



STARTERS

Bavarian Pretzel.....\$6.95

Braided pretzel, baked until golden brown, brushed with butter & topped with pretzel salt. Served with Dijon or Honey Mustard. *Add a side of cheese sauce - \$.50*

Spinach & Artichoke Dip.....\$8.95

Sautéed baby spinach & artichokes blended with cream cheese & Italian spices. Served with toasted garlic crostini.

The Inn's Special Crab Dip.....\$14.95

Maryland Style crab dip made with cream cheese, Lump crabmeat, and Old Bay seasoning, baked till golden brown. Served with toasted garlic crostini.

Gourmet Cheese Plate.....\$15.95

Extra Sharp NY Cheddar, Longhorn, & Smoked Gouda chesses, Hot Calabrese salami, Pepper salami, Hot Capicola ham, sliced apples, red & green grapes, marinated kalamata and green olives, & toasted garlic crostini.
Served with a house made yogurt dip & Stone-ground mustard.

Shrimp Cocktail.....\$11.95

(6) tender Gulf shrimp poached in a fine light lager with a blend of Maryland spices. Served chilled with house-made cocktail sauce & a fresh lemon wedge.

Murphy's Wings.....\$12.95

(8) large, juicy wings tossed with your choice of Old Bay, BBQ, garlic parmesan, Thai Chili, hot or mild wing sauce.
Served with celery & ranch or bleu cheese.

Loaded Potato Wedges.....\$8.95

House cut Idaho potatoes piled high with melted cheddar cheese, crispy smoked bacon, & scallions. Served with sour cream. *Add BBQ pulled pork \$2.00*

Pimento Cheese Potato Wedges.....\$9.95

House cut Idaho potato wedges topped with pimento cheese, bacon, and pickled jalapeños. *Add BBQ pulled pork \$2.00*

SOUP

French Onion\$7.95

Allow us to knock off the chill with our signature house-made French Onion Soup. Caramelized onions in a vegetable-based broth with the sweet taste of brandy. Topped with a baguette & melted Swiss cheese.

SALADS

Fall Harvest Salad.....\$12.95

Fall is here and so is our new harvest salad!
A mix of baby spinach, arugula, craisins, shredded mozzarella, croutons, and a generous portion of hickory smoked turkey. Topped with a honey mustard dressing.

Caesar Salad.....\$10.95

Chopped Romaine lettuce tossed with creamy Caesar dressing, topped with Parmesan cheese & house-made croutons.
Add grilled or breaded chicken - \$2.00

Wedge Salad.....\$11.95

Wedge of fresh iceberg lettuce topped with chopped smoked bacon, bleu cheese crumbles, grapes, & bleu cheese dressing.

Caprese Salad.....\$13.95

Fresh vine ripe tomatoes, fresh mozzarella, & fresh basil drizzled with olive oil & balsamic vinaigrette.

Side Salad.....\$5.95

Mixed greens topped with tomatoes, cucumbers, red onion, & house-made croutons. Served with your choice of dressing.

Dressings:

- **Ranch**
- **Bleu Cheese**
- **Honey Mustard**
- **Raspberry Vinaigrette**
- **Balsamic Vinaigrette**
- **Olive Oil & Balsamic Vinegar**

NOTE – Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-illness

PANINI'S

Apple Cheddar Chicken.....\$13.95

Grilled chicken breast topped with locally made apple butter, bacon, & cheddar cheese on grilled Artisan bread. Served with your choice of chips or seasoned tri-colored potatoes.

Chicken Parmesan.....\$12.95

Grilled chicken breast generously topped with tomato sauce, shredded mozzarella & provolone cheese on grilled Artisan bread. Served with your choice of chips or seasoned tri-colored potatoes.

Southwest Chicken.....\$12.95

Breaded chicken breast with pickled jalapeños and a spicy aioli, lettuce, tomato, and onion. Choice of cheddar cheese or bleu cheese. Served with your choice of chips or seasoned tri-colored potatoes.

Reuben.....\$12.95

A twist on an old classic! Savory shredded corned beef or hickory smoked turkey, sauerkraut, authentic house made Russian dressing, and Swiss cheese between 2 pieces of marble rye. Served with your choice of chips or seasoned tri-colored potatoes.

Turkey Bacon Swiss.....\$12.95

Swiss cheese melted over hot shredded hickory smoked turkey with crisp slab bacon served on grilled Artisan bread. Served with a stone-ground deli mustard. Served with your choice of chips or seasoned tri-colored potatoes.

BLT.....\$7.95

Crispy bacon, tomatoes, and iceberg lettuce on a grilled Artisan bread. Served with your choice of chips or seasoned tri-colored potatoes.

ENTRÉES

Crab Cake.....\$21.95

6 oz. blended symphony of Maryland spices at its' finest, all thriller and no filler! Cooked to a delicious mouthwatering golden brown & served with a touch of Baltimore hospitality. Sauce options: House-made cocktail, Tartar, or Creamy Lemon Caper Dill. Served with your choice of chips or seasoned tri-colored potatoes.

Add an additional crab cake for \$15.95.

Pointe Pub Crab Pretzel.....\$12.95

Bavarian braided pretzel topped with our house-made crab dip, melted cheddar cheese & scallions.

Seafood Mac & Cheese.....\$18.95

Cavatappi pasta in a thick & creamy cheese sauce with shrimp & jumbo lump crabmeat seasoned to perfection with eastern shore spices. Topped with cheddar cheese & scallions. Served with garlic bread.

Chicken Chesapeake.....\$19.95

6 oz. chicken breast stuffed with 4 oz. of our house-made crab cake, lightly seasoned, and topped with imperial sauce, baked until golden brown. Served with seasoned tri-colored potatoes.

Chicken Parmesan.....\$13.95

2 juicy & tender pieces of breaded chicken breasts cooked to perfection, atop a generous portion of cavatappi pasta with house-made marinara. Finished with mozzarella & parmesan cheese. Served with garlic bread.

Chicken Tenders.....\$8.95

Baked till golden brown & served with your choice of chips or seasoned tri-colored potatoes. Served with Honey Mustard or BBQ sauce for dipping.

SANDWICHES

The Pointe Burger.....\$12.95

½ lb. of angus beef topped with your choice of bleu cheese, fresh mozzarella, provolone, or cheddar cheese on a toasted ciabatta roll. Served with your choice of chips or seasoned tri-colored potatoes.

Pulled Pork.....\$11.95

Savory, slow roasted pork shoulder topped with BBQ sauce on a toasted ciabatta roll. Served with a side of house-made coleslaw & your choice of chips or seasoned tri-colored potatoes.

PIZZA – 12” PIE

Traditional Cheese Pizza.....\$11.95

Tomato sauce & shredded mozzarella.

\$2.00 per additional topping : Extra Cheese, Sausage, Pepperoni, Bacon, Onion, Broccoli, and Spinach

White Pizza.....\$11.95

Garlic infused olive oil, shredded mozzarella & parmesan cheese.

Margherita Pizza.....\$13.95

House made marinara, fresh mozzarella, & fresh basil finished with a garlic infused olive oil.

Pumpkin Chorizo Pizza.....\$14.95

Warm Autumn spices blended with pumpkin, fresh mozzarella & a touch of heat complimented by Spanish chorizo.

DESSERTS

Warm Chocolate Chip Cookie.....\$7.95

Home-made chocolate chip cookie served with a scoop of vanilla ice cream.

Cinnamon & Sugar Soft Pretzel.....\$6.95

A Philadelphia style soft pretzel baked with cinnamon & sugar. Served with a scoop of vanilla ice cream & caramel sauce.

Apple Turnover.....\$7.95

Warm and savory homemade apple pie filling with a puff pastry baked till a golden brown. Topped with caramel sauce & vanilla ice cream.

Pumpkin Mousse.....\$7.95

Appease your sweet tooth with our smooth, fluffy, & light pumpkin mousse. Blended masterfully with all the touches of Autumn topped with whipped cream & caramel sauce. Served with ginger snaps on the side.

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