

TYCOONS

M E N U

SOUPS

Chicken Noodle Soup/Soup O' day: Cup \$4/Bowl \$5
 Turkey Chili: Cup \$5/Bowl \$6
Spicy and Healthy made with Lean Ground Turkey
Served with avocado, Sour Cream, Jalapeno, & Corn Tortilla

STARTERS

Michael's Flatbread \$14
Shrimp, Caramelized Onions, Heirloom Tomato, Feta, Garlic Boursin, Basil Pesto, Arugula, & Balsamic Drizzle

Calamari \$12
Fried Calamari, Pickles, Jalapeno, & Banana Peppers.
Served with Chipotle Aioli and Marinara

Wings \$12
One pound of Wings with Celery & Blue Cheese in your choice of Naked, BBQ, Buffalo or Old Bay, Honey Old Bay, Korean BBQ, Mango Habanero)

Charcuterie Board trio (served family style) \$15
Seasonal Dried cured meats, served with chef choice cheese selection and bread basket

Crab Dip \$12
Cheese Blend, Old Bay Seasoning, & Crostini

SALAD

Mixed Farm Greens \$10
Organic Greens, Avocado, Baby Heirloom Tomato, European Cucumber, Egg, Feta Cheese & Balsamic Vinaigrette

Quinoa Bowl \$12
Tri Color Quinoa, Spinach, Tomato, Arugula, Toasted almond, European Cucumber & Spanish Cucumber Vinaigrette

Caesar Salad \$8
Crisp Hearts of Romaine, Seasoned Croutons, House made Caesar Dressing & Parmesan Cheese

Add to any salad

Chicken	\$3.99
Steak	\$4.99
Grilled Shrimp	\$5.99
Salmon	\$5.99

Kid's Menu

For Kid's under the age of 16 or Senior Citizens

Grilled Cheese Sandwich	\$6
Mac & Cheese	\$6
Fried Chicken Tenders	\$6
Cheeseburger	\$6
Broccoli and Cheese	\$4
Side Salad	\$4

Each Kid's Meal comes with Fries & Choice of Drink

SANDWICHES

Old Hilltop Crab Cake \$16
Jumbo Lump Crab Cake with Citrus Aioli. Served with Coleslaw and Fries

Triple Crown Club \$14
Oven Roasted Turkey, Applewood smoked bacon, Swiss, Lettuce, Tomato, and Mayonnaise on Seven Grain Bread

BBQ Beef Brisket \$10
Slow Braised Beef Brisket, Caramelized Onion, Roasted Tomato, Gruyere, Chipotle BBQ Sauce

Ranch Fried Chicken \$10
Spicy Panko-Crusted Chicken Breast, Cheddar Cheese, Sriracha Ranch House Dressing, Lettuce, Tomato, & Onion

The Duke \$12
Angus Burger, Applewood Smoked Bacon, Sautéed Mushroom, Aged Cheddar, Caramelized Onion,

The Stable \$10
Build your own "Stake" Burger: Wagyu, Beef, or Turkey
Choice of cheese: Pepper jack, Swiss, Cheddar, and Provolone (\$.75)
Choice of Topping: Caramelized Onion, Sautéed Mushroom, Fried Onion Ring, Pico De Gallo, Bacon, Fried Eggs, avocado (\$1.00)

Choice of Spread: Mayonnaise, Mustard, Chipotle Mayo, Garlic Aioli, Chipotle BBQ (Free)

ENTREES

Seafood Wellington \$25
Red Snapper, Shrimp, & Lobster Wrapped in Puff Pastry and Cooked to perfection

Old Hilltop Crab Cake Platter \$22
Duo Jumbo Lump Crab Cakes with Old bay & Lemon. Served with Coleslaw and Corn

Cast Iron King Cut Prime Rib of Beef \$21
12-oz Prime Rib, Charred Corn Salsa served with a sauce of your choice

Oscar Filet \$25
8-oz Filet center cut topped with Jumbo Crab Meat. Served with a sauce of your choice

Asiago Crusted Chicken \$18
Free Range Chicken Breast Stuffed with Sundried Tomato, Spinach, & caramelized Shallot

CHOOSE YOUR SAUCE:

Chimichurri • Truffle Jus • Red Wine Demi
 Classic Bearnaise • Beurre Blanc

CHOOSE YOUR SIDE:

Coleslaw • Waffle Fries • Steak Fries
 Yukon Gold Garlic Mashed Potatos • Rice • Broccoli
 Daily Vegetable • Corn • Old Bay Fries
Sides also available a la carte for \$4

DESSERTS

Key Lime Pie \$6

Chocolate Mousse Pie \$6

Cheesecake Du Jour \$6

Pistachio Ice cream Sundae \$7
Topped with cherries, chocolate sauce and salted Pistachio

Crème Brulee \$7
Topped with Meyer Lemon and Blueberries