

PREVIEWS

WHITE BEAN HUMMUS DIP \$7.95 Topped with Kalamata Olives, Oven Dried Tomatoes, Garlic Herb Olive Oil with Warm Pita Bread.

THE BAY CRAB DIP \$12.5

Sweet and succulent Lump Crab Meat with a creamy Three Cheese blend. Served with Old Bay-seasoned Soft Pretzels for dipping.

"POPCORN" CHICKEN, SHRIMP OR CALAMARI \$9.5

Crispy and tender. Choose all one type, a combination of two, or all three. Served with Charred Tomato and Spicy Lemon Garlic Aioli for dipping.

SWEET AND SPICY WINGS \$10.5 Tossed in a Sweet and Spicy Habanero-Chili Glaze on Cool Mango-Mint Dipping Sauce.

DRY-RUBBED BBQ PORK QUESADILLA \$11

Flour Tortillas filled with BBQ Pulled Pork, with Monterey Jack Cheese and Chipotle Aioli Sauce. Garnished with Guacamole, Sour Cream and Pico di Gallo.

GUACAMOLE AND TRI COLOR CHIPS \$8.5

Smashed Avocado with Spicy Serrano Chilies, Fresh Lime, Cilantro and Ripe Tomatoes served with Stone Ground Corn Chips.

FEATURES

PAN SEARED ATLANTIC SALMON \$19.5

On Lemon Whipped Potatoes, with Smoky Collard Greens, Sautéed Shrimp and Ripe Avocado-Key Lime Butter Sauce.

BBQ PORK RIB STACK \$16.25 Fall off the Bone Tender, with our Signature Cherry Coca-Cola™ BBQ Sauce choice of Shoestring or Sweet Potato Fries.

FISH AND CHIPS \$15.5

Beer Battered Crisp Atlantic Haddock with Shoestring Chips,

Cilantro Slaw and Ancho Ranch Tartar Sauce.

PENNE FRA DIAVOLO \$13.95 Al Dente Pasta tossed in Spiced Tomato Sauce with Fresh Mozzarella and Basil. Add Chicken, Shrimp or Salmon \$5

CHICKEN ARUGULA \$17

Grilled Tender Chicken Breast with Crisp Prosciutto and Melted Mozzarella Served Over an Arugula, Olive and Artichoke Salad.

FETTUCCINE AL FORNO \$14.75
Fettuccine Noodles tossed in Roasted Garlic Cream Sauce with Prosciutto Ham Crackl'ns, Spinach and Parmesan Crust.
Add Grilled Chicken, Shrimp or Salmon \$5

LUMP BLUE CRAB CAKES \$22.5
Broiled Lump Blue Crab Cakes on pan roasted Asparagus,
with Oven Tomatoes and Tartar Sauce.

STEAK HOUSE NY STRIP \$21.5 Black Angus New York Strip with Marsala Wine Sauce. Roasted Garlic Mashed Potatoes and pan roasted Asparagus.

GRILLED MEATLOAF MARSALA \$15.5

Moist and Tender Meatloaf of Veal, Pork, and Beef served
with Marsala Wine Sauce, Smoky Collard Greens and
Garlic Mashed Potatoes.



SALADS

CAESAR SALAD \$10

Baby Romaine, Parmesan Crisps and Cracked Black Pepper. Anchovy Fillets are available on request. Add Grilled Chicken, Shrimp or Salmon \$5

"COBB" SALAD \$14.75

Grilled Marinated Chicken with Field Greens, Hard Boiled Eggs, Apple Smoked Bacon, Avocado, Tomatoes, Blue Cheese and Creamy Lemon-Basil Dressing.

"MY BIG FAT GREEK" SAIAD \$12.95 Spinach and Greens with generous Feta, Kalamata Olives, Diced Tomatoes, Shallots and Artichoke Hearts in an Oregano and Lemon Vinaigrette.

SANDWICHES

All Sandwiches served with choice of Shoestring or Sweet Potato Fries

GRILLED CHICKEN BLT \$12.95

Marinated Chicken Breast topped with Melted Swiss Cheese, Nueske Apple Smoked Bacon, Ripe Tomatoes, Guacamole spread and Shredded Romaine.

MEATBALL SLIDERS \$11.95

Mama's Meatballs with Tomato Sauce, Fresh Mozzarella, and Spicy Pepperoni on Rustic Italian Bread.

\$12.95 DOUBLE FEATURE BURGER

Black Angus Beef, Nueske Apple Smoked Bacon, Cheddar Cheese, Red Onions, Lettuce, Tomatoes, Pickles, and our Special Sauce.

CRAB CAKE SANDWICH \$14.5

Broiled Lump Crab Cake on a soft Kaiser Roll with Lettuce and Ripe Tomato. Accompanied by Ancho Ranch Tartar Sauce and Cilantro Slaw.

DESSERTS

CINÉFUL CHOCOLATE CAKE \$9.25

Moist Chocolate Cake with a hint of Almond, layered with Silky Rich Mousse and wrapped in Chocolate Lattice. With Chocolate and Raspberry Sauces.

DECONSTRUCTED PEANUT BUTTER PIE \$8.75

Graham Cracker Crust, Malted Chocolate Sauce and Roasted Banana Cream.

CRÈME BRULEE TRIO \$8.75

Vanilla, Rum-Cherry Chocolate, and Raspberry.

CINESSENTIALS

Popcorn (Complimentary Refills) \$7.50

Junior Mints \$4 Buncha Crunch \$4

Raisinets \$4 Toblerone \$5 Ghirardelli Caramel \$6

SOFT DRINKS

Coke, Diet Coke, Sprite, Fruit Punch, Lemonade, Ice Tea \$3.50 Acqua Panna Bottled Water \$4 S.Pellegrino Bottled Sparkling Water \$4

COFFEES All coffees can be served iced.

Single Espresso \$2.25 Café Mocha \$4 Double Espresso \$3.25

Triple Espresso \$4.25 Americano \$3

Cappuccino \$4

Café Latte \$4

Caramel Macchiato \$4.25

Coffee \$3 Herbal Teas \$2.5