

Appetizers

Signature Escargot

Baked in a savory garlic butter \$12

Boneless Chicken Wings

Made with Whole Chicken Breast With Your Choice of Sauces, Buffalo, Asian or Dynamite \$11

Crispy Fried Brussels Sprouts

Fresh Brussels Sprouts tossed in Applewood Smoked Bacon & Parmesan Cheese \$12

Farm Fresh Zucchini Chips

with Home Made Olive Dip

Local Zucchini, lightly breaded and fried with a delicious Kalamata olive dip, with lemon, garlic and Basil \$7.75

Dynamite Shrimp

Lightly breaded, served with a creamy sweet chili and Sriracha sauce, Sprinkled toasted sesame seeds \$11.50

The C.A.B. Snack *Subject to Availability*

Ciabatta Bread Toast Points topped with Prime Grade Certified Angus Beef Simmered in our Signature Roasted Garlic Butter \$12

Chilled Jumbo Shrimp Cocktail

Lemon wedge & our Signature spicy cocktail sauce \$12

Signature Maryland Crab Cake

With a spiced remoulade \$12

Walnut Crusted Brie Cheese

Port wine & Lingonberry compote
with salted rye toast points \$11.25

House Made Basil Tomato Bisque

Made with Tomatoes, Fresh Herbs
and a touch of Cream \$6.50

Baked French Onion Soup Au Gratin

House recipe French Onion Soup with croutons
and Baked Swiss Cheese \$6.50

Salads

Replace your house salad with any Petite sized salad or the Wedge, \$3.00 discounted from the Petite price listed.

Add to any Salad*

Chicken Breast \$5 Grilled Shrimp (3) \$7.75 4oz. Salmon \$7
12oz. NY Strip \$26 4oz. Filet \$17

Wellington Derby

Chopped romaine, roast chicken, tomato, Applewood smoked bacon, Avocado, hardboiled egg, and bleu cheese crumbles,
Signature Red Wine vinaigrette. Entrée – \$14 / Petite – \$9

Loaded Wedge

Iceberg wedge served with a dollop of creamy bleu cheese dressing and crumbles, Applewood smoked bacon,
chopped tomatoes and carrots. \$8.00

Arcadian Apple Salad

Spring Mix Lettuce and Shredded Red Cabbage with Toasted Walnuts, Apple, Craisins, Hard Boiled Egg,
Blue Cheese and tossed in a Parsley Champagne Vinaigrette Entrée – \$14 / Petite – \$9

Caesar

House Parmesan croutons, classic House made Caesar dressing, Parmesan cheese. Entrée \$9.50/ Petite \$6.50

Vegetarian Dishes

Vegetarian Forest Mushroom Risotto

Sautéed Cremini, Shitake & Button Mushrooms tossed in a Rich Creamy Parmesan Risotto with Roasted Asparagus
Topped with Fresh Herbs & Shaved Asiago \$24

Vegetarian Mushroom Linguini

Sautéed Mushrooms, Red Onion, Asparagus Tips, Fresh Tomato,
And Spinach in a White Wine Butter Sauce with Fresh Herbs and Garlic \$20

Signature Additions to your Entree

Surf & Turf

Lobster Tail Single - \$16 / Double - \$27
French Fried Shrimp (3) \$7.75
Grilled Shrimp (3) \$7.75
Crab Cake \$11

Chef's Sauces

Drawn Butter \$1
Signature Roasted Garlic Butter \$3
Herbed Brown Gravy \$2
Au Pouivre Sauce \$3
Grand Marnier Sauce \$2

Signature Entrées

Signature Entrées are accompanied by a House Salad

Panko Crusted Italian Chicken

with Parmesan Risotto

With Spinach and Sun-Dried Tomatoes in a White Wine Butter sauce \$22

Roasted Indiana Duckling with Port Wine Swedish

Lingonberry Sauce

Served with Wild Rice & roasted Asparagus \$30

Asian Pan Seared Ahi Tuna

Sushi grade Tuna, marinated in Soy, Ginger & Garlic, served with Sautéed Asian Vegetables, Suggested seared rare \$28

Signature Lobster & Shrimp Risotto

Broiled Lobster Tail over Housemade Risotto with our Shellfish Velouté Sauce folded in and tossed with Sautéed Baby Shrimp, Fresh Zucchini and Tomatoes.
Served over Roasted Asparagus. \$29

Jumbo Gulf Shrimp & Risotto

Blackened Grilled Shrimp over Three Cheese Risotto with Applewood Smoked Bacon, Roasted Asparagus & Fresh Herbs \$27

Signature French Fried Jumbo Gulf Shrimp

Hand Battered and served with French Fries, Lemon and our Signature Spicy Cocktail sauce \$20

Pan Seared Red Snapper

Seared & Baked Red Snapper over Orzo pasta tossed in Sautéed Shaved Brussels Sprouts
& fresh Tomatoes with a Lemon Butter Sauce \$23

House Made Maryland Crabcakes

Spiced Remoulade sauce and Broccoli \$24

Broiled Atlantic Lobster Tails

4-ounce Lobster tails with Sweet Potato Cake, Broccoli, Drawn Butter.
Double \$37 / Single \$23

Pecan Crusted Chicken with Grand Marnier Sauce

Herbed Garlic Redskin Mashed Potatoes \$19

House Recipe Meatloaf

Veal, Beef & Pork Meatloaf slow cooked with a Bourbon ketchup glaze, Herbed Garlic Redskin Mashed Potatoes,
Green beans, Herbed Gravy \$22



Our Steaks are proudly Hand Cut Daily with Certified Angus Beef® PRIME

All Grille Entrees are accompanied by a House Salad and Crispy Onion Strings**

14oz Prime Ribeye Steak

Richly marbled and robustly flavored, Prime Grade Certified Angus Beef® brand steak is sure to be very tender bursting with flavor, Suggested Cooked Medium Rare to Medium. Our Ribeye is Seasoned and grilled to your liking, served with Herbed Garlic Redskin Mashed Potatoes or a Baked Potato \$38

Certified Angus Beef® PRIME Filet Mignon

Our most popular and tender cut of Beef, Choose Between our 8oz. & 4oz. Certified Angus Beef® PRIME Filet

This melt-in-your mouth Certified Angus Beef® tenderloin steak is seasoned and grilled to perfection served with your choice of potato. We suggest it cooked within a Rare to Medium Temperature with this Tender Cut of Beef 8oz. - \$42 / 4oz. \$28

12oz Prime New York Strip Steak

A Great cross between the Marbled Ribeye and Tender Filet Cut. Seasoned and Cooked over our Flame Charbroil Grille

Suggested Cooked Medium Rare to Medium to release that great flavor. Served with a Baked Potato or Herbed Garlic Redskin Mashed Potatoes \$32

Lightly Seasoned Atlantic Salmon

Prepared simply with Olive Oil, Salt and Pepper and seared over our Flame Grille. Served with Wild Rice
8oz. - \$22 / 4oz. - \$18.50

Prime Grade Boneless Pork Loin Chop

Choices of one chop or two, our boneless chops are seasoned and grilled, served with Herbed Garlic Redskin Mashed Potatoes or a Baked Potato
Double - \$24 / Single - \$18

Certified Angus Beef Steak Au Poivre

C.A.B. Flat Iron Steak with Sautéed Mushrooms,
Brandy Peppercorn Cream Sauce. Served with Herbed Garlic Redskin Mashed Potatoes and Roasted Asparagus \$22

Swiss Grilled Chicken

with Wild Mushroom Au Poivre

Sautéed Mushrooms, Brandy Peppercorn Cream Sauce, Swiss Cheese. Served with Herbed Garlic Redskin Mashed Potatoes and Roasted Asparagus \$21

Ask Your Server about Menu Items that are Cooked to Order or served Raw* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Entrées may be shared for a plate charge of \$5. Vegetable of the day, Housemade Chips and Crispy Onion String garnish are not available for side dish substitution.*An 18% gratuity will be added to groups of 6 and more.