

SOUPS

Soup du Jour

Warm up with the Chef's Daily Special
\$3.50 - Cup \$5 - Bowl

Vidalia Onion Soup Gratin

Sweet Vidalia Onions make this Cheese Crusted Crock Irresistible \$6

Chesapeake Crab Bisque

Mouth watering creamy Bisque teeming with Crab & Sweet sherry
\$4 - Cup \$6 - Bowl

APPETIZERS

Spring Roll

Smoked chicken, caramelized onions, Andouille & Cheddar jack cheese wrapped in a thin crispy spring roll, served with southwestern Chile infused sour cream.....\$9

Mussels "Brewshetta"

A heaping bowl of Steamed Mussels with Tomato Bruschetta, Olive oil and Garlic.
Served with Toasted Crustini.....\$9

Fried Buffalo Mozzarella

Fresh, quick fried Mozzarella served with oven roasted tomato sauce.....\$9

Mozzarella Monticello

Fresh Mozzarella, Roasted Peppers, Tomatoes, drizzled with Balsamic Vinaigrette.....\$9

Spicy Ginger Chicken

Sautéed medallions of boneless breast of chicken tossed in a Honey-Ginger hot sauce.
Served with bleu cheese cole slaw.....\$9

Traditional Buffalo Wings

Just hot enough, with celery & bleu cheese.....\$9

Grouper Fingers

Market fresh Florida Grouper fillets, Focaccia crusted & quick fried served with a peppercorn-herb remoulade.....\$9

Smoked Maine Trout

with Red Onion, Hard Boiled Egg, Capers & Creamy Horseradish Sauce.....\$9

Porterhouse Chili

Our award winning Chili topped with Cheddar Jack Cheese & Focaccia.....\$6.50

Crab & Artichoke Dip

with toasted Focaccia croutons.....\$9

Jumbo Shrimp Cocktail

w/ spicy Horseradish cocktail sauce.....\$11

Fried Brie Wedges

with Raspberry Coulee.....\$9

Crab Cake Appetizer

served with Horseradish Dijon sauce.....\$11

DINNER ENTRÉES

All entrées are served with your selection of House Salad or cup of Soup du Jour & Chef's choice accoutrements. Small Caesar salad available for additional charge.

BEEF

Maytag Filet

*5 or 8 ounce Filet Mignon grilled and topped with bubbly Maytag Bleu Cheese & toasted walnuts.
Served with a baked Potato.....\$24 (5 oz.) \$29 (8 oz.)*

Steak 'n Cake

Broiled Jumbo Lump Crab Cake paired with tender Filet Mignon prepared to your specifications & served with a baked Potato.....\$29 (5 oz.) \$34 (8 oz.)

New York Strip

14 ounce Black Angus Strip grilled and brushed with roasted shallot Cabernet butter & topped with caramelized onions. Served with a baked Potato.....\$27

Delmonico

A Dry Aged 18 ounce Rib Eye steak, mesquite & spice rubbed, served with garlic butter & crispy tobacco Onions. Accompanied by garlic mashed red potatoes.....\$28

New York Strip Au Poivre

A pan sauteed, peppercorn crusted New York Strip steak laced with a Dijon demi cream sauce Served with roasted garlic mashed red skinned potatoes.....\$27

SEAFOOD

Tuna Au Poivre

Ahi Yellow fin Tuna steak crusted with black peppercorns, pan sautéed & finished with mild Dijon cream sauce. Served with rice du jour..... \$24

Blackened Salmon & Scallops

Market fresh Salmon fillet & jumbo Sea Scallops pan blackened & served with a side of fresh Oxaca Salsa & house rice..... \$25

Jumbo Lump Crab Cakes

Perfectly seasoned & broiled to a golden brown accompanied by our House rice.....\$27

Bronzed Grouper

Market fresh deep Sea Florida Grouper, lightly seasoned and pan bronzed, topped with jumbo Shrimp and matchstick vegetables, finished with a light Buerre Blanc sauce & house rice.....\$24

Herbed Salmon

Market fresh Atlantic Salmon fillet, lightly seasoned with fresh herbs, pan sautéed & served with oven roasted Asparagus spears.....\$23

POULTRY

Chicken Carbonara

*Boneless breast of Chicken, fresh Baby Spinach, crispy bacon, tomatoes
over Capellini pasta, in a garlic Romano cream sauce.....\$21.00*

Chicken Oscar

*Sautéed boneless breast of chicken topped with asparagus & lump Crabmeat,
finished with Garlic Butter Sauce and a drizzle of Tarragon Béarnaise. Served with rice du jour.....\$24*

Chicken Piccata

*Sauteed boneless breast of Chicken with diced tomatoes & capers in a light lemon butter sauce
served with house rice.....\$21*

PASTA

Shrimp Saint Charles

*Sautéed Jumbo Shrimp with diced tomatoes &
fresh baby spinach in roasted garlic lemon butter over Angel Hair pasta.....\$24*

Scallops Romano

*Pan seared, Dayboat Scallops tossed with baby spinach, wild mushrooms,
and sun dried tomatoes in a Romano cheese cream sauce,
tossed with Cavatappi pasta.....\$26*

Cavatappi Primavera

*Fresh seasonal vegetables pan sautéed with herb-infused olive oil tossed with
Cavatappi pasta & drizzled with balsamic reduction.....\$18
Add Chicken.....\$5 Add Shrimp.....\$6*

BUCKS BEST BURGERS

*All Burgers are Handmade 8 ounce Certified Angus Beef
served on toasted Tuscan roll with House fries*

Brew Master's Burger

With Cheddar Jack Cheese, Bacon & Creamy Horseradish sauce.....\$11

Black & Bleu Burger

Slightly seasoned & grilled topped with melted Bleu cheese.....\$10

Patriot Burger

With American cheese, lettuce & sliced tomato.....\$9

Porterhouse Burger

With sauteed mushrooms, onions & red peppers.....\$11

Chipotle Burger

With Jalapeno peppers, Smoked Mozzarella & Chipolte sauce.....\$11

SIGNATURE SALADS

Mediterranean Salad Small: \$7 Large: \$11

Mixed Field Greens, adorned with roasted Portabella & Artichoke relish, sliced Roma tomatoes & crumbled Feta cheese. Served w/Balsamic Vinaigrette

Porterhouse Salad Small: \$7 Large: \$11

Fresh Mixed Field Greens topped with Bleu Cheese crumbles, vine ripe tomatoes, spicy praline Pecans & sun-dried Cherries. Served with Honey Mustard dressing.

Garden Salad Small: \$6 Large: \$10

Fresh mixed baby greens topped with diced tomatoes, crumbled bacon, hard boiled egg, seasoned croutons & shredded cheddar-jack cheese.

Caesar Salad Small: \$4 Large: \$8

Fresh tossed Romaine Caesar with shredded Parmesan cheese

Add one of the following grilled items to any of the above:

Chicken \$5 Shrimp \$6 Steak \$6 Salmon \$6 Tuna \$6 Scallops \$8

SANDWICHES & STUFF

All sandwiches served with house chips & pickle unless otherwise noted
House fries, Sweet fries, Potato salad, Bleu cheese Cole Slaw available for additional charge

Charleston Fish & Chips \$10

Pecan encrusted Catfish served with tomato Chutney & House fries

Herb Grilled Chicken Sandwich \$9

With Swiss cheese & bacon
Balsamic Reduction

Praline Chicken Salad \$8

On Flaky Croissant with mixed greens & sliced Tomato

Crab Cake Sandwich \$12

Crumb coated and lightly fried Crab Cake on a flaky Croissant with creamy Horseradish Dijon sauce.

Pulled Pork BBQ \$9

Slow roasted & shredded Pork shoulder served with our Apple Butter BBQ sauce on a toasted Tuscan roll. Served with Potato Salad.

French Dip Au jus \$9

Thinly sliced Boar's Head Roast Beef with melted Provolone.
Served on a toasted Tuscan roll with a side of Au jus.

Sausage Sandwich \$9

Char-grilled sweet Italian Sausage with caramelized onions, roasted peppers & Provolone cheese on crusty French bread.

Ham & Havarti \$9

Sliced Boar's Head Tavern Ham piled high on a Parmesan cheese Panini bread with melted Havarti cheese & Creole mustard.
Served with Potato Salad.

Buffalo Chicken Sandwich \$9

Breaded boneless breast of Chicken topped with traditional Buffalo sauce & melted Bleu cheese on a grilled Tuscan roll.

Grouper Sandwich \$9

Market fresh, pan sauteed Grouper fillet, served with mixed greens, tomatoes & herb mayonnaise on crusty French bread.

Filet Sandwich \$11

Tender Filet with Caramelized onions, Cheddar jack cheese & creamy horseradish sauce on a toasted Tuscan roll.

Roasted Pork Tenderloin Sandwich \$8

On Focaccia bread with caramelized onions, smoked Mozzarella & Creole Mustard.

Grilled Tuna Sandwich \$10

With Wasabi mayonnaise on a flaky Croissant with lettuce & tomato.

Grilled Vegetable Sandwich \$9

Fresh seasonal vegetable pan flashed with balsalmic reduction & topped with melted Provolone cheese on crusty French Bread.
Served with Sweet Potato Fries.

Portabella Sandwich \$9

Oven roasted Portabella mushroom cap topped with roasted peppers, baby Spinach, melted smoked Mozzarella & herb mayonnaise on toasted Focaccia bread.