

Appetizers

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

Prince Edward Island Mussels

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

Voodoo Shrimp

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

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

Bacon Cheddar Skins

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

Seared Ahi Tuna

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

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

Calamari

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

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

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

Beer Battered Onion Rings

Fried Golden Brown and Served with Horseradish Sauce \$6.49

Raspberry Baked Brie

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

Soups

Soup Du Jour

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

Soup & Half Sandwich Special

A Cup of Our Savory Soup and Half a Sandwich. The Half Sandwich is Announced Daily \$6.95

Baked Tomato Soup

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

Soup & Salad

A Bowl of Our Savory Soup and a Side Salad. \$6.95

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

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

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

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

Apple Walnut Chicken Salad

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

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

Bangers

Grilled English Style Sausage Served with Fries and English Gravy \$9.49

Scotch Brown

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

Half Rack & Mash

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

Burgers & Chicken

Veggie Burger

Fresh Ground Beef Burger 6oz Chicken Breast

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

Substitute Fries for \$.99; Sweet Potato Fries or Onion Rings for \$1.99; or add a Side Salad for \$2.29.

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

Sonoma Chicken Wrap

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

Pesto Portabella Wrap

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

Quesadillas

All Quesadillas Served with Sour Cream & 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

Blue Bird 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 \$1.99.

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

Crab Cake Sandwich

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

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

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

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

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

Cowboy Cheese Steak

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

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

Daily Sandwich Special

An Ever Changing Sandwich Selection. Ask Your Server Today.

Biscuit Battered Catfish Po Boy

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

Entrées

Steaks & Seafood (Include 2 Side Selections)

Served with Garlic Parmesan Rolls. Side Selections Include: Side Salad, Cole Slaw, Fries, Apple Sauce, Celery with Ranch. Dressings: Balsamic Herb Vinaigrette, Caribbean Mango Vinaigrette, Ranch, Fromage Blue Cheese, Gorgonzola Pear Vinaigrette, Honey Mustard, Sesame Ginger, Thousand Island, Fat Free Raspberry Vinaigrette and Fat Free Italian.

New England Crabber

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

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