

# Tycoons

## Chicken Noodle or Soup of the Day

Cup ~ 4.5 Bowl ~ 6.5

### ~ Starters Tips ~

#### Arancini Fra Diavolo

Risotto - Fried Mozzarella— Spicy Tomato Herb Sauce ~ 9

#### Shoemaker

Hand Cut French Fries—Rosemary— Garlic—Pepper Jack ~ 4

#### “Straws”

Fried Onion Straws Served with BBQ Tiger Sauce ~ 4

#### Coddies

Fresh Cod Mix with Potatoes & Fried until Golden Brown  
Served with Mustard & Saltines ~ 4/Ea

#### Old Bay Fries

Hand Cut Fries Boardwalk Style ~ 4

#### Basil Crab Dip

Jumbo Lump Crab—Fresh Basil—Old Bay Seasoning—Sherry—Marscapone  
Served with Toasted Points ~ 9

#### Wings

A Pound of Wings with Celery & Bleu Cheese  
Available in (Old Bay—Buffalo—Chinese Mustard) ~ 9

### Laurel Park Wants To Host or Cater Your Next Event...

Laurel Park is a great place to host special events, parties, wedding receptions, birthdays and more. We are pleased to accommodate groups of 10, up to a party of 500. Please visit our Group Sales office on Club Level or call us at 301-470-5439 for more details

•\$10 Food & Beverage Minimum Per Person

•18% Gratuity Will Be Added For Groups of 8 or More

### ~ Sandwiches /Entrees~ (All Sandwiches served with Chips & Pickle)

#### DeCarlo Hoagie

Prosciutto— Salami—Mortadella—Provolone—Sweet & Hot Peppers ~ 12

#### B-More Shrimp Salad

Jumbo Shrimp Tossed with Celery & Red Onions in an Old Bay Mayo.  
Served on Rye ~ 14

#### King Pit Beef

Slow Roasted Beef Sliced Thin and Piled High on a Kaiser Roll with Raw Onions and BBQ Tiger Sauce ~ 9

#### Crab Cake Sandwich

Jumbo Lump Crab Cake Seasoned with Old Bay-Served on White Toast with Lettuce and Tomato ~ **Market Price**

#### Pletcher Porketta

Slow Roasted Pork—Imported Provolone—Arugula and Garlic Aioli on a Grilled Hoagie Roll ~ 9

#### The “Stake” Cheeseburger

8oz of Fresh Ground Beef—Fried Onions—Pepper Jack—Lettuce—Tomato ~ 10

#### The Best Bet BLT

Smoked Salmon—Bacon—Rye Toast—Herb Dijon—Lettuce—Tomato—Cream Cheese ~ 15

#### Castellano Tacos

Pico—Red Slaw—Sour Cream ~ 10  
\*Choice of Beef—Chicken—Shrimp—Pork

#### Triple Crown Club Sandwich

Roasted Turkey Breast—Apple Wood Bacon—Swiss Cheese  
Sliced Tomato—Green Leaf Lettuce  
Choice of White, Wheat or Marble Rye ~ 13

#### Crab Cake

Two Jumbo Lump Crab Cakes Seasoned with Old Bay. Served With Fries and Slaw ~ **Market Price**

*All Burgers/Steak Cooked to your liking*  
**MEDIUM RARE:** Warm red center, with a hint of pink  
**MEDIUM:** Warm pink center **MEDIUM-WELL:** Some pink in center  
**WELL:** No pink, cooked all the way through

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may

### ~ Salads ~ Locally Sourced from “Big City Farms”

#### “Rosies” Tomato Tower

Basil—Fresh Mozzarella—Heirloom Tomatoes—Evoo ~ 10

#### Bookmaker

Mixed Greens, Shrimp—Prosciutto -Salami—Mortadella—Provolone  
Sweet & Hot Peppers with Creamy Parmesan Dressing ~ 12

#### Caesar

The “Classic” Caesar Salad—Crisp Romaine Hearts—Grated Reggiano & Home Made Dressing ~ 9

#### \* Add To Any Salad

Blackened Chicken ~ 4  
Grilled Shrimp ~ 6  
Grilled Chicken ~ 4  
Smoked Salmon ~ 6

### ~ Pizza ~

#### B-More Seafood Pie

Shrimp Salad—Smoked Salmon—Jumbo Lump Crab Meat—Sliced Tomato—Pepper Jack Cheese —Mozzarella Cheese ~ 14

#### Pony Up

Prosciutto—Salami—Mortadella—Provolone —Sweet & Hot Peppers ~ 10

#### Prado BBQ Pie

House BBQ—Pulled Pork—Carmelized Onions—Cheddar Cheese ~ 13

#### Trifecta

It’s a Classic! Fresh Mozzarella—Basil—Sliced Heirloom Tomatoes ~ 12

### ~ Daily Chuckus Dessert Tips ~

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