



## 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
<b>EASY STREET</b>	<b>\$11.99</b>	<b>\$15.99</b>

Cheese

<b>MAIN STREET</b>	<b>\$13.99</b>	<b>\$18.99</b>
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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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