



# DINNER MENU



Our menus feature fresh seasonal vegetables as well as meats produced by our community growers and farmers.

## Appetizers

**GFO** Gluten Friendly Options +1.00

### **Stuffed Mushroom Caps** 11.99

5 button mushroom caps stuffed with seasoned jumbo lump crabmeat and broiled to perfection.

### **Potato Skins** 10.99

Three fresh baked potato halves smothered with cheddar cheese, mozzarella cheese, and bacon. Served with ranch dressing and sour cream.

### **Spicy Cauliflower Bites** 7.99

Deep fried Tabasco battered cauliflower.

### **Warm Crab Dip** 12.99

With toasted baguettes.

### **Fresh Tomato Bruschetta Flatbread** 10.99

Baked naan flatbread topped with classic bruschetta, shredded mozzarella and provolone.

### **Jumbo Chicken Wings** 9.99

8 wings crispy on the outside and juicy on the inside. Choice of Buffalo, Barbecue, Garlic Parmesan, or just plain naked.

### **Quesadillas** 10.99

Grilled diced chicken breast and melted cheese in a honey wheat wrap with a side of sliced garden fresh tomatoes. Served with salsa, sour cream and tortilla chips.

## Soups and Salads

Salad Dressings: Bleu Cheese, Buttermilk Ranch, Italian, Red French, Sun-dried Tomato Basil Vinaigrette (low-fat)

### **Cream of Crab** 7.99 | 10.99

Incredibly perfect soup for the crab lovers, creamy and rich with jumbo lump crab meat  
**Cup 7.99 | Bowl 10.99**

### **French Onion** 7.99

Slow cooked, caramelized onions in a rich beef broth, topped with seasoned croutons and a provolone-mozzarella blend.

### **Soup Du Jour** 2.50

### **Salad Bar** 6.50

When available.

### **Beet Salad** 9.99

A blend of green and red leaf lettuce with roasted beets, toasted walnuts and goat cheese.  
*Add Chicken +3*

### **Grilled Or Crispy Chicken Salad** 11.99

Medley of red and green leaf lettuce, cucumbers, carrots, tomatoes, red onion and cheddar cheese. Topped with choice of grilled or crispy chicken.

### **Flour Tortilla Salad** 11.99

Red and green leaf lettuce with marinated chicken, fresh corn, black beans, diced tomatoes, red onions, cilantro, and cheddar cheese in a fried flour tortilla bowl. Topped with tortilla strips.

### **Watermelon Feta Salad** 12.99

Fresh watermelon, chopped cucumber, mint, red onion, and feta, tossed with our house vinaigrette.

## Sandwiches

Upgrade to French Fries +1.00 | Upgrade to Onion Rings +1.50

### **The Cacapon Burger** **GFO** 11.50

8-ounces of lean fresh ground beef, grilled and served with your choice of toppings on our toasted pretzel bun. Served with fries and a pickle.

*Add Swiss, American, Smoked Gouda, Fried Onions  
Fried Mushrooms +.50 each  
Add Fried Egg, Bacon +1.50 each*

### **Crab Cake Sandwich** **GFO** 13.99

Our homemade seasoned jumbo lump signature crab cake served on a brioche bun with cole slaw.

### **Pork BBQ Sandwich** **GFO** 11.99

Pit cooked pulled pork on a toasted pretzel roll, served with pickle, fries and a side of creamy cole slaw.

### **Grilled Turkey Gouda Sandwich** **GFO** 11.99

Roasted sliced turkey with sliced gouda cheese, bacon, lettuce, tomato and garlic mayonnaise on sourdough bread. Served with potato chips.

*almost heaven®*

# The Grill

All entrees below are served with a choice of wild rice blend, baked potato, mashed potatoes, or French fries and a dinner salad.

## Signature Crab Cakes 24.99

Our signature homemade, seasoned jumbo lump crab cakes; broiled or fried (your choice), to perfection. So good you will think you are on the Eastern Shore, sitting by the bay.

## Rainbow Trout 17.99

A boneless trout filet, lightly breaded and seasoned with lemon pepper butter.

## Stuffed Flounder 18.99

A mild flounder filet stuffed with jumbo lump crab meat, drizzled with house flounder sauce, and baked to golden goodness.

## Barbecued Baby Back Ribs 16.99

So tender they almost melt in your mouth and leave you wanting more.

## Down Home Cooking

Served with a salad

### Hot Roast Beef Sandwich 12.50

Tender Angus roast beef nestled between two slices of white bread served with mashed potatoes and homemade brown gravy.

### Chicken-N-Biscuits 13.99

Medley of tender chunks of juicy chicken breast, vegetables with buttermilk biscuits and a creamy chicken gravy.

### Liver And Onions 12.99

An all-time favorite topped with sautéed white onions and served with mashed potatoes, homemade brown gravy, and our vegetable of the day.

## Italian Cuisine

Served with a salad

### Spaghetti With Meat Sauce 11.99

Served with garlic toast.

### Italian Lasagna 14.99

Topped with extra sauce and mozzarella, baked til bubbly. Served with garlic toast.

### Fettuccine Alfredo 12.99

Fettuccine noodles topped with a creamy Alfredo sauce. Served with garlic toast.  
Add Chicken +3

### 12-Inch Cheese Pizza 11.99

Toppings extra —  
Pepperoni, sausage +1.00 each  
Onions, mushrooms, green peppers +.50 each

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## New York Strip Steak 18.99 | 25.99

An Angus 12 oz choice cut for all steak lovers, grilled to your preference. Make it a steak and cake by adding a signature crab cake.

## Grilled Pork Chop 14.99

12 oz, locally produced bone in, center cut pork chop, topped with red pepper jelly.

## Norwegian Salmon 17.99

Grilled North Atlantic Norwegian salmon seasoned with sea salt and white pepper.

## Bruschetta Chicken 14.99

Parmesan crusted chicken breast topped with homemade bruschetta.

## Beverages

### West Virginia Mountain Roast Coffee 1.75

### Iced Tea 2.00

### Sweet Tea 2.50

### Hot Tea 1.50

### West Virginia Bottled Water 1.75

### Sodas 2.00

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Sierra Mist

## On the Side

### Baked Potato 3.00

### Mashed Potatoes 2.50

### French Fries 2.50

### Onion Rings 2.99

### Side Salad 2.50

### Coleslaw 2.00

### Rice 2.00

### Vegetable of the Day 2.00

*almost heaven®*