

APPETIZERS

Roasted Garlic Hummus

Puree of chick peas, lemon juice and sesame Tahini, served with warm pita bread, celery and carrot sticks.

Shrimp Tempura

Chef's style (4) Shrimp tempura served with sweet chili sauce.

Sesame Ahi Tuna

Marinated sashimi grade tuna seared rare, Japanese seaweed salad, Wasabi sauce and pickled ginger.

Risotto Arancini

Fried, breaded parmesan risotto, served with Marinara sauce.

Calamari Provençale

Sautéed calamari with garlic, olive oil, lemon and cilantro served with a side of tartar sauce.

8 Chef's Wings

Tossed with your choice of Parmesan Garlic, Buffalo or Chipotle sauce. Served with celery, ranch or bleu cheese Sauce.

Singapore Chicken Tenders

Thai orange-glazed chicken tenders with wasabi dipping sauce and shaved pickled ginger.

Southwest Style Quesadilla

Choose either grilled chicken or shrimp with peppers, onions, Mexican cheese blend, accompanied with fresh salsa, sour cream and guacamole.

Trio Slider

Crab cake, 6 hours beef short ribs and a mini burger sliders, served with homemade ranch potato chips, chipotle ketchup and tartar sauce.

Fire Tomato Andouille

Sautéed Andouille sausage with onions, peppers, garlic potato and tomato sauce.
Served with our garlic bread.

SOUPS

Soup Du Jour

Bowl of our homemade soup of the day.

Chef Naim's Crab Bisque

Maryland Crab with onion, celery and carrots.
Blended with a touch of cream and finished with lump crab meat.

SALADS

Bistro Tossed Salad

Baby mixed greens, English cucumber, carrots, tomatoes, red onion, seasoned croutons and your choice of dressing.

Asian Chicken Salad

Roast chicken, baby spinach, orange wedges, red and yellow peppers, candied cashew, served with a homemade Asian dressing. Choose Tuna Add \$ 2.00

Grilled Salmon Salad

Grilled salmon, mixed greens, candied walnuts, dried cranberry, golden beets, cherry tomatoes, pickled onion tossed with balsamic vinaigrette.

Iceberg Wedge Salad

Iceberg lettuce, picked onion, bleu cheese, diced tomatoes and bacon, served with a side of ranch dressing.

Grilled Chicken Caesar Salad

Grilled Chicken Breast, crisp romaine lettuce, grated parmesan cheese and croutons. Served with roasted garlic Caesar dressing.
With shrimp Add \$ 2.00



SANDWICHES

All selections served with your choice of seasoned fries, homemade Yukon gold potato chips or fruit cup.

Southwest Chicken Panini

Grilled Marinated chicken breast, applewood smoked bacon, aged cheddar cheese, chipotle pepper aioli, pressed on a jalapeño cheese baguette.

Smoked Turkey BLT

Smoked turkey, applewood smoked bacon, Swiss cheese, lettuce, tomato & Mayonnaise, On a grilled wheat or white bread.

Grilled Chicken Sandwich

Marinated breast of chicken, tomato, red onion, Lettuce, bacon, your choice of cheese, served on a sesame brioche bun with chipotle sauce.

Quinoa Garden Burger

Seared quinoa burger, feta or your choice of cheese, lettuce, tomato, onion, served on a brioche bun.

DoubleTree Short ribs Sandwich

6 Hours braised short ribs, lettuce, tomato, onion, chipotle sauce, choice of cheese, served on a brioche bun.

Ham and Cheese Sandwich

Grilled ham, Swiss cheese, slice of brioche bread, served with a cup of soup du jour.

Chef's Reuben Sandwich

Corned beef, Swiss cheese, sauerkraut, thousand island sauce, served on rye bread.

Add a fried egg \$ 1.00

Half Pound Burger

Grilled 8oz of Angus beef, lettuce, tomato, sauté onion and mushroom, smoked applewood bacon with your choice of cheese, served on a grilled brioche bun.

Maryland Crab Cake Sandwich

Our delicious 6oz crab cake, lettuce, tomato, onion, homemade tartar sauce, served on a brioche bun.

Chef's 10" Pizza

**Pepperoni | Cheese |
Meat Lovers | Shrimp Anchovy**

DINNER ENTRÉES

5:00pm to 11:00pm

New York Strip Steak

Grilled 12oz. center cut marinated New York Steak, Finished with Port wine sauce and accompanied with mashed potatoes and vegetable de jour.

Tequila Lime Beef Tips

Tender sirloin beef tips, sautéed with assorted peppers and sweet onions. Served over Spanish rice topped with fried tortilla strips. Deglazed with tequila lime and cilantro.

Center Cut Filet Mignon

Seared marinated filet mignon, porcini mushroom ravioli, and vegetable de jour, served with cream anglaise sauce.

Beef Short Ribs

6 Hour braised beef short ribs accompanied with mashed potatoes and vegetable de jour.

Jambalaya Pasta

Grilled, spicy andouille sausage, shrimp, tossed with sautéed peppers and onions, spicy Creole sauce, served over penne pasta.

Chicken Piccata

Seared chicken breast, lemon caper sauce, fettuccini pasta and chef's vegetables de jour.

Grilled Salmon

Marinated filet of salmon topped with lemon caper sauce, creamy orzo and vegetable de jour.

Twin Maryland Crab Cakes

7oz. seared crab cakes, served with mashed potatoes, vegetable de jour. Topped with Remoulade sauce.

WARNING: Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.