

BRUNCH MENU

Served on Sunday from 10am-2pm

STARTERS

Chili 8 Baked Potato Soup 6

AHI TUNA POKE** 17

Spicy Marinated Tuna, Cucumber, Sriracha, Wakame
Seaweed Salad, Crispy Wonton Bowl

SHERRY CREAM MUSSELS 12

Sautéed Shallots and Garlic, Sherry Cream Sauce

HALF RACK GRILLMARX BABYBACK RIBS 14

Smoky Chipotle BBQ, House Cut French Fries

SPINACH DIP 13

Fresh Tortilla Chips, Fresco Salsa

KONA KABOB** 18

Three Mini Kabobs with Marinated Kona Steak,
Red Peppers and Onions

CRAB DIP 14

Served Warm with Sliced Baguette

CHICKEN TENDERS 12

Three Lightly Battered Crispy Tenders,
House Cut French Fries

GRILLED ARTICHOKE 11

Hickory Grilled, Jalapeno Aioli

FRESH CUT STEAKS**

All Steaks are served with Choice of one Side Item

Center Cut Filet Mignon 8oz 37

Boneless Ribeye 14oz 28

Kona Ribeye 14oz 30

New York Strip 14oz 30

Slow Roasted Prime Rib

10oz Cut 27 16oz Cut 32

ENTREES

FRESH FISH TACOS MKT

Jalapeno-Cilantro-Red Onion, Avocado, Shredded Lettuce,
Chipotle Roasted Garlic, House Cut French Fries

HICKORY GRILLED SALMON** 26

Served on a bed of Fingerling Potato Bacon & Onion Hash,
topped with Chardonnay Lemon Butter

MARYLAND STYLE CRAB CAKE 18

One Pan Seared Crab Cake, Hickory Grilled Yellow Corn,
Roasted Garlic Remoulade

Add an A La Carte Crab Cake 12

CHICKEN KABOBS 22

3 Kabobs grilled with Red Pepper and Onion, brushed with
Pineapple Glaze, served with Jasmine Rice

CHEF'S FRESH CATCH OF THE DAY MKT

Hickory grilled, served with mashed Sweet Potatoes
and Broccoli

HICKORY GRILLED STEAK TIPS 20

Sautéed with Mushroom, Red Pepper, Shallot and Garlic
Reduction, served with Jasmine Rice

SHRIMP AND GRITS 27

Sautéed Shrimp, Cajun Tasso Ham, Shallots, Garlic and
White Wine. Cheddar Scallion Grits, Sriracha

SIDE ITEMS

Baked Potato Red Bliss Mashed Potatoes Jasmine Rice
Mashed Sweet Potatoes House Cut French Fries
Cole Slaw Garlic Sautéed Spinach Broccoli
Mac & Cheese Cheddar Scallion Grits Grilled Asparagus
Asparagus Risotto

SANDWICHES

CHEESEBURGER** 15

Cheddar, Lettuce, Tomato, Onion, Mayonnaise, House Cut
French Fries

HOUSE MADE VEGGIE BURGER 15

Molasses Glaze, Pepper Jack Cheese, Chipotle Mayonnaise,
Lettuce Tomato, Onion, Side Mixed Green Salad

GRILLED CHICKEN SANDWICH 15

Chicken Breast, Pepper Jack Cheese, Bacon, Mayonnaise,
Lettuce, Tomato, Onion, House Cut French Fries

FRENCH DIP** 16

Shaved Prime Rib, Mayonnaise,
House Cut French Fries, Au Jus

FRESH FISH SANDWICH MKT

Grilled Fish topped with Cole Slaw, Jalapeno Aioli, Lettuce,
Tomato, Onion, House Cut French Fries

CRAB CAKE SANDWICH 19

Pan Seared Crab Cake, Jalapeno Aioli, Lettuce, Tomato,
Onion on a Toasted Potato Bun. Served with House Cut
French Fries

GRILLMARX B.L.T. 14

Chipotle Mayonnaise, Bacon, Lettuce, Tomato on Toasted
White Bread, Served with House Cut Fries

APPLE CIDER CHICKEN SALAD 13

Apple Cider-Brown Sugar Mayonnaise, Lettuce, Tomato,
Onion on a Toasted Potato Bun, Mixed Green Salad

SALADS

Chicken 6 Salmon/Fresh Catch 12 Steak 12
Shrimp 13 Tuna 14 Scallops 16

HOUSE MADE DRESSINGS

Honey Lime Vinaigrette Bleu Cheese Honey Dijon
Balsamic Vinaigrette Spicy Peanut
Balsamic Reduction Creamy Roasted Garlic
Caesar Champagne Vinaigrette

CAESAR SALAD 12

Romaine Lettuce, Reggiano Cheese, Croutons

SPICED PECAN AND CHICKEN SALAD 14

Mixed Field Greens, Shaved Grilled Chicken, Cinnamon
Toasted Pecans, Tomato, Tortilla Strips, Honey Lime
Vinaigrette & Peanut Dressing

WARM GOAT CHEESE SALAD 14

Mixed Field Greens, Walnuts, Dried Cranberries,
Balsamic Reduction

JAMIE'S COBB SALAD* 16

Mixed Field Greens, Crispy Chicken Tenders, Avocado, Egg,
Bacon, Tomato

AHI TUNA SALAD** 20

Sushi Grade Tuna topped with Lemon Wasabi Dressing
and Soy Sauce. Served with Mixed Greens Tossed in
Champagne Vinaigrette with diced Avocado and Mango

BLEU CHEESE STEAK SALAD** 20

Mixed Field Greens, Grilled Steak, Tomato, Crumbled
Bleu Cheese, Balsamic Reduction

Please alert your server if you have any food allergies

**Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness

PLEASE NOTE: BUFFET PRICES AND ITEMS ARE SUBJECT TO CHANGE ON HOLIDAYS

BRUNCH MENU

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BREAKFAST SELECTIONS

BREAKFAST PLATTER 14

Two Eggs Any Style, Two Pieces of Bacon or Sausage, Home Fried Potato Medley, Choice of Toast

POWER SANDWICH 15

Egg Whites, Avocado, Tomato, Baby Arugula and Pepper Jack Cheese on Wheat Toast. Served with Fresh Fruit

CHESAPEAKE BENEDICT 24

Crab Cakes, Poached Eggs, Hollandaise, Tomato, Roasted Garlic Remoulade on an English Muffin
Served with Home Fried Potatoes

FRIED EGG BURGER 16**

House Ground 9 oz. Burger Topped with a Fried Egg, Chipotle Mayo, Cheddar Cheese, Lettuce, Tomato and Onion on Toasted Bun. Served with House Cut French Fries

STEAK AND EGGS 31**

Hickory Grilled 14 oz. New York Strip Served with Two Eggs of Your Choice and Home Fried Potatoes

FRENCH TOAST 14

Three Slices of Brioche with Cinnamon and Nutmeg
Served with Fresh Fruit

FRESH PANCAKES 14

Three Large Pancakes Served with Home Fried Potatoes

OMELET STATION 14

Visit the Omelet Station in the Bar Area and Enjoy All You Can Eat Omelets with Your Choice of:

Onions, Spinach, Peppers, Tomatoes, Mushrooms, Ham, Sausage, Cheddar, Bacon and Spinach

Egg Whites are Available Upon Request



FRESH INDULGENCE BUFFET 26

Treat Yourself with Our All You Can Eat Buffet

CARVING STATION

Located in the Bar Area

~ Roasted Prime Rib, Horseradish and Horseradish Sour Cream

OMELET STATION

Located in the Bar Area

~ Your Choice of:

Onions, Peppers, Tomatoes, Mushrooms, Spinach, Ham, Sausage, Cheddar, Bacon

WAFFLE STATION

~ Make your Own Waffle~

Fresh Fruit, Chocolate Chips, Whipped Cream

Soft Beverages Included

Smoked Bacon and Sausage

Home Fried Potato Medley

Hash Browns

Fresh Pancakes

Scrambled Eggs

Sausage Gravy and Biscuits

Salmon Gravlox

Oatmeal

Selection of Fresh Fruit

Bagels

~ **Cream Cheese, House Made Jam**

Muffins

Pastries

Cookie Assortment

Assorted Cereals

Yogurt Cups

~ **Granola and Fresh Berries**

Fresh Vegetables

Sliced Grilled Chicken

Asparagus Penne Pasta



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