

TIPS MENU

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: Wagu, 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 Potatoes • 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