



## FROM THE BAR

Ask your server or bartender about our weekly draft specials

Miller Lite	Dogfish 60min
Coors Light	Angry Orchard
Blue Moon	Sierra Nevada Pale Ale
Budweiser	Sierra Nevada Hazy Little
Bud Light	Heavy Seas Loose Cannon
Michelob Ultra	Troegs Perpetual Ipa
Goose Island Ipa	Guinness Draught
Stella Artois	Pacifico
Sweetwater Hazy	Bush Light
Yuengling	Evil Genius Adulting
White Claw Seltzer	Corona

## SPECIALTY COCKTAILS

### SNICKERDOODLE MARTINI

Frangelico, RumChata, Bailey's Irish Cream, Pinnacle Vanilla Vodka, Served in a Sugar Rimmed Glass

### FROSTY WISP

Tito's Vodka, Blue Curacao, Sprite, Served in a Sugar Rimmed Glass

### MOUNTAIN PUNCH

Tito's Vodka, Watermelon Dekuyper, Malibu Coconut Rum, Triple Sec, Lemonade

### CRANBERRY MULE

Tito's Vodka, Deep Eddys Cranberry Vodka, Lime Juice, Ginger Beer

### WHISKEY SOUR

Jack Daniels Whiskey, Lemon, Simple Syrup, Aromatic Bitters

- NON-ALCOHOLIC -

Coca-Cola • Diet Coca-Cola • Sprite • Iced Tea • Minute Maid Lemonade • Orange Juice • Apple Juice • Cranberry Juice • Hot Tea • Regular & Decaf Coffee

## APPETIZERS

### CHICKEN TENDER BASKET **\$14.99**

Fresh Chicken Tenderloins, Simply Southern Seasoned Batter, Fries, & Choice of 2 Dipping Sauces: BBQ, Buffalo, Ranch, Honey Mustard

### LOADED BRISKET FRIES **\$12.99**

Chopped Beef Brisket, House Sauce, Shredded Cheese, Fries

### CRAB STUFFED MUSHROOM CAPS **\$12.99**

Lump & Claw Crab Meat Blend, Housemade Remoulade, Large White Button Mushroom Caps

### ✿ SAUTÉ MUSSELS **\$13.99**

1lb Mussels in a White Wine Sauce with Chopped Garlic, Diced Tomato & Scallions served with Toast Points

### WINGS (8-PIECE) **\$15.99**

8 Jumbo Wings Tossed in Your Choice of Sauce: BBQ, Buffalo, Old Bay, Garlic Parmesan. Served with Celery

## SALADS

- DRESSINGS -

Ranch • Italian • Balsamic Vinaigrette • Caesar • Raspberry Vinaigrette • Blood Orange Vinaigrette

### HOUSE SALAD **\$9.99**

Spring Greens, Grape Tomatoes, Sliced Cucumber, Julienned Red Onion, Button Mushrooms, Croutons

### CAESAR **\$11.99**

Romaine Heart, Croutons, Tossed in Caesar Dressing, Topped with Chipped Parmesan

### ✿ ARUGLA, APPLE, AND BLEU **\$12.99**

Arugula, Crumbled Bleu Cheese, Smoked Salmon, Shaved Fennel, Julienned Red Onion, with Orange Shallot vinaigrette

### CRABBY CAPRESE STACK **\$11.99**

Layers of Sliced Tomato, Fresh Sliced Mozzarella, Jumbo Lump Crab Meat, & Pesto atop a bed of Spring Mix, Drizzled with Roasted Red Pepper Vinaigrette

- SALAD ADD ONS -

Crabcake \$12.99 • 5 oz. Marinated Flat Iron Steak \$11.99  
6 oz. Grilled Salmon \$12.99 • Grilled Chicken Breast \$4.99

# SANDWICHES

All sandwiches served with fries & a pickle spear / Substitute a small house salad for no additional charge

## WISP BURGER \$14.99

½ lb. Fresh, Never Frozen Steak Burger, White American Cheese, LTO, Brioche Bun

## RODEO BURGER \$15.99

½ lb. Fresh, Never Frozen Steak Burger, Tillamook Sharp Cheddar, Crispy Onion Ring, Green Leaf & Sliced Tomato, Jalapeño Pepper Jam, Applewood Double Smoked Thick Cut Bacon, Sweet Baby Rays BBQ, Brioche Bun

## SOUP

### FRENCH ONION \$9.99

CUP \$6.99

### SOUP DU JOUR \$9.99

CUP \$6.99

## ✿ BIG BLT \$14.99

8 slices Thick Cut Applewood Smoked Bacon, Lettuce, Tomato, & Green Leaf, Mayo, On Deli Sliced Bread

## CRABCAKE SANDWICH \$19.99

Jumbo Lump & Claw Crab Meat Blend, Housemade Remoulade, LTO, Brioche Bun

## SMOKED BRISKET SANDWICH \$17.99

Smoked Beef Brisket, Tillamook Cheddar, Bacon Onion Mar malade, LTO, Chipotle Mayo, Brioche Bun

## CHICKEN BACON RANCH \$16.99

Marinated Grilled Chicken Breast, Avocado Half, Thick Cut Applewood Smoked Bacon, LTO, Ranch Dressing, Brioche Bun

## PASTAS

All pastas served with toast points

## ✿ MARYLAND BLOODY MARY \$14.99

Cavatappi Noodles Tossed in a Vodka infused Rosé Sauce, Old Bay & Other Spices, Topped with Crumbled Bacon & Crab Meat

## CHICKEN ALFREDO \$14.99

Marinated Grilled Chicken Breast, Blackening Seasoning, Cavatappi Noodle, Alfredo Sauce

## ENTRÉES

All entrées served with a vegetable & starch du jour unless noted

## 12 OZ. NY STRIP WITH WILD MUSHROOM DEMI GLACÉ \$29.99

12 oz. Choice Angus Beef NY Strip Steak, Crimini, Shiitake, & Oyster Mushroom Blend, Demi Glacé

## ✿ SHORT RIB POT ROAST \$20.99

Slow Roasted & Seasoned Beef Short Rib, Roasted Carrots, Potatoes, Parsnips, Au Jus

## CRAB STUFFED PORTABELLA \$29.99

Jumbo Lump & Claw Crab Meat Blend in a Portabella Cap Topped and Broiled with Imperial Sauce

## CHICKEN VALDOSTANA \$19.99

Floured & Pan Fried Chicken Breast, Shredded Fontina Cheese, Pan Sauce of Spices, Cream, & Sweet Vermouth, Topped with Crispy Bits of Prosciutto

## ✿ ZESTY DILL SALMON \$24.99

6 oz. Fillet of Atlantic Salmon Topped with a Zesty Dill Seasoning and served with a Tarragon Burre Blanc

## STUFFED EGGPLANT \$14.99

Breaded Eggplant Stuffed with a Blend of Ricotta, Spinach, Roasted Red Peppers Topped with Pesto Cream Sauce

\*Only served with a vegetable du jour

## DESSERTS

### BLUEBERRY WHITE \$8.99

### CHOCOLATE CHEESECAKE

### ITALIAN RUM \$8.99

### CAKE

### PEANUT BUTTER \$8.99

### BROWNIE TOWER

### BIG APPLE PIE \$8.99

## JUST FOR KIDS

Age 12 + Under

### CHEESEBURGER & FRIES \$9.99

5.5 oz. Patty, American Cheese, Kaiser Roll, Fries

### BUTTER NOODLES \$4.99

Buttered Cavatappi Pasta Noodles

### GRILLED CHEESE \$5.99

Melted American Cheese on Deli Sliced Bread with Fries

### MAC & CHEESE \$4.99

A kid favorite!

✿ Chef's Recommendation

20% gratuity will be applied to parties of 8 or more.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.