

TO SHARE

FRIED BRUSSELS SPROUTS (GF) \$13
flash fried, sweet & spicy sauce, scallions, toasted sesame seeds

O-RING TOWER \$12
fried, sweet Spanish onion rings served with a side of steak sauce & Maryland fry sauce

PUB PRETZEL \$9
choice of salt or everything seasoning, served with side of beer cheese & mustard dusseldorf

FRENCH ONION DIP \$7
served with kettle cooked chips

LOADED CHEESESTEAK FRIES \$15
chopped sirloin, cherry peppers, fried onions, scallions, beer cheese

VEGGIE EGGROLLS \$11
teriyaki sauce

CHEESESTEAK EGGROLLS \$14
chopped sirloin, spicy ketchup

SCRAPPLE SLIDERS \$12
RAPA scrapple, hot pepper jelly on potato slider rolls

PEEL & EAT SHRIMP \$17
Old Bay®, crushed garlic, served with cocktail sauce

PERRYVILLE TOWER OF POWER \$85
served with bleu cheese, ranch dressing, honey mustard, spicy ketchup, Maryland fry sauce, teriyaki sauce & marinara sauce

- 10 SMOKED BUFFALO WINGS
- 4 JUMBO CHICKEN TENDERS
- 3 CHEESESTEAK EGGROLLS
- 3 VEGGIE EGGROLLS
- 8 MAC & CHEESE BITES
- 4 MOZZARELLA HALF MOONS
- ONION RINGS

WINGS

served with celery & choice of bleu cheese or ranch dressing
add extra bleu cheese or ranch dressing +0.50

SMOKED WINGS		JUMBO CHICKEN FINGERS
10	20	6
\$15	\$25	\$15

SAUCES

- BUFFALO
- CHIPOTLE MAPLE
- NASHVILLE HOT
- TERIYAKI
- MANGO
- HABANERO
- PEACH BBQ
- OLD BAY® & HONEY

DRY RUBS

- OLD BAY®
- LEMON PEPPER
- CAJUN

SIDES

- FRENCH FRIES \$6
- VEGETABLE OF THE DAY \$5
- SIDE GARDEN SALAD \$6
- SWEET POTATO FRIES \$6
- JASMINE RICE \$6

DESSERTS

- WAFFLE ICE CREAM SUNDAE \$9
vanilla ice cream, chocolate syrup, whipped cream, cherry
- BALTIMORE LEMON STICK CAKE \$11
- SNICKERS PIE \$9
- STRAWBERRY CHEESECAKE \$9
- CINNAMON SUGAR PRETZEL \$9
side of caramel & chocolate sauce

THE SPORTSBOOK

BAR & GRILL

SALADS

add choice of grilled chicken \$6, crab cake \$10, salmon \$12 or sliced filet \$15
house-made dressings: ranch, bleu cheese, gorgonzola vinaigrette, sweet vidalia onion, honey mustard, oil & vinegar available upon request

CAESAR WITH A TWIST \$14
chopped romaine lettuce, crumbled applewood-smoked bacon, cherry tomatoes, croutons, shaved parmesan cheese, fresh basil, gorgonzola vinaigrette

FRIED CHICKEN SALAD \$17
mixed greens, crumbled applewood-smoked bacon, shaved red onions, cherry tomatoes, hard-boiled egg, waffle croutons, sweet vidalia onion dressing

GARDEN SALAD \$13
mixed greens, shaved red onions, cherry tomatoes, carrots, cucumbers, hard-boiled egg, croutons

ENTRÉES

STEAK & SHROOMS \$28
8 oz. filet mignonette, wild mushroom marsala, diced tomatoes, served with chef's daily selection of starch & vegetable
add 6 steamed shrimp +\$8

CRAB CAKE DINNER (GF) \$26
two 4 oz. lump crab cakes, Old Bay® tartar sauce, served with chef's daily selection of starch & vegetable

ROASTED GARLIC MANGO GLAZED SALMON (GF) \$24
6 oz. Atlantic salmon, jasmine rice, scallions, vegetable

BAKED CHICKEN PARM \$20
marinara sauce, mozzarella cheese, cavatappi pasta served with a toasted roll

MONGOLIAN BEEF (GF) \$20
sliced flank steak, jasmine rice, toasted sesame seeds, scallions, vegetable

FRIED CATFISH & CHIPS \$19
Old Bay® seasoned fries, Maryland fry sauce, coleslaw, lemon wedge



CATFISH & CHESAPEAKE BAY CUISINE

HANDHELD

served with kettle chips
french fries, sweet potato fries or side garden salad \$2.99

CRAB MELT (OPEN-FACED) \$18
crab imperial, sliced tomatoes, swiss cheese on grilled wheatberry bread

HEIRLOOM TOMATO BLT \$15
applewood-smoked bacon, romaine lettuce, roasted garlic aioli on toasted wheatberry bread

FRIED CHICKEN SAMMY \$16
dill-brined fried chicken breast, coleslaw, applewood-smoked bacon, pickle chips, peach BBQ sauce on a brioche roll

GRILLED CHICKEN \$15
applewood-smoked bacon, swiss cheese, sliced tomatoes, romaine lettuce, stone ground honey mustard, grilled brioche roll
add blackened +\$1

SURF & TURF CHEESESTEAK \$18
chopped sirloin, lump crab meat, swiss cheese, Maryland fry sauce on a steak roll

CHEESESTEAK \$15
chopped sirloin, fried onions, wild bunch mushrooms, steak roll, choice of beer cheese or cooper sharp american cheese

LOADED HOT DOG \$12
¼ lb. all beef hot dog, applewood-smoked bacon, chili, brown mustard, beer cheese on a steak roll

BURGERS

served with kettle chips
french fries, sweet potato fries or side garden salad \$2.99
sub turkey burger +\$1

DILLY DILLY BURGER \$17
applewood-smoked bacon, havarti dill cheese, pickle chips, roasted garlic aioli on a brioche roll

STEAKHOUSE BURGER \$16
grilled onions & wild bunch mushrooms, steak sauce, swiss cheese on a brioche roll

ALL-AMERICAN BURGER \$15
cooper sharp american cheese, lettuce, sliced tomato, red onion on a brioche roll

BURGER OF THE WEEK \$17
please ask your server

PIZZAS

BBQ FRIED CHICKEN \$18
chopped, fried chicken, red onion, crumbled bacon, peach BBQ sauce, mozzarella & provolone cheese blend

CAPRESE \$18
diced tomatoes, fresh basil, garlic aioli spread, balsamic reduction, fresh mozzarella cheese

THE BASICS \$15
cheese pizza
toppings \$1 each
pepperoni, sausage, bacon, mushrooms, peppers, onions

KIDS (12 & UNDER)

served with french fries or applesauce

HOT DOG \$8

CHEESE QUESADILLA \$8

PB&J UNCRUSTABLE \$8

CHICKEN FINGERS \$8

CHEESEBURGER \$8

MAC & CHEESE BITES \$8

(GF) Gluten Free

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DOMESTICS & IMPORTS

MODELO ESPECIAL 12OZ BOTTLE \$7
4.4% / PILSNER / MEXICO

CORONA EXTRA 12OZ BOTTLE \$7
4% / PALE LAGER / MEXICO

HEINEKEN 0.0 12OZ CAN \$7
0% / LAGER / NETHERLANDS

HEINEKEN 16OZ CAN \$8
5% / LAGER / NETHERLANDS

GUINNESS 16OZ CAN \$8
4.2% / STOUT / IRELAND

ANGRY ORCHARD HARD CIDER
12OZ CAN \$7
6.4% / HARD CIDER / WALDEN, NY

BUDWEISER
16OZ ALUMINUM BOTTLE \$7
5% / AMERICAN LAGER / ST. LOUIS, MO

BUD LIGHT
16OZ ALUMINUM BOTTLE \$7
5% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

COORS LIGHT
16OZ ALUMINUM BOTTLE \$7
4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

MICHELOB ULTRA
16OZ ALUMINUM BOTTLE \$7
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

MILLER LITE
16OZ ALUMINUM BOTTLE \$7
4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

YUENGLING LAGER
16OZ ALUMINUM BOTTLE \$7
4.5% / AMERICAN LAGER / POTTSVILLE, PA

IMPORTED BUCKET OF 6 \$35

DRAFT BEERS

16oz / 22oz

COORS LIGHT \$7 / \$9
4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

MILLER LITE \$7 / \$9
4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

BUD LIGHT \$7 / \$9
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

MICHELOB ULTRA \$7 / \$9
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

YUENGLING LAGER \$7 / \$9
4% / AMBER LAGER / POTTSVILLE, PA

BLUE MOON BELGIAN WHITE \$7 / \$9
5.4% / WITBIER / DENVER, CO

STELLA ARTOIS \$8 / \$10
5% / LAGER / LEUVAN, BELGIUM

DOGFISH HEAD 60 MINUTE IPA \$9 / \$11
6% / IPA / MILTON, DE

HEAVY SEAS
TROPICANNON IPA \$8 / \$10
7.25% / CITRUS IPA / BALTIMORE, MD

SAMUEL ADAMS
SEASONAL SELECTION \$8 / \$10
BOSTON, MA

TRÖEGS ROTATING \$10 / \$12
HERSHEY, PA



CRAFT BEERS

STONE FML HAZY DOUBLE IPA
16OZ CAN \$8
8.5% / HAZY DOUBLE IPA / ESCONDIDO, CA

KEY BREWING SPEED WOBBLER IPA
12OZ CAN \$8
4.6% / IPA / DUNDALK, MD

ELYSIAN BREWING SPACE DUST IPA
12OZ CAN \$7
8.2% / IPA / WASHINGTON

UFO WHITE 12OZ CAN \$7
5.1% / AMERICAN-STYLE WHITE ALE / BELGIUM

VICTORY BREWING GOLDEN MONKEY
19.2OZ CAN \$12
9.5% / BELGIAN-STYLE TRIPEL / PENNSYLVANIA

HEAVY SEAS LOOSE CANNON IPA
16OZ CAN \$8
7.25% / AMERICAN IPA / BALTIMORE, MD

PUT ANY 6 IN A BUCKET FOR \$35
(MIN 2 PEOPLE)

BEYOND

WHITE CLAW HARD SELTZER
16OZ CAN \$7
MANGO, BLACK CHERRY

TRULY HARD SELTZER 16OZ CAN \$7
ASSORTED FLAVORS

HIGH NOON HARD SELTZER 16OZ CAN \$7
ASSORTED FLAVORS

SURFSIDE HARD ICED TEA
12OZ CAN \$8

BUCKET OF 6 \$30

SPECIALTY COCKTAILS

A TASTE OF MARYLAND

ORANGE CRUSH \$10
cîroc summer citrus vodka, cointreau, fresh orange juice, sprite

MARYLAND MARGARITA \$12
avión silver tequila, avión reposado tequila, cointreau, lime juice, Old Bay® rim

THE ORIOLE \$9
bacardí superior rum, malibu coconut rum, red bull yellow edition, passion fruit, orange, guava

SPORTSBOOK FAVORITES

TROPICAL ISLAND MARGARITA \$10
dos hombres mezcal, cointreau, passion fruit, orange, guava, lime

FEVER PEACH \$12
created by Bartender Kirsten
absolut vodka, crown royal peach whisky, strawberry purée, peach syrup

THE RISING SUN \$10
patrón silver tequila, campari, orange juice, lime juice, sugar syrup

WINES BY THE GLASS

LIBERTY CREEK \$8
chardonnay, cabernet sauvignon, pinot grigio, merlot, moscato, white zinfandel

CHATEAU STE. MICHELLE \$10
chardonnay

LA MARCA \$13
prosecco