



## New Year's Eve Drink Specials

### **Poinsettia Champagne**

Add some sparkle to your evening celebration with this sprightly flavored blend of Grand Marnier, vodka, cranberry juice and champagne!

### **Chocolate-Raspberry Martini**

Vodka, Chambord, Crème de Cocoa and raspberries are the ingredients of this festive holiday variation on a classic cocktail favorite.

## Soups

**Soup of The Day** \$5.5

**Tomato Bisque** Hearty Classic with Housemade Croutons and Blend of Cheeses \$6

**French Onion** with Swiss Cheese and Housemade Croutons \$6

**Turtle** 60 Year Tradition, Served with Cream Sherry \$6.5

## Appetizers

**Grilled Brie** Sliced Apples, Pears, Spiced Pecans, Red Raspberry Coulis Served with Flatbread Crackers \$12

**Loaded Fries** Fresh Cut French Fries, House Made Chili, CSB Cheese Sauce, Bacon, Scallions, Sea Salt and Sour Cream \$9

**Crab Dip** Blue Crab Meat, Bacon, Cream Cheese, Sour Cream, Cheddar Jack Cheese, Nacho Chips \$11.5

**Coconut Curry Mussels** New Zealand Mussels Simmered in Coconut Milk, Red Curry, White Wine, Garlic, Shallots and Scallions Served with Grilled Baguettes \$10.5

**Firecracker Shrimp** Ale Battered Shrimp, Shredded Lettuce, Firecracker Sauce, Pineapple Mango Salsa \$10.5

**Mini Beef Wellington** Beef, Mushroom Duxelles, Puff Pastry, Merlot Demi, Chives \$11

## Salads

**\*House** Mixed Greens, Cucumbers, Tomatoes, Red Onion, Carrots, Homemade Croutons, Balsamic Vinaigrette Dressing \$5.5

**\*Caesar** Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Traditional Caesar Dressing \$6

**\*Gorgonzola Pear** Mixed Greens, Crumbled Gorgonzola, Caramelized Onions, Sugared Pecans, Honey Poached Pear, Merlot Vinaigrette \$6.5

## Entrée Salads

**Add** Grilled Chicken \$3 or Shrimp \$6

**\*Classic Caesar** Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Parmesan Crisp \$12

**\*Grilled Atlantic Salmon** Mixed Greens, Sundried Cranberries, Bleu Cheese Crumbles, Candied Pecans, Red Wine Thyme Vinaigrette \$15.5

## Entrees

**Add** One of Our Famous Crab Cakes \$10

**Crab Cake** Chive Whipped Potatoes, Zucchini Red Pepper Sauté, Horseradish Sriracha Remoulade \$25

**Parmesan Crusted Chicken Linguine** Italian Cheese Blend, House Marinara, Scallions Served with Garlic Bread \$18.5

**Chicken and Waffles** Taste a 100 Year Tradition. Waffles Stacked with Roasted Chicken, Mashed Potatoes, Rich Gravy, Broccoli, Petite Carrots \$15.5

**Cedar Plank Bourbon Salmon** Roasted Salmon, Bourbon Glaze, Maple Pancetta Grits, Broccoli, Petite Carrots \$24

**\*Eastern Shore Seafood Medley** Atlantic Cod, Maryland Crab Cake, North Carolina Shrimp, Sea Scallops, Tarragon Butter, Sun-dried Tomato Risotto, Grilled Asparagus \$33

**Bronzed Chilean Sea Bass** Pan Seared, Lemon Shallot Butter, Sundried Tomato Risotto, Zucchini Noodles \$34.5

**N.Y. Strip "Prime" Steak** 14oz Aged Prime Strip Steak, Herb Roasted Peruvian Purple Potatoes, Asparagus, Roasted Peppers, Au Poivre Demi \$38

**\*Ribeye** Roasted Potato Medley, Goat Cheese Demi, Broccoli, Petite Carrots \$30

**\*Filet Mignon** Asparagus, Roasted Red Peppers, Portabella-Demi, Bleu Cheese Whipped Potatoes \$34

**Rosemary and Garlic Rack of Lamb** New Zealand Rack of Lamb, Roasted Red Potatoes, Arcadian Lettuce Salad, Grilled Asparagus, Roasted Peppers, Italian Shaved Cheese, Shallot Vinaigrette, Goat Cheese Demi \$34

\*Items Can Be Modified for Gluten Allergies

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk for Food Bourne Illness

