



FROM THE BAR

Ask your server or bartender about our weekly draft specials

Miller Lite	Dogfish 60min
Coors Light	Angry Orchard
Blue Moon	Sierra Nevada Pale Ale
Budweiser	Sierra Nevada Hazy Little
Bud Light	Heavy Seas Loose Cannon
Michelob Ultra	Troegs Perpetual Ipa
Goose Island Ipa	Guinness Draught
Stella Artois	Pacifico
Sweetwater Hazy	Evil Genius Adulging
Yuengling	Corona
White Claw Seltzer	

SPECIALTY COCKTAILS

SLOE GIN FIZZ

Sloe Gin, Lemon Juice, Simple Syrup, and a Splash of Soda Water

LODESTONE FREEZE

Malibu Coconut Rum, Peach Schnapps, Lemonade, Sour Mix, and Blue Curacao

MOUNTAIN PUNCH

Tito's Vodka, Watermelon Dekuyper, Malibu Coconut Rum, Triple Sec, Lemonade

WATERMELON MULE

Tito's Vodka, Watermelon Dekuyper, Lime Juice, Ginger Beer

MOJITO

Captain Morgan Rum, Lime Juice, Simple Syrup, Sodawater, and Muddled Mint Leaf

- NON-ALCOHOLIC -

Coca-Cola • Diet Coca-Cola • Sprite • Iced Tea • Minute Maid Lemonade • Orange Juice • Apple Juice • Cranberry Juice • Hot Tea • Regular & Decaf Coffee

APPETIZERS

CHICKEN TENDER BASKET \$14.99

Fresh Chicken Tenderloins, Simply Southern Seasoned Batter, Fries, & Choice of 2 Dipping Sauces: BBQ, Buffalo, Ranch, Honey Mustard

LOADED BRISKET FRIES \$12.99

Chopped Beef Brisket, House Sauce, Shredded Cheese, Fries

CRAB STUFFED MUSHROOM CAPS \$12.99

Lump & Claw Crab Meat Blend, Housemade Remoulade, Large White Button Mushroom Caps

* SAUTÉ MUSSELS \$13.99

1lb Mussels in a White Wine Sauce with Chopped Garlic, Diced Tomato & Scallions served with Toast Points

WINGS (8-PIECE) \$15.99

8 Jumbo Wings Tossed in Your Choice of Sauce: BBQ, Buffalo, Old Bay, Garlic Parmesan. Served with Celery

FRIED GREEN TOMATOES \$5.99

6 Handbreaded, Fresh Green Tomato Slices Topped with Sweet Pepper Aioli

BROCCOLI CHEDDAR BITES \$5.99

Beignets Filled with Broccoli, Cheddar, and Bacon Bits Fried Golden Brown served with a side of ranch

SALADS

- DRESSINGS -

Ranch • Italian • Balsamic Vinaigrette • Caesar • Raspberry Vinaigrette • Blood Orange Vinaigrette

HOUSE SALAD \$9.99

Spring Greens, Grape Tomatoes, Sliced Cucumber, Julienned Red Onion, Button Mushrooms, Croutons

* CAESAR \$11.99

Romaine Heart, Croutons, Tossed in Caesar Dressing, Topped with Chipped Parmesan

CRABBY CAPRISI STACK \$11.99

Layers of Sliced Tomato, Fresh Sliced Mozzarella, Jumbo Lump Crab Meat, & Pesto atop a bed of Spring Mix, Drizzled with Roasted Red Pepper Vinaigrette

- SALAD ADD ONS -

Crabcake \$12.99 • 5 oz. Marinated Flat Iron Steak \$11.99
6 oz. Grilled Salmon \$12.99 • Grilled Chicken Breast \$4.99

* Chef's Recommendation

*20% gratuity will be applied to parties of 8 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

SANDWICHES

All sandwiches served with fries & a pickle spear / Substitute a small house salad for no additional charge

WISP BURGER \$14.99

½ lb. Fresh, Never Frozen Steak Burger, White American Cheese, LTO, Brioche Bun

RODEO BURGER \$15.99

½ lb. Fresh, Never Frozen Steak Burger, Tillamook Sharp Cheddar, Crispy Onion Ring, Green Leaf & Sliced Tomato, Jalapeño Pepper Jam, Applewood Double Smoked Thick Cut Bacon, Sweet Baby Rays BBQ, Brioche Bun

SOUP

SOUP DU JOUR \$9.99

CUP \$6.99

✿ FRIED GREEN BLT \$14.99

8 slices Thick Cut Applewood Smoked Bacon, Lettuce, Fried Green Tomato, Green Leaf, & Mayo, On Deli Sliced

CRABCAKE SANDWICH \$19.99

Jumbo Lump & Claw Crab Meat Blend, Housemade Remoulade, LTO, Brioche Bun

SMOKED BRISKET SANDWICH \$17.99

Smoked Beef Brisket, Tillamook Cheddar, Chipotle Mayo, Bacon Onion Marmalade, LTO, Brioche Bun

CHICKEN BACON RANCH \$16.99

Marinated Grilled Chicken Breast, Avocado Half, Thick Cut Applewood Smoked Bacon, LTO, Ranch Dressing, Brioche Bun

PASTAS

All pastas served with toast points

✿ MARYLAND BLOODY MARY \$14.99

Cavatappi Noodles Tossed in a Vodka infused Rosé Sauce, Old Bay & Other Spices, Topped with Crumbled Bacon & Crab Meat

BLACKENED CHICKEN ALFREDO \$14.99

Marinated Grilled Chicken Breast, Blackening Seasoning, Cavatappi Noodle, Alfredo Sauce

ENTRÉES

All entrées served with a vegetable & starch du jour unless noted

12 OZ. NY STRIP WITH WILD MUSHROOM DEMI GLACE \$29.99

12 oz. Choice Angus Beef NY Strip Steak, Crimini, Shiitake, & Oyster Mushroom Blend, Demi Glace

STUFFED EGGPLANT \$14.99

Breaded Eggplant Stuffed with a Blend of Ricotta, Spinach, Roasted Red Peppers Topped with Pesto Cream Sauce

*Only served with a vegetable du jour

WINE AND THYME CHICKEN \$19.99

Floured & Pan Fried Chicken Breast, Roasted Parsnip, carrot, mushroom, Pan sauce of Spices, Brandy, Burgandy and Thyme, Topped with Crispy Bits of Bacon

✿ ZESTY DILL SALMON \$24.99

6 oz. Fillet of Atlantic Salmon Topped with a Zesty Dill Seasoning and served with a Tarragon Burre Blanc

PIZZA

12" Medium, 16" Large

	MED	LARGE
EASY STREET	\$11.99	\$15.99

Cheese

MAIN STREET	\$13.99	\$18.99
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Pepperoni & Cheese

- EXTRA TOPPINGS -

MED \$2.49 EACH - LG \$2.99 EACH

Sausage • Cheese • Pepperoni • Onions • Green Peppers
Mushrooms • Black Olives

JUST FOR KIDS

Age 12 + Under

CHEESEBURGER & FRIES \$9.99

5.5 oz. Patty, American Cheese, Kaiser Roll, Fries

BUTTER NOODLES \$4.99

Buttered Cavatappi Pasta Noodles

GRILLED CHEESE \$5.99

Melted American Cheese on Deli Sliced Bread with Fries

MAC & CHEESE \$4.99

A kid favorite!

DESSERTS

\$8.99 each

Blueberry White Chocolate Cheesecake
Chocolate Chip Cookie Dough Cake
Peanut Butter Brownie Tower
Big Apple Pie

ADD ICE CREAM FOR \$2.99

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