



EXECUTIVE CHEF CHRISTIAN HAIG

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**STARTERS**

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SOUP DU JOUR	\$6
CHILI AND CHEDDAR* <i>CLASSIC BEEF &amp; BEAN, SHARP CHEDDAR, SOUR CREAM</i>	\$9
CHICKEN OR CHEESE QUESADILLA <i>MARINATED CHICKEN, SHARP CHEDDAR, MONTEREY JACK CHEESE</i>	\$12/\$8
OLD YORK WINGS* <i>JUMBO WINGS, HOT, MILD, BBQ, CELERY, BLEU CHEESE</i>	\$14
BUFFALO SHRIMP <i>HOT OR MILD, CELERY, BLEU CHEESE</i>	\$16
FRIED CALAMARI <i>MARINARA SAUCE</i>	\$14
SHRIMP COCKTAIL*	\$16
MOZZARELLA STICKS <i>MARINARA SAUCE</i>	\$8
ASIAN TUNA* <i>SEARED AHI TUNA, CUCUMBER WASABI NAPA CABBAGE SALAD, PICKLED ASIAN VEGETABLES, FIRECRACKER SAUCE</i>	\$16
FRIED RAVIOLI <i>MARINARA SAUCE</i>	\$9
COCONUT SHRIMP <i>CALYPSO DIPPING SAUCE</i>	\$16

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**SALADS**

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HOUSE SALAD <i>ARCADIA LETTUCE, CUCUMBER, TOMATO, CARROT</i>	\$5
STEAKHOUSE WEDGE <i>ROMAINE LETTUCE, BACON, SHARP CHEDDAR, TOMATO, GREEN GODDESS DRESSING</i>	\$8
CAESAR SALAD <i>ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, CREAMY CAESAR DRESSING</i>	\$10
COBB SALAD <i>ICEBERG LETTUCE, AVOCADO, TOMATO, BACON, HARD BOILED EGG AND CRUMBLED BLEU CHEESE</i>	\$12

ADD CHICKEN \$6, SALMON \$10, STEAK \$12 TO ANY SALAD  
AVAILABLE SALAD DRESSINGS: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE,  
RUSSIAN, BLUE CHEESE, GREEN GODDESS

\*GLUTEN FREE ITEM



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## SANDWICHES

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<b>BRENTWOOD CHICKEN</b> <i>GRILLED CHICKEN, SWISS CHEESE, BACON, HONEY MUSTARD, AVOCADO, LETTUCE, TOMATO, TOASTED BRIOCHE BUN</i>	\$14
<b>ROAST PORK</b> <i>SAUTÉED SPINACH, SHARP PROVOLONE, SEEDED HERO ROLL</i>	\$14
<b>CLASSIC REUBEN OR RACHEL</b> <i>HOT CORNED BEEF WITH SAUERKRAUT, OR HOT ROAST TURKEY WITH COLE SLAW RUSSIAN DRESSING, SWISS CHEESE, TOASTED MARBLE RYE</i>	\$12
<b>OLD YORK BURGER</b> <i>½ LB BLACK ANGUS BRISKET/CHUCK BLEND, LETTUCE, TOMATO, AMERICAN CHEESE, TOASTED BRIOCHE BUN</i>	\$12
<b>GRILLED SALMON BLT</b> <i>TOASTED SOURDOUGH, LEMON HERB MAYO, BACON, LETTUCE, TOMATO</i>	\$16
<b>CRAB CAKE SLIDERS</b> <i>TWO MINI BAKED CRAB CAKE SLIDERS, LETTUCE, TOMATO, CAJUN REMOULADE, POTATO ROLLS</i>	\$16
<b>CAJUN FISH</b> <i>BLACKENED FLOUNDER, CREOLE REMOULADE, LETTUCE, TOMATO, ONION, TOASTED BRIOCHE BUN</i>	\$16
<b>BEEF SLIDERS</b> <i>TWO ANGUS BEEF SLIDERS, AMERICAN CHEESE, POTATO ROLLS, FRENCH FRIES</i>	\$12
<i>SERVED WITH FRENCH FRIES OR COLE SLAW. SUBSTITUTE SWEET POTATO FRIES, HOUSE SALAD, CAESAR OR FRUIT FOR ADDITIONAL \$2</i>	

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## ENTRÉES

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<b>HALF ROASTED CHICKEN*</b> <i>SHERRY PAN SAUCE, YUKON GOLD WHIPPED POTATOES</i>	\$25
<b>STEAK FRITES*</b> <i>MARINATED GRILLED LONDON BROIL, FRENCH FRIES</i>	\$20
<b>STUFFED FLOUNDER IMPERIAL</b> <i>CRAB IMPERIAL STUFFING, OLD BAY LEMON SAUCE, RICE PILAF</i>	\$30
<b>BAJA TACOS</b> <i>CHOICE OF FRIED SHRIMP, GRILLED SHRIMP, GRILLED CHICKEN OR GRILLED SALMON. SOFRITO, SHREDDED LETTUCE, TOMATO, QUESO FRESCO, GREEN ONION SAUCE, CHIPOTLE SAUCE, SOUR CREAM, CORN TORTILLA, MEXICAN RED RICE</i>	\$16
<b>GRILLED SALMON*</b> <i>RICE PILAF</i>	\$28
<b>CHICKEN PARMIGIANA</b> <i>PENNE, MARINARA SAUCE</i>	\$22
<b>8 OZ FILET MIGNON*</b> <i>YUKON GOLD WHIPPED POTATOES</i>	\$38
<b>VEAL OSSO BUCO*</b> <i>YUKON GOLD WHIPPED POTATOES</i>	\$38
<b>BRAISED BEEF SHORT RIBS</b> <i>YUKON GOLD WHIPPED POTATOES</i>	\$28

*SERVED WITH CHOICE OF SAUTÉED SPINACH • ROASTED BRUSSEL SPROUTS WITH PANCETTA, GARLIC AND OIL  
• SAUTÉED BABY CARROTS AND STRING BEANS • SAUTÉED ASPARAGUS*

\*GLUTEN FREE ITEM