

# DINNER

## SOUPS

**MARYLAND CRAB SOUP** 7 / 11

### SOUP OF THE DAY

Ask Your Server About Today's Selection 5 / 9

### FRENCH ONION BUTTERNUT SQUASH SOUP

Duck Confit, Swiss, French Bread, Grated Gruyere Cheese 9

## STARTERS

### Grilled Flatbread Mezze

Lemon Balm Pesto, Skillet Apple Preserve, Goat Cheese, Green Olive Tapenade 8

### Sriracha Glazed Chicken Pineapple Brochettes

Citrus Avocado Puree, Red Chili Slaw 9

### Andouille Shrimp and Johnny Cakes

Creole Cream 10

### Barbequed Ahi Tuna

Fennel Parsnip Puree, Citrus Cucumber Relish 13

## ENTREE SALADS

### Artisanal Greens and Crisp Butternut Squash

Port Wine Vinaigrette, Red Onions, Cucumbers, Blue Cheese 8

### Poached Pear and Prosciutto Salad

Mesclun Greens, Red Wine Vinaigrette, Gorgonzola Cheese, Marcona Almonds 9

### Pecan Crusted Chicken Breast and Artisanal Greens

Maple Gorgonzola Vinaigrette, Pears, Cucumbers, Dried Cranberries, Fennel, Red Onion, Gorgonzola Cheese 13

## CASUAL CORNER

### Skirt Steak Tortilla Crisp

Pico, Avocado, Black Bean Relish, Queso, Jack Cheese, Wild Mushrooms, Chipotle Aioli, Cilantro Crema 12

### Substitute Shrimp 4

### Black Bean Burger

Grilled Pesto Vegetables, Cilantro Crema, Whole Wheat Kaiser 11

### Buckhead Angus Beef Burger

Applewood Bacon, Choice of Cheese, Lettuce, Tomato, Toasted Brioche 12

### Fork and Knife Burger

Dubliner and Red Dragon Cheddar, Wheatberry Crostini, Skillet Mushrooms, Applewood Bacon, Red Onion Porter Jus, Skillet Apple Preserve 13

## MAIN ENTREES

All entrees are accompanied with House or Caesar Salad

### Chefs Market Inspiration

27

### Seafood Cioppino

Linguini Pasta, Shrimp, Scallop, Red Snapper, Crab Meat, Garlic Bread 15 / 27

### Stuffed Alaskan Salmon

Shrimp, Spinach, Brie Cheese, Lemon Butter Sauce, Vegetable Orzo 18

### Beer Battered Diver Scallops

Sherry Lobster Cream, Braised Collards 37

### South River Crab Cake

Choice of Mashed Potatoes or Old Bay Fries, Seasonal Vegetables, Coleslaw, Tartar Sauce  
Single 21 Double 37

### Skillet Meatloaf

Tomato Demi-Glace, Mashed Potatoes, Swiss Chard  
Single 10 Double 15

### Lancaster Chicken Breast

Pan Jus, Sweet Potato Hash, Roasted Brussel Sprouts 19

### Mixed Grill of Boar Sausage, Petite Filet Mignon, and Duck Breast

Black Berry demi glace, Wild Rice Potato Cake, Seasonal Vegetables 31

### Hudson Valley Duck Breast

Duck Gastrique, Sweet Potato Ravioli, Swiss Chard 24

### Black Angus Filet Mignon

Sundried Tomato Wild Mushroom Ragout, Red Bliss Mashed Potatoes, Seasonal Vegetables  
4oz. 22 / 8oz. 39

\*All F&B is subject to a 15% Club Surcharge. Gratuities are not required or expected.\*

Consumer Advisory: Consumption of undercooked meats, poultry, eggs, seafood, may increase the risk of foodborne illness. Please alert your server if you have any special dietary requirements.