



# TORBERT ROOM

WILMINGTON, DELAWARE

# BANQUET MENU



TORBERT ROOM • 1206 WASHINGTON STREET • WILMINGTON, DE 19801 • LOCATED ABOVE WASHINGTON STREET ALE HOUSE

# TORBERT ROOM

---

WILMINGTON, DELAWARE

## MENU PACKAGES

---

APPETIZER PLATTERS .....	3
SUSHI TRAY OPTIONS .....	4
COCKTAIL MENU .....	5
PLATED DINNER MENUS.....	6-8
BUFFET DINNER MENUS .....	9-11
DINNER BUFFET ADD-ONS.....	12
PLATED LUNCH MENUS.....	13-15
BUFFET LUNCH MENUS.....	16-17

# APPETIZER PLATTERS

---

## VEGETABLE CRUDITÉ

*seasonal vegetables, garlic-herb ranch dip & hummus*

10-15P \$30 | 15-20P \$50

## SEASONAL FRUIT PLATTER

*whipped honey mascarpone & strawberry mousse*

10-15P \$40 | 15-20P \$60

## SHRIMP COCKTAIL

*chilled 16/20 ct tiger shrimp with lemon & cocktail sauce*

3 LB. \$85 | 5 LB. \$120

## JUMBO LUMP BABY CRAB CAKES

*cocktail & tartar sauce*

25P MARKET PRICE

## BUFFALO CHICKEN DIP WITH TORTILLA CHIPS

*fresh shredded chicken, cream cheese, buffalo sauce,  
blue cheese & crisp tortilla chips*

15-20P \$75

## SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

*baked with fontina cheese, sour cream & salsa*

15-20P \$80

## FAMOUS FIERY BUFFALO WINGS

*homemade blue cheese dressing & celery*

50 EACH \$85

## ARTISANAL CHEESE & CHARCUTERIE BOARD

*domestic & imported cheeses, cured meats,  
dried fruit, butter toffee pecans, crackers*

8-10P \$70 | 15-20P \$110

## FRESH BRUSCHETTA WITH GARLIC TOAST

*roma tomatoes, basil, red onion, olive oil*

3LB 10-15P \$40 | 5LB 15-20P \$70

## CHEESESTEAK SPRING ROLLS

*spicy ketchup*

30 PIECES \$65

## COCKTAIL MEATBALLS IN MARINARA

50 EACH \$75 | 100 EACH \$145

# SUSHI TRAY OPTIONS

---

*Sushi Platters will not be available until 2:00 PM on Saturdays and Sundays.*

## **TORBERT TRAY \$110**

**Serves up to (6) people**

*One of each roll: Wilmington, Philly, Tropicana, Miami Heat,  
Crunchy Yellowtail, California, Vegetable Tempura, New Orleans,  
Tekka, Hairy Mexican*

## **MT. FUJI \$190**

**Serves up to (10) people**

*6 pieces of sushi each: Tuna, Salmon, Eel, Whitefish, White Tuna, Yellowtail  
12 pieces of Maki rolls each: Philly Roll & California Roll  
6 pieces of Maki rolls each: Malay Roll, Crunchy Yellowtail Roll,  
Miami Heat Roll, Spicy Tuna Roll*

## **NINJA \$140**

**Serves up to (4) people**

*4 pieces of sushi each: Tuna, Salmon,  
Whitefish, Shrimp, Eel, White Tuna, Yellowtail  
12 pieces of Maki rolls each: Tekka Roll, California Roll*

## **TOKYO \$175**

**Serves up to (6) people**

*6 pieces of sushi each: Tuna, Salmon, Shrimp, Eel, Yellowtail  
12 pieces of Maki rolls each: Tekka Roll, California Roll, Wilmington Roll*

## **LET IT ROLL \$165**

**Serves up to (10) people**

*12 pieces of Maki rolls: Philly, California Roll, Tekka roll  
6 pieces of Maki roll: Spicy Tuna Roll, Wilmington Roll, Miami Heat,  
Crunchy Yellowtail, Vegetable Tempura, Malay Roll  
Specialty rolls: Firecracker Roll, Rainbow Roll, Hairy Mexican*

# COCKTAIL MENU

---

TIER ONE | \$16 PER PERSON | 4 SELECTIONS

TIER TWO | \$22 PER PERSON | 6 SELECTIONS

TIER THREE | \$28 PER PERSON | 8 SELECTIONS

## PASSED APPETIZERS

CHILLED SHRIMP SHOOTER *w/cocktail sauce*

CHICKEN BACON RANCH LOADED POTATO SKINS

BEEF TENDERLOIN CROSTINI

*with caramelized onions & horseradish cream*

CAPRESE BITES W/BALSAMIC DRIZZLE

*roma tomato, sliced mozzarella, fresh basil, toasted baguette*

ROASTED CORN + AVOCADO SALSA ON CORN CRISP

CHEESESTEAK SPRING ROLLS

*with spicy ketchup*

MINI BLACKENED CHICKEN QUESADILLAS W/CHIPOTLE AIOLI

BABY SEAFOOD CAKES

*blend of shrimp, crab & scallops tossed with our house imperial sauce, served with cocktail sauce*

BACON WRAPPED SEA SCALLOPS

SEAFOOD POTSTICKERS *w/ginger-soy glaze*

BAKED WILD MUSHROOM, BACON & GOUDA CROSTINI

COCKTAIL MEATBALLS *w/marinara sauce*

SOY-GINGER BEEF TENDERLOIN & PINEAPPLE SKEWERS

KENNETH SQUARE CRAB STUFFED MUSHROOMS

MINI AVOCADO TOASTS *w/dressed arugula*

BLT BITES



# DINNER PLATED #1

\$40 PER PERSON

## APPETIZER

*(please choose one)*

### FRESH BRUSCHETTA

*with garlic toast*

### BUFFALO CHICKEN DIP

*with fresh tortilla chips*

### CRISPY CALAMARI

*with roasted garlic basil aioli & marinara*

### BAKED BAVARIAN SOFT PRETZELS

*with honey-dijon & cheddar cheese dipping sauce*

## SALAD

*(please choose one)*

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

## HOMEMADE SIDES

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## ENTREES

*(please choose two)*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables,  
served with sesame ginger-soy glaze over white rice*

### GRILLED SCOTTISH SALMON

*finished with a garlic-herb butter & choice of two sides*

### CHICKEN PARMESAN

*Breaded chicken breast with a parmesan crust,  
finished with marinara sauce, grated parmesan &  
mozzarella over fettuccine*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp with garlic and broccoli,  
served over fettuccine tossed in a roasted  
tomato-parmesan cream sauce*

### GRILLED BEEF TENDERLOIN MEDALLIONS

*two skewers over mushroom & caramelized onions,  
over demi-glaze & mashed potatoes*

### BLACKENED JUMBO SHRIMP

*two skewers, finished with pineapple salsa &  
choice of two sides*

### HONEY-PECAN CRUSTED ATLANTIC COD

*Dijon cream sauce & choice of two sides*

## DESSERT

*(please choose one)*

KEY LIME PIE | CHOCOLATE REVENGE (GF)

RED VELVET CAKE

# DINNER PLATED #2

\$50 PER PERSON

## APPETIZER

*(please choose two)*

### FRESH BRUSCHETTA

*with garlic toast*

### BUFFALO CHICKEN DIP

*with fresh tortilla chips*

### BAKED BAVARIAN SOFT PRETZELS

*with honey-dijon & cheddar cheese dipping sauce*

### CHEESESTEAK SPRING ROLL

*with spicy ketchup*

### CHICKEN TENDERS

*with buffalo sauce or honey mustard*

### CRISPY CALAMARI

*with roasted garlic basil aioli & marinara*

## SOUP OR SALAD

*(please choose one)*

### HOMEMADE DAILY SOUP

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

## HOMEMADE SIDES

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## DESSERT

*(please choose one)*

KEY LIME PIE | CHOCOLATE REVENGE (GF)

CARROT CAKE | RED VELVET CAKE

## ENTREES

*(please choose three)*

### EASTERN SHORE SEAFOOD CAKES (2)

*blend of shrimp, crab, & scallops tossed with our  
house imperial sauce, choice of two sides,  
cocktail or tartar sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables,  
sesame ginger-soy glaze over white rice*

### GRILLED SCOTTISH SALMON

*topped with a garlic-herb butter & choice of two sides*

### CHICKEN OR EGGPLANT PARMESAN

*breaded chicken breast or crispy eggplant, topped  
with marinara sauce served with fettuccine*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp with garlic and broccoli,  
served over fettuccine tossed in a roasted  
tomato-parmesan cream sauce*

### BLACKENED JUMBO SHRIMP

*two skewers, choice of two sides, pineapple salsa*

### HONEY-PECAN CRUSTED ATLANTIC COD

*Dijon cream sauce & choice of two sides*

### CHICKEN MARSALA

*Pan seared chicken, mushrooms, marsala wine sauce,  
over fettuccine, choice of one side*

### GRILLED 8OZ TOP SIRLOIN & GRILLED SHRIMP SKEWER

*topped with a garlic-herb butter & crispy onion strings,  
cabernet demi-glace & choice of two sides*

# DINNER PLATED #3

\$60 PER PERSON

## APPETIZER

*(please choose two)*

### CRISPY CALAMARI

*with roasted garlic-basil aioli,  
marinara, scallions*

### SHRIMP COCKTAIL

### BUFFALO CHICKEN DIP

*with fresh tortilla chips*

### BAKED BAVARIAN SOFT PRETZELS

*with honey-dijon & cheddar cheese dipping sauce*

### CHEESESTEAK SPRING ROLL

*with spicy ketchup*

### SPINACH ARTICHOKE DIP

*with fresh tortilla chips*

### CHICKEN TENDERS

*with buffalo sauce or honey mustard*

## SOUP OR SALAD

*(please choose one)*

### CRAB BISQUE OR HOMEMADE DAILY SOUP

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

## HOMEMADE SIDES

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## DESSERT

*(please choose two)*

KEY LIME PIE | CHOCOLATE REVENGE (GF)

CARROT CAKE | RED VELVET CAKE

NY STYLE CHEESECAKE w/RASPBERRY PUREE

## ENTREES

*(please choose three)*

### EASTERN SHORE SEAFOOD CAKES (2)

*blend of shrimp, crab, & scallops tossed with  
our house imperial sauce, choice of two sides,  
cocktail or tartar sauce*

### BRAISED BEEF SHORT RIBS

*demi-glaze & choice of two sides*

### GRILLED SCOTTISH SALMON

*topped with a garlic-herb butter  
and choice of two sides*

### BROILED STUFFED ATLANTIC FLOUNDER w/SEAFOOD IMPERIAL

*lobster sauce & choice of two sides*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp with garlic and broccoli,  
served over fettuccine tossed in a roasted  
tomato-parmesan cream sauce*

### GRILLED TWIN PETITE FILET MIGNON

*Two char-grilled 4 oz. filets, cabernet demi-glaze  
& choice of two sides*

### BLACKENED JUMBO SHRIMP

*Two skewers, pineapple salsa & choice of two sides*

### HONEY-PECAN CRUSTED ATLANTIC COD

*Dijon cream sauce & choice of two sides*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala wine sauce,  
over fettuccine & choice of one side*

### GRILLED 8OZ TOP SIRLOIN & GRILLED SHRIMP SKEWER

*topped with a garlic-herb butter & crispy onion  
strings, cabernet demi-glaze & choice of two sides*

### HERB ROASTED PORK TENDERLOIN

*choice of two sides & demi-glaze*



# DINNER BUFFET #1

\$45 PER PERSON

## STATIONARY APPETIZERS

(please choose two)

### ASSORTED SEASONAL FRUIT PLATTER

*with whipped honey mascarpone & strawberry mousse*

### VEGETABLE CRUDITÉ

*seasonal vegetables, garlic-herb ranch dip & hummus*

### BUFFALO CHICKEN DIP

*with crisp tortilla chips*

### CRISPY CALAMARI

*with roasted garlic-basil aioli, marinara, scallions*

### BRUSCHETTA

*with fresh tomato, basil, garlic & olive oil, garlic toast*

## SOUP OR SALAD

(please choose one)

### CRAB BISQUE OR HOMEMADE DAILY SOUP

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

## HOMEMADE SIDES

(please choose two)

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## ENTREES

(please choose three)

### GARLIC-DIJON ROASTED PORK LOIN

*herb-mushroom gravy*

### EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops tossed with our  
house imperial sauce, cocktail sauce*

### PENNE BOLOGNESE

*our house made tomato-meat sauce  
served over penne pasta*

### LEMON-HERB ROASTED SALMON

*fresh herbs, lemon, white wine cream sauce*

### CARAMELIZED SALMON

*spiced brown sugar rub*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala wine sauce*

### EGGPLANT PARMESAN

*crispy eggplant, topped with marinara sauce  
served with fettuccine*

### CHEESE TORTELLINI PRIMAVERA

*fresh seasonal vegetables, creamy blush sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables,  
sesame ginger-soy glaze*

## DESSERT

(please choose one)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE

# DINNER BUFFET #2

\$55 PER PERSON

## STATIONARY APPETIZERS

(please choose three)

### ASSORTED SEASONAL FRUIT PLATTER

*with whipped honey mascarpone & strawberry mousse*

### VEGETABLE CRUDITÉ

*seasonal vegetables, garlic-herb ranch dip & hummus*

### CHEESE STEAK SPRING ROLLS

*with spicy ketchup*

### BUFFALO CHICKEN DIP

*with crisp tortilla chips*

### ARTISANAL CHEESE DISPLAY

*with domestic & imported cheese, accoutrements & crisps*

### HAND BREADED CHICKEN TENDERS

*with honey mustard or buffalo sauce*

### BRUSCHETTA

*with fresh tomato, basil, garlic, & olive oil, served on garlic toast*

## SOUP OR SALAD

(please choose one)

### CRAB BISQUE OR HOMEMADE DAILY SOUP

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot, apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato, carrot, egg, corn, ranch dressing*

## HOMEMADE SIDES

(please choose three)

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## ENTREES

(please choose three)

### GARLIC-DIJON ROASTED PORK LOIN

*herb-mushroom gravy*

### EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops tossed with our house imperial sauce, cocktail sauce*

### MARINATED GRILLED FLANK STEAK

*roasted tomato rosemary jus*

### BLACKENED JUMBO SHRIMP

*pineapple salsa*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp with garlic and broccoli, served over fettuccine tossed in a roasted tomato-parmesan cream sauce*

### HONEY-PECAN CRUSTED ATLANTIC COD

*Dijon cream sauce*

### TORTELLINI PRIMAVERA

*three cheese tortellini, seasonal vegetables, tomato-parmesan cream*

### LEMON-HERB ROASTED SALMON

*fresh herbs, lemon, white wine cream sauce*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala wine sauce*

### SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

*cabernet demi-glace*

### SAUTÉED SHRIMP SCAMPI

*roasted garlic, lemon, parsley, white wine butter sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables, sesame ginger-soy glaze*

## DESSERT

(please choose two)

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE | PEANUT BUTTER PIE

PECAN APPLE COBBLER WITH VANILLA ICE CREAM

# DINNER BUFFET #3

\$65 PER PERSON

## STATIONARY APPETIZERS

*(please choose four)*

### ASSORTED SEASONAL FRUIT PLATTER

*with whipped honey mascarpone & strawberry mousse*

### VEGETABLE CRUDITÉ

*seasonal vegetables, garlic-herb ranch dip & hummus*

### CHEESE STEAK SPRING ROLLS

*with spicy ketchup*

### BUFFALO CHICKEN DIP

*with crisp tortilla chips*

### ARTISANAL CHEESE DISPLAY

*with domestic & imported cheese,  
accoutrements & crisps*

### HAND BREADED CHICKEN TENDERS

*with honey mustard or buffalo sauce*

### BRUSCHETTA

*with fresh tomato, basil, garlic  
& olive oil, garlic toast*

### SHRIMP COCKTAIL

*with chilled 2 1/25 shrimp, lemon, cocktail sauce*

### BLACKENED SHRIMP QUESADILLA

*with pico de gallo, sour cream*

### CRISPY CALAMARI

*with marinara, roasted garlic-basil aioli*

## SOUP OR SALAD

*(please choose two)*

### CRAB BISQUE OR HOMEMADE DAILY SOUP

### CLASSIC CAESAR

*shredded parmesan & seasoned croutons*

### HOUSE GREENS

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

### THE WEDGE

*iceberg, applewood smoked bacon, tomato,  
gorgonzola crumbles, blue cheese dressing*

## HOMEMADE SIDES

*(please choose four)*

MASHED POTATOES | SEASONED FRIES | COLESLAW

SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES

GRILLED ASPARAGUS | SEASONAL VEGETABLES

## ENTREES

*(please choose three)*

### BRAISED SHORT RIBS

*Demi-Glace*

### JUMBO LUMP CRAB CAKES

*jumbo lump crab meat, house imperial sauce*

### MARINATED GRILLED FLANK STEAK

*roasted tomato rosemary jus*

### BLACKENED JUMBO SHRIMP

*pineapple salsa*

### SHRIMP FETTUCINE

*sautéed Gulf shrimp with garlic and broccoli,  
served over fettuccine tossed in a roasted  
tomato-parmesan cream sauce*

### HONEY-PECAN CRUSTED ATLANTIC COD

*Dijon cream sauce*

### GARLIC-DIJON ROASTED PORK LOIN

*herb-mushroom gravy*

### EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops, tossed with our  
house imperial sauce, cocktail sauce*

### TORTELLINI PRIMAVERA

*three cheese tortellini, seasonal vegetables,  
tomato-parmesan cream*

### LEMON-HERB ROASTED SALMON

*fresh herbs, lemon, white wine cream sauce*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala wine sauce*

### SAUTÉED SHRIMP SCAMPI

*roasted garlic, lemon, parsley,  
white wine butter sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables,  
sesame ginger-soy glaze*

### SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

*finished with a cabernet demi-glace*

## DESSERT

*(please choose two)*

KEY LIME PIE | DOUBLE CHOCOLATE CAKE

CHOCOLATE WALNUT PIE | PEANUT BUTTER PIE

PECAN APPLE COBBLER WITH VANILLA ICE CREAM

CHEESECAKE WITH FRESH STRAWBERRIES

# DINNER BUFFET

ADD-ONS

## CARVING STATION

### BRINED OVEN ROASTED TURKEY BREAST

*house made gravy*

**25 to 30 People | \$125**

### HONEY GLAZED SPIRAL HAM

*fresh dinner rolls, Dijon & grain mustard*

**25 to 30 People | \$150**

### SLOW ROASTED PRIME RIB

*au jus & horseradish sauce*

**25 to 30 People | \$275**

### HERB CRUSTED BEEF TENDERLOIN

*cabernet demi-glace & horseradish sauce*

**25 to 30 People | \$300**

# PLATED LUNCH #1

\$23 PER PERSON

## SANDWICHES

(Choice of two)

### CAROLINA STYLE BBQ PULLED PORK

*coleslaw, served on a toasted brioche bun*

### GRILLED CHICKEN

*melted cheddar cheese, applewood smoked bacon,  
served on a toasted brioche bun  
with lettuce, tomato & red onion*

### OVEN ROASTED TURKEY CLUB

*lettuce, tomato, applewood smoked bacon, roasted  
turkey breast, mayo, served on toasted country white*

### GRILLED CHICKEN CAESAR WRAP

*grilled chicken, romaine, caesar dressing, parmesan  
cheese, served in a flour tortilla*

### ALE HOUSE SALAD WITH CHICKEN

*choice of our house or caesar salad topped with  
grilled chicken or blackened chicken*

### OPEN FACE MEATBALL PARMESAN

*homemade meatballs, parmesan & provolone cheese  
garlic bread, marinara sauce*

### CRISPY CHICKEN BACON RANCH

*fried chicken breast, applewood smoked bacon,  
ranch dressing, pickles, lettuce, tomato & red onion,  
served on a toasted brioche bun*

## HOMEMADE SIDES

(please choose two)

SEASONED FRIES | FRESH COOKED POTATO CHIPS

WHITE OR BROWN RICE | COLESLAW | MEDITERRANEAN PASTA SALAD

SEASONAL VEGETABLE | SWEET POTATO FRIES

CUCUMBER-TOMATO SALAD

## DESSERT

FRESH BAKED COOKIES OR BROWNIES

## ADD ON CUP OF SOUP

CRAB BISQUE OR HOMEMADE DAILY SOUP \$7

## ADD ON SMALL SALAD

CLASSIC CAESAR \$6

*shredded parmesan & seasoned croutons*

HOUSE GREENS \$6

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

# PLATED LUNCH #2

\$26 PER PERSON

## ENTREES

(Choice of two)

### JUMBO LUMP MARYLAND STYLE CRAB CAKE (1)

*our signature crab cake, seasonal vegetables,  
mashed potatoes, tartar or cocktail sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables, sesame  
ginger-soy glaze over white rice*

### FISH & CHIPS

*beer battered North Atlantic cod served  
with tartar sauce, seasoned fries & coleslaw*

### FRIED GULF SHRIMP

*dipped in buttermilk & dusted in seasoned flour,  
cocktail sauce, seasoned fries & coleslaw*

### TOPPED ALE HOUSE SALAD

*choice of our house or caesar salad  
topped with grilled salmon, shrimp or chicken*

### FISH, SHRIMP, OR CHICKEN TACOS

*available blackened or fried, topped with  
pico de gallo, cabbage slaw, cilantro,  
queso fresco, Spanish rice & beans & baja sauce,*

### CHICKEN PARMESAN

*breaded chicken breast with a parmesan crust,  
marinara sauce, grated parmesan  
& mozzarella over fettuccine*

### PENNE PRIMAVERA

*sautéed seaspned vegetables, garlic,  
fresh basil, light blush sauce, penne pasta*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp with garlic and broccoli,  
served over fettuccine tossed in a roasted  
tomato-parmesan cream sauce*

### GRILLED BEEF TENDERLOIN MEDALLIONS

*Two skewers over a bed of mushroom  
& caramelized onions, served with  
mashed potatoes & demi-glace*

## DESSERT

FRESH BAKED COOKIES OR BROWNIES

## ADD ON CUP OF SOUP

CRAB BISQUE OR HOMEMADE DAILY SOUP \$6

## ADD ON SMALL SALAD

### CLASSIC CAESAR \$4

*shredded parmesan & seasoned croutons*

### HOUSE GREENS \$4

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED \$4

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*



# PLATED LUNCH #3

\$31 PER PERSON

## TABLE SHARE OR STATIONARY APPETIZER

*(please choose one)*

### CRISPY CALAMARI

*with marinara & roasted garlic-basil aioli*

### FRESH BRUSCHETTA

*with garlic toast*

### BUFFALO CHICKEN DIP

*with fresh tortilla chips*

### BAKED BAVARIAN SOFT PRETZELS

*with honey-dijon & cheddar cheese dipping sauce*

## ENTRÉES

*(please choose three)*

### JUMBO LUMP MARYLAND STYLE CRAB CAKE (1)

*Our signature crab cake, seasonal vegetables,  
mashed potatoes, tartar or cocktail sauce*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables, sesame  
ginger-soy glaze over white rice*

### HALF RACK BBQ BABY BACK RIBS

*char-grilled with Sweet Baby Ray's BBQ sauce,  
seasoned fries & coleslaw*

### FISH & CHIPS

*beer battered North Atlantic Cod served with tartar  
sauce, seasoned fries & coleslaw*

### FRIED GULF SHRIMP PLATTER

*dipped in buttermilk & dusted in seasoned flour,  
cocktail sauce, seasoned fries & coleslaw*

### TOPPED ALE HOUSE SALAD

*choice of our house or caesar salad topped with  
grilled salmon, shrimp, or chicken*

### GRILLED SCOTTISH SALMON

*topped with a garlic-herb butter, seasonal  
vegetables and mashed potatoes*

### FISH, SHRIMP, OR CHICKEN TACOS

*available blackened or fried, topped with pico de  
gallo, cabbage blend, cilantro, queso fresco &  
baja sauce, Spanish rice & beans*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala  
wine sauce, over fettuccine, choice of one side*

### CHICKEN PARMESAN

*Breaded chicken breast with a parmesan crust,  
marinara sauce, grated parmesan  
& mozzarella over fettuccine*

### SHRIMP FETTUCCINE

*sautéed Gulf shrimp, garlic, broccoli, roasted  
tomato-parmesan cream, tossed with fettuccine*

### GRILLED BEEF TENDERLOIN MEDALLIONS

*two skewers over a bed of mushroom & caramelized  
onions, demi-glaze, mashed potatoes*

### BLACKENED JUMBO SHRIMP

*two skewers served with Spanish rice & grilled  
asparagus topped with pineapple salsa*

### HONEY-PECAN CRUSTED ATLANTIC COD

*mashed potatoes & seasonal vegetables,  
Dijon cream sauce*

### GRILLED 8 OZ. TOP SIRLOIN

*Topped with a garlic-herb butter  
& crispy onion strings, mashed potatoes,  
seasonal vegetables, finished with a cabernet demi-glaze*

## DESSERT

*(please choose one)*

KEY LIME PIE | DOUBLE CHOCOLATE CAKE | PEANUT BUTTER PIE

## ADD ON CUP OF SOUP

CRAB BISQUE OR HOMEMADE DAILY SOUP \$7

## ADD ON SMALL SALAD

### CLASSIC CAESAR \$6

*shredded parmesan & seasoned croutons*

### HOUSE GREENS \$6

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

### CHOPPED \$6

*romaine, iceberg, cucumber, tomato, carrot,  
egg, corn, ranch dressing*

# BUFFET LUNCH #1

\$29 PER PERSON

## ENTRÉES

*(please choose two)*

### EASTERN SHORE SEAFOOD CAKES

*blend of shrimp, crab, & scallops tossed with our house imperial sauce, cocktail sauce*

### PENNE BOLOGNESE

*our house made tomato-meat sauce over penne pasta*

### LEMON-HERB ROASTED SALMON

*fresh herbs, lemon, white wine cream sauce*

### CHICKEN MARSALA

*pan seared chicken, mushrooms, marsala wine sauce*

### EGGPLANT PARMESAN

*crispy eggplant, topped with marinara sauce served with fettuccine*

### SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN

*cabernet demi-glace*

### OVEN ROASTED TURKEY BREAST

*house made gravy*

### HONEY GLAZED SPIRAL HAM

*Dijon & grain mustard*

### CHICKEN STIR-FRY

*crispy chicken, mixed vegetables, sesame ginger-soy glaze*

## SIDES

*(please choose two)*

MASHED POTATOES | SEASONED FRIES | COLESLAW | SWEET POTATO FRIES

HERB ROASTED BABY YUKON POTATOES | GRILLED ASPARAGUS | SEASONAL VEGETABLES

## DESSERT

*(Please choose one)*

FRESH BAKED COOKIES | CHOCOLATE BROWNIES | LEMON BARS

PECAN BARS | KEY LIME BARS | S'MORES BROWNIES

# BUFFET LUNCH #2

\$35 PER PERSON

## SOUP OR SALAD

*(please choose one)*

**CRAB BISQUE OR HOMEMADE DAILY SOUP**

**CLASSIC CAESAR**

*shredded parmesan & seasoned croutons*

**HOUSE GREENS**

*tomato, cucumber, red onion, carrot,  
apple-balsamic vinaigrette*

**CHOPPED**

*romaine, iceberg, cucumber, tomato,  
carrot, egg, corn, ranch dressing*

## SIDES

*(please choose two)*

**MASHED POTATOES | SEASONED FRIES | COLESLAW**

**SWEET POTATO FRIES | HERB ROASTED BABY YUKON POTATOES**

**GRILLED ASPARAGUS | SEASONAL VEGETABLES**

## DESSERT

*(Please choose one)*

**FRESH BAKED COOKIES | CHOCOLATE BROWNIES | LEMON BARS**

**PECAN BARS | KEY LIME BARS | S'MORES BROWNIES**

## ENTRÉES

*(please choose three)*

**GARLIC-DIJON ROASTED PORK LOIN**

*herb-mushroom gravy*

**EASTERN SHORE SEAFOOD CAKES**

*blend of shrimp, crab & scallops  
tossed with our house imperial sauce,  
cocktail sauce*

**MARINATED GRILLED FLANK STEAK**

*roasted tomato rosemary jus*

**BLACKENED JUMBO SHRIMP**

*pineapple salsa*

**SHRIMP FETTUCCINE**

*sautéed Gulf shrimp, garlic, broccoli,  
roasted tomato-parmesan cream*

**PENNE BOLOGNESE**

*our house made tomato-meat  
sauce over penne pasta*

**HONEY-PECAN CRUSTED ATLANTIC COD**

*Dijon cream sauce*

**TORTELLINI PRIMAVERA**

*three cheese tortellini,  
seasonal vegetables, tomato-parmesan cream*

**LEMON-HERB ROASTED SALMON**

*fresh herbs, lemon, white wine cream sauce*

**CHICKEN MARSALA**

*pan seared chicken, mushrooms, marsala wine sauce*

**SLOW ROASTED GARLIC-HERB CRUSTED SIRLOIN**

*cabernet demi-glace*

**SAUTÉED SHRIMP SCAMPI**

*roasted garlic, lemon, parsley, finished with a  
white wine butter sauce*

**CHICKEN STIR-FRY**

*crispy chicken, mixed vegetables,  
sesame ginger-soy glaze*

**EGGPLANT PARMESAN**

*crispy eggplant, topped with marinara sauce  
served with fettuccine*

**OVEN ROASTED TURKEY BREAST**

*house made gravy*

**HONEY GLAZED SPIRAL HAM**

*Dijon & grain mustard*