

DINNER MENU 5pm-10pm Monday-Saturday

Starters

House-Made Hummus (Vegan) Grilled Pita, Roasted Garlic, Olive Oil	8	
Crispy Brussels Sprouts (V) Shaved Grana Padano, AR's Hot Southern Ho.	8	
Soup Du Jour	Cup 8	
	Bowl 10	
Applewood Smoked Chicken Wings (Not Available with Coupon) Choice of Sauce; House Rub with Bourbon Gastrique Hot Honey Sriracha Pineapple Barbecue	10	
<u>Salads</u>	Half	Ful
Small Batch Salad Roasted Beets, Crumbled Goat Cheese, Arugu Candied Pecans, Cranberry, Raspberry Vinaigrette	7 la,	15
Mykonos Salad Arugula, Feta, Tomato, Kalamata Olive, Balsamic Vin, Foccacia Bread	7	14
Caesar Salad Shaved Grana Padano, Garlic Crouton, Foccas Bread	7 cia	14
California Cobb Salad Avocado, Apple Cider Bacon, Aged Cheddar, Romaine Hearts, Ranch Dressing, Foccacia Bread	7	16
Add Grilled or Fried Chicken 6		
Add *Salmon 8		
Add Shrimp 8		



Sandwiches

All Sandwiches served with French Fries or Side Caesar

*Gourmet Cheeseburger on Brioche 80z Beef Patty, Choice of Cheddar, Swiss or Pepper-jack Served with Fries or Side Caesar Add Bacon 3	15
Maryland Blue Crab Cake Sandwich 6 oz Seared Crab Cake with Shredded Lettuce, Tomato and Cajun Remoulade Served with Fries or Side Caesa	18 ar
Fried Chicken Sandwich on Brioche Shredded Lettuce, Aioli, Sliced Tomato, Pickles Served with French Fries or Side Caesar	16
Chicken Caprese on House Made Foccacia Baby Arugula, Grilled Chicken Breast, Sliced Tomato, House Aioli, Basil Pesto, Fresh Mozzerella Cheese	16
Beyond Burger on Brioche (Vegan) 4 oz Vegan Patty served with Lettuce, Tomato and Pickles	16

Entrees

New fork Strip Steak	28
Maitre D'Hotel Butter, New Potatoes, House Vegetable	
Classic Shrimp Scampi over Capellini	26
Garlic, White Wine, Butter, Parsley	
Maryland Style Blue Crab Cakes	30
Basmati Rice, Cajun Remoulade, House Vegetable	

Desserts

Flourless Chocolate Torte	10
Salted Caramel Cheesecake	10

