WEDGE GF
Blue cheese, applewood smoked bacon, Wisconsin blue cheese dressing
8

SWEET CORN CRAB CHOWDER
8

SANDWICHES

THE CHESAPEAKE BAY CRAB CAKE CLUB
Creole rémoulade, applewood smoked bacon
17

GRILLED VEGETABLE & HUMMUS WRAP (V)
Grilled and chilled portobello mushroom, Havarti cheese, arugula
12

PRIME ANGUS BURGER
Choice of cheddar or Wisconsin blue cheese
14

SALMON B.L.T.
Applewood smoked bacon, dill rémoulade
13



CHEF'S SELECTIONS

Menu changes daily offering the freshest ingredients

SPRINGER MOUNTAIN FARMS GRILLED CHICKEN BREAST **GF**

Rice pilaf, grilled portobello mushrooms, lemon basil vinaigrette

14

MAPLE LEAF FARMS DUCK BREAST MARSALA **GF**

Marsala wine, mushroom spinach risotto

16

SEARED CAROLINA MOUNTAIN TROUT

Sorrell's Creek Trout Farm, almond crusted, lemon caper beurre blanc, roasted potatoes

18

PAN SEARED PORK LOIN CHOP **GF**

Mashed potatoes, broccoli florets, Madeira sauce

15

SAN FRANCISCO STYLE CIOPPINO **GF**

Shrimp, diver scallops, P.E.I. mussels, fresh fish, roasted tomato saffron broth

18

STEAK DIANE

5 oz. filet mignon with a brandy mushroom whole grain mustard sauce, mashed potatoes

22

ENTRÉE SALADS

SEARED AHI TUNA SALAD NIÇOISE **GF**

Mixed greens and arugula, haricot verts, red potato, egg, olives, capers

14

LOBSTER COBB SALAD

Canadian lobster, bacon, egg, fried shallots Ancho chili buttermilk dressing

17

CHOPHOUSE STEAK SALAD **GF**

Grilled Prime beef tips, mushrooms, Monterey jack and cheddar, roasted tomato vinaigrette

16

TUSCAN CHICKEN CAESAR SALAD

Grilled Springer Mountain Farms chicken breast, croutons Parmigiano-Reggiano

13

ROCKEFELLER SPINACH SALAD

Fried oysters, applewood smoked bacon vinaigrette, Argentine Parmesan

14

Gluten Free **GF** *Gluten Free Optional* **(GF)** *Vegan* **V** *Vegan Optional* **(V)**

A service charge of 18% & state tax will be added to all checks. *State law requires taxing the service charge.*