

## Appetizers

### Calamari

Flash Fried Calamari, Served with Saffron Aioli & Spicy Tomato Coulis  
\$8.49

### Voodoo Shrimp

Rice Paper Wrapped Jumbo Shrimp, Served with a Southern Comfort Sweet Chili Sauce  
\$8.49

### Pub Fries

A Huge Plate of Fries Smothered with Melted Mozzarella, Cheddar, Bacon, Tomato, and Fresh Jalapeños. Served with Our Own Cajun Ranch Sauce  
\$8.95

### Nacho Grande

A Huge Plate of Blue Corn Chips Covered with Our Own Chunky Filet Tip Chili, Tomatoes, Jalapeños, Melted Cheddar Cheese and Salsa. Served with Sour Cream.  
\$8.29

### Wings or Boneless Wings

Served Mild, Hot, Roasted Habañero, Sweet Fire, Memphis Dry Rub, Jameson Honey BBQ, Old Bay, or Cajun Ranch. Served with Celery and Ranch Dressing  
\$8.29

### Sweet Potato Fries

Fried Golden Brown and Served with Chipotle Mayo  
\$6.49

### Raspberry Baked Brie

Oven Baked, Puff Pastry Wrapped Fresh Brie Round. Served with Gourmet Greens, Toasted Crostini & Raspberry Melba Sauce  
\$8.49

### Prince Edward Island Mussels

Sautéed Fresh Mussels with Saffron Cream, Roasted Red Peppers, Garlic & White Wine. Served with Toasted French Bread  
\$8.95

### Roasted Winter Squash Bruschetta

Roasted Winter Squash with Tomato, Sicilian Olives, Red Onion, and Fresh Basil. Served on a Toasted Crostini with Asiago Cheese and Balsamic Drizzle  
\$7.49

### Blue Bird Sampler

A Colossal Mix of Mozzarella Sticks, Boneless Wings, Beer Battered Onion Rings, Popcorn Shrimp, House Made Chips, Cajun Ranch and Marinara  
\$10.95

### Seared Ahi Tuna

Peppercorn Crusted Ahi Tuna, Served with a Sesame Ginger Cucumber Slaw & Wasabi  
\$9.49

### Beer Battered Onion Rings

Fried Golden Brown and Served with Horseradish Sauce  
\$6.49

### Bacon Cheddar Skins

Fresh Potato Skins Topped with Bacon and Melted Cheddar Cheese. Served with Sour Cream  
\$7.29

## Soups

### Soup Du Jour

All of Our Savory Soups Are Made From Scratch Using Only the Finest Ingredients  
\$4.59 Bowl \$3.69 Cup

### Baked Tomato Soup

Creamy House Tomato Bisque Topped with Croutons, Mozzarella and Swiss. Baked until Golden Brown  
\$4.95

### Roasted Red Pepper & Crab Chowder

Chef's Feature of Maryland Blue Crab Meat with Red Potatoes, Sweet Corn & Baby Spinach in Rich Fire Roasted Red Pepper Cream  
\$4.95 Bowl \$4.29 Cup

### Filet Tip Chili

Chunky Beef Filet Tips and Red Beans Spiced Perfectly and Topped with Shredded Cheddar  
\$4.95

## Garden Salads

All Salads are Served with a Garlic Parmesan Roll.

### Mesquite Rubbed Steak Salad

Gourmet Field Greens Topped with Grilled Hanger Steak, Blue Cheese Crumbles, Hard Boiled Egg, Grape Tomatoes, Red Onion & Gorgonzola Pear Vinaigrette  
\$11.95

### Apple Walnut Chicken Salad

Baby Spinach Leaves Topped with Grilled Chicken, Sliced Apples, Walnuts, Goat Cheese, Grape Tomato & Fat Free Raspberry Vinaigrette  
\$11.95

### Chicken Cashew Salad

A Mix of Spring Greens and Iceberg Lettuce, Topped with Teriyaki Glazed Sliced Chicken Breast, Mandarin Oranges, Cashews, Crispy Noodles, Tomato and Sesame Ginger Dressing  
\$10.95

### Turkey Cornwall Cobb Salad

A Mix of Baby Greens and Iceberg Lettuce Topped with Bacon, Crumbled Blue Cheese, Tomato, Sliced Egg and Fresh Baked Turkey Breast. Served with Ranch Dressing  
\$10.95

### Spiced Salmon Salad

Five Spice Rubbed Atlantic Salmon Fillet, Served on a Bed of Mixed Greens with Candied Pecans, Craisins, Grape Tomatoes & Balsamic Herb Vinaigrette  
\$12.95

### Caesar Salad

Crisp Romaine, Asiago Cheese and Croutons Tossed with Caesar Dressing. \$7.29  
\$10.29 With Chicken \$12.29 With Shrimp \$12.95 With Crab Cake or Salmon

## Pub Fare

### Fish & Chips

Pub Style Beer Batter Haddock Fillets Gently Fried and Served Over a Bed of Crispy Fries  
\$9.95

### Scotch Brown

Grilled Roast Beef, Sautéed Mushrooms & Onions on Sourdough Bread. Smothered with English Gravy and Served with Mashed Potatoes  
\$8.95

### Guinness Tips Pie

Fresh Cut Tenderloin Tips Sautéed with Onion and Carrots in a Rich Guinness Glace. Topped with Puff Pastry and Baked to Golden Brown  
\$11.49

### Half Rack & Mash

Slow Roasted BBQ Bourbon Baby Backs and Mashed Potatoes  
\$12.49

### Bangers and Mash

Our Own Grilled English Banger Style Sausage Served with Mashed Potatoes and English Gravy  
\$9.49

## Quesadillas

All Quesadillas Served with Sour Cream and Salsa

### Chicken Quesadilla

Grilled Chicken Breast with Jalapeños, Tomatoes, Cheddar and Mozzarella.  
\$8.49

### Shrimp Quesadilla

Marinated Jumbo Shrimp with Mozzarella & Cheddar Cheese, Corn & Black Bean Salsa, Baby Spinach and Cajun Spice  
\$8.95

### BBQ Steak Quesadilla

Mesquite Rubbed Grilled Hanger Steak with Cheddar and Mozzarella Cheese, Jalapeño Peppers, Tomatoes, Caramelized Onion and BBQ Sauce  
\$8.95

## Wraps

All Wraps Served with Corn Chips and Salsa

### Shrimp Caesar Wrap

Marinated Jumbo Shrimp with Asiago Cheese, Crisp Romaine, Tomato, Roasted Red Peppers & Caesar Dressing  
\$8.95

### Pesto Portabella Wrap

Grilled Balsamic Portabella Mushroom with Asiago Cheese, Baby Spinach, Tomatoes, Red Pepper Pesto & Red Onion  
\$8.49

### Sonoma Chicken Wrap

Cajun Grilled Chicken, Pepper Jack Cheese, Baby Spinach, Black Beans, Tomatoes and Our Own Cajun Ranch.  
\$8.49

Consuming Raw or Undercooked Meats, Seafood, or Shellfish My Increase Your Risk of Foodborne Illness.

## *Blue Bird Sandwich Specialties*

Served with Our Own Homemade Chips.  
Substitute Fries for \$.99; Onion Rings  
or Sweet Potato Fries for \$1.99;  
or add a Side Salad for \$2.29.

### **Sante Fe Turkey**

Grilled Turkey Breast Topped with Bacon & Smoked Cheddar Cheese, Served on Grill Pressed Ciabatta with BBQ Sauce, Crispy Fried Onion & Tomato  
\$8.49

### **Pulled Pork BBQ Sliders**

Our Own Wood Smoked Pork and BBQ Sauce .  
Topped with Cole Slaw and Served on Dusted Slider Rolls  
\$8.29

### **Sourdough Crab BLT**

Jumbo Lump Crab Salad, Served on Grilled Sourdough Bread with Swiss Cheese, Baby Spinach, Tomato, and Crisp Bacon  
\$9.95

### **Cowboy Cheese Steak**

Fresh Grilled Beef Topped with Sautéed Onion, Mushroom, Pepper Jack Cheese & Sweet Chili Sauce  
\$8.49

### **Smoked Corned Beef Reuben**

Thick Cut Rye Bread Topped with In House Hickory Smoked Corned Beef, Sauerkraut, 1000 Island Dressing & Melted Swiss Cheese  
\$8.49

### **Texas Chicken**

Grilled Strips of Chicken Breast Tossed with Bacon, Ranch Dressing, and Hot Sauce, Smothered with Cheddar and Served on a Hearth Baked Long Roll  
\$8.29

### **Crab Cake Sandwich**

Seasoned Lump Crab Cake, Broiled and Served with Tartar and Leaf Lettuce on a Rustic Ciabatta Roll  
\$10.49

### **Mediterranean Salmon**

Char Grilled Salmon Fillet Served on 12-Grain Focaccia with Olive Tapenade, Baby Arugula, Red Onion, Tomato, Asiago Cheese & Saffron Aioli  
\$9.49

### **Balsamic Grilled Portabella**

Grilled Balsamic Marinated Portabella, Topped with Roasted Red Peppers, Red Onion, Baby Spinach & Goat Cheese. Served on a 12-Grain Focaccia with Chipotle Mayo  
\$8.29

### **Chicken Chesapeake**

Grilled Breast of Chicken Topped with Crabmeat, Melted Swiss and Baby Spinach. Served on a Rustic Ciabatta Roll with Herb Mayo  
\$9.95

### **Biscuit Battered Catfish Po Boy**

Biscuit Battered Southern Catfish, Served on a Hearth Baked Long Roll with Lettuce, Tomato & Sriracha Tartar Sauce  
\$8.49

### **French Dip**

Sliced Roast Beef with Melted Swiss Cheese, Fried Onion Strings, and Horseradish Mayo. Served on a Toasted Rustic Ciabatta with Au Jus  
\$8.95

## *Burgers & Chicken Breast*

**Fresh Ground Beef Burger**

**6oz Chicken Breast**

**Veggie Burger**

### **Build Your Own**

Your Choice of Vegetable Burger, Fresh Ground Beef, or 6oz Fresh Chicken Breast and Up to 3 Toppings Listed Below. Leaf Lettuce, Baby Spinach, Tomato, Onion, Sautéed Onion, Sautéed Mushroom, Mozzarella, Swiss, Cheddar, American, Blue Cheese, Bacon, BBQ, Salsa, Cajun Spice, Hot Sauce  
\$8.59

## *Entrées*

Served Monday Thru Thursday 4-9 PM, Friday 4-10 PM, Saturday 11-10 PM, Sunday 11-9PM.  
Served with Garlic Parmesan Rolls. Side Selections Include: Side Salad, Whole Grain Brown Rice, Harvest Vegetable Pilaf, Baked Potato, Mashed Potatoes, Cole Slaw, Apple Sauce, Celery with Ranch, Vegetable Du Jour, or Fries. Dressings: Balsamic Herb Vinaigrette, Caribbean Mango Vinaigrette, Gorgonzola Pear Vinaigrette, Fromage Bleu Cheese, Ranch, Honey Mustard, Sesame Ginger, Thousand Island, Fat Free Raspberry Vinaigrette and Fat Free Italian.

## *Pasta* (Includes 1 Side Selection)

### **Chicken Rose'**

Char Grilled Chicken Breast Served with Smoked Mozzarella Ravioli, Sautéed Mushroom & Shallots in a Rose Tomato Cream Sauce  
\$15.95

### **Shrimp & Andouille Mac & Cheese**

Sautéed Jumbo Shrimp with Shallots, Garlic, Andouille Sausage & Tomato in a Smoked Cheddar Red Pepper Pesto Sauce. Tossed with Campanelli Pasta & Topped with Panko Bread Crumbs  
\$18.95

### **Cajun Chicken Alfredo**

Cajun Dusted Chicken Tenderloins in a Creamy Cajun Alfredo Sauce. Served Over Fettuccini Pasta  
\$15.95

### **Jambalaya**

Grilled Chicken, Jacob's Authentic New Orleans Andouille Sausage, Shrimp, and Scallops Sautéed with Peppers, Onions, and Tomatoes. Served on a Bed of Whole Grain Brown Rice.  
\$18.95

## *Chicken, Pork and Veal* (Includes 1 Side Selection)

### **Harvest Pork Tenderloin**

Char Grilled Bacon Wrapped Pork Tenderloin, Served with Herb Roasted Vegetable Ravioli in a White Wine Browned Butter Beurre Blanc. Garnished with Balsamic Glace  
\$16.95

### **BBQ Baby Back Ribs**

A Full Rack of Baby Back Pork Ribs Slow Roasted in Our Own BBQ Bourbon Sauce. Served with Mashed Potatoes  
\$18.95

### **Asiago Chicken & Crab**

Char Grilled Chicken Breast, Smothered with Lump Crab and an Asiago Cheese Cream Sauce. Served Atop a Bed of Baby Spinach  
\$17.95

### **Veal Milanese**

Herb Panko Breaded Veal Scallopine, Sautéed & Finished with a Vodka Tomato Sauce with Fresh Asparagus, Mushrooms & Shallots. Served over Harvest Vegetable Pilaf  
\$17.95

# Seafood

(Includes 1 Side Selection)

## Florida Grouper

*Almond Crusted Florida Grouper, Pan Seared & Finished with a Warm Potato Arugula Salad & White Truffle Oil*  
\$17.95

## Atlantic Salmon

*Char Grilled Atlantic Salmon Fillet, Served over Whole Grain Brown Rice. Topped with a Bacon & Zucchini Succotash and Finished with Spicy Tomato Coulis*  
\$17.95

## New England Crabber

*Twin Cakes of Lump Crab Meat Blended with Our Seasonings and Broiled until Golden Brown.*  
\$19.95

## Jumbo Sea Scallops

*Char Grilled Jumbo Scallops, Served over a Smoked Cheddar Fondue & Finished with Corn & Black Bean Salsa*  
\$18.95

# Steaks

(Includes 2 Side Selections)

Add Mushrooms & Onion to Any Steak for \$2, Add a Crab Cake for \$7.

## Filet Mignon

*Fresh Carved 8oz Filet Grilled to Your request.  
Medium Well and Well Done Orders will be Butterflied.*  
\$21.95

## Center Cut New York Strip Steak

*Fresh Carved 14oz Center Cut New York Strip Steak Grilled to Your Request.*  
\$18.95

## Center Cut Black & Blue New York Strip Steak

*Fresh Cut 14oz New York Strip Steak Dusted with Cajun Seasoning, Blackened in a Cast Iron Skillet, and Topped with Melted Blue Cheese Crumbles.*  
\$20.95

## Petit Center Cut New York Strip

*8oz Hand Carved New York Strip Grilled to Your Request.*  
\$14.95

## Jack Daniel's Tennessee Tournedos

*Two Fresh Cut Filet Tournedos Blackened with Cajun Spices and Served Over a Jack Daniel's BBQ Demi Glace. Topped with Crispy Fried Onions*  
\$21.95

## Steak Oscar

*Char Grilled 8oz Filet Topped with Asparagus, Lump Crab Meat & Roasted Hazelnut Hollandaise*  
\$27.95

Premium Bottled Soda Selections: All Natural Boylan's Root Beer and Cream Soda Made with Pure Cane Sugar, Boylan's Premium Orange Cream Soda with Pure Cane Sugar, Saratoga Springs Sparkling Water with Lemon, San Pellegrino Sparkling Water  
Coke Products: Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale

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