

SPRING TRAINING

SOUP & SALAD

SOUP

Add Half a Sandwich or Small House Salad....\$3.00

SOUP D'JOUR

Various Inspired Soups Prepared Fresh Daily

Cup....\$3.50.....Bowl....\$6.00

CHILI

Twenty-Three Ingredient Recipe. Served in a Crock....\$6.00

Add Onions, Cheddar or Sour Cream....Each \$.50

CRAB BISQUE

Maryland Blue Crab Stock, Heavy Cream & Sherry Served w/Jumbo Lump Crab....\$6.00

CHICKEN NOODLE

Traditional Stock Prepared with Fresh Herbs
Cup....\$3.00.....Bowl....\$5.00

FRENCH ONION

Stock with Sautéed Red & Vidalia Onions and Sherry. Served with a French Bread Crouton and Melted Gruyere Cheese in a Crock....\$6.00

SALAD

Add Marinated Grilled Chicken....\$3.00

Add Grilled Shrimp....\$5.00

Dressings: Italian, Creamy Italian, Ranch, Bleu Cheese, Raspberry Vinaigrette, Honey Dijon, Balsamic Vinaigrette, Parmesan Peppercorn, French, Thousand Island, Caesar.

FIESTA SALAD

Iceberg Lettuce, Tomatoes, Carrots, Cucumbers, Celery and Crumbly Bleu Cheese w/Crispy Chicken Dipped in Medium Sauce & Served w/Ranch Dressing....\$8.00

SMALL CAESAR SALAD

Romaine Lettuce, Carrots, Shaved Locatelli Pecorino Romano Cheese Served w/Premises Made Croutons....\$5.00

COUNTRY SALAD

Iceberg Lettuce, Praline Walnuts, Diced Tomatoes, Carrots & Bacon Tossed in Our Own Crumbly Bleu Cheese Dressing.....\$10.00

PEAR WALNUT SALAD

Baby Greens with Pears, Cucumbers, Tomatoes, Craisins, Crumbly Bleu Cheese & Praline Walnuts....\$8.50

GREEK SALAD

Romaine, Red Onion, Feta Cheese, Cucumbers, Tomatoes & Olives Served w/Our Greek Dressing....\$8.50

HOUSE SALAD

Lettuce Medley Topped with Tomatoes, Carrots, Cucumbers, Bell Peppers, Broccoli and Cheddar Cheese.
Small....\$5.00.....Large....\$7.00

TACO SALAD

Iceberg Lettuce, Black Olives, Tomatoes & Cheddar Cheese Topped w/our Chili & Served in a Fresh Taco Shell....\$8.50