

Appetizers

Caprese Flatbread

Mozzarella, tomato, basil

Featured Flatbread MP

Brie en Croute

Goat cheese, brie cheese, puffy pastry topped with honey roasted berries

Maine Mussels

Mussels, sweet Italian sausage, fennel, roasted garlic topped with truffle fries and lemon aioli

Spring Spinach Salad

Spinach, strawberries, feta cheese, red onion, puffed rice served with Blueberry Vinaigrette.

Caesar Salad

Romaine, sourdough croutons, parmesan crisps served with house made Caesar dressing

French Onion Soup

Caramelized onions, Swiss cheese, and croutons

Entrees

Maryland Crabcakes

Jumbo Lump Crab meat with cocktail or tartar sauce. Parmesan Risotto and grilled asparagus

Brioche Crusted Halibut

Parmesan, saffron and spring vegetables

Diver Scallop

“Crab fried rice”, bacon, peas

Chicken Paillard

Herbed cucumber salad, feta, hummus and pita

Rigatoni ala Vodka

Add Chicken

Lobster fra Diavolo

8oz lobster tail, Spaghetti, spicy Sicilian tomato sauce

► 18 oz Ribeye

Peppercorn crusted, twice fried potato, creamed spinach

► 8 oz CAB Filet

Warm fingerling potato salad, bacon and asparagus

Add-On Sides

Crab Fried Rice

Twice Fried Potato

Creamed Spinach

Truffle Fries

► Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Specialty Cocktails

Espresso Martini

Tito's, Kaluha, Creme de cacao, Espresso

Dirty Birdie

Grey Goose, Olive Juice, Bleu Cheese
Stuffed Olives

Pines Old Fashioned

Pines Bullit Bourbon, Bitters, Simple
Syrup

Cosmopolitan

Absolut Citron, Cointreau, fresh lime and
cranberry juice

Mojito

Bacardi, Sugar Cane, Lime Juice, Club
Soda, Mint

Parloma

Casa Amigos, Fresh Squeezed Grapefruit

Cucumber Martini

Tito's, Elder Flower Liquor, Muddled
Cucumber

Moscow Mule

Tito's, Lime juice, Ginger

Classic Apple

Tito's, Sour Apple Pucker, Splash of
Sours

Mama's Margarita

Casa Amigos Tequila, Cointreau, fresh
lemon and lime juice, salt rim

Greycliff

Champagne Brut, Apple Brandy

Beer by the Bottle

Michelob Ultra

Bud Light

Blue Moon

Modelo

Woodchuck Hard Cider Amber

Stella Artois

Bell's Two Hearted IPA

Dogfish Head 60 Minute IPA

Wine & Sparkling By The Glass

Chardonnay

Bogle, California

Chardonnay

Sonoma-Cutrer, California

Chenin Blanc + Viognier

Pine Ridge, California

Sauvignon Blanc

Bogle, California

Pinot Grigio

Bogle, California

Red Blend

Conundrum, California

Sparkling Wine

Wycliff Brut, California

Merlot

Bogle, California

Cabernet Sauvignon

Bogle, California

Pinot Noir

Bogle, California