

★ PRIMETIME ★

STARTING GATE

BAKED FRENCH ONION SOUP
three cheeses & croutons 11

CREAM OF CRAB SOUP
lump crab & sherry 13

ARTICHOKE CRAB DIP
with crisp tortilla chips 18

CHILI POP SHRIMP
tossed in sweet & spicy chili sauce 16

WAGYU BEEF HOT DOG
pastry wrapped, mustard, slaw 14

JUMBO BAVARIAN PRETZEL
honey mustard & beer cheese sauce 10

FIRE-ROASTED CHICKEN WINGS
choice of:
Nashville Hot, Old Bay® Honey,
Memphis Dry Rub 16

BRUSSELS SPROUTS
sesame ginger glaze,
sriracha aioli 11

ON THE GREEN

CLUBHOUSE SALAD lettuce, tomatoes, cucumber, red onion, pickle carrots, feta cheese, vinaigrette app 8/entrée 13

THE WEDGE smoked bacon, aged blue cheese, tomatoes, blue cheese dressing, balsamic drizzle 16

CAESAR SALAD romaine hearts, croutons, parmesan dressing, pecorino shavings 14

CHOPPED SALAD fresh mozzarella, tomatoes, roasted peppers, raisins, candied walnuts, creamy herb dressing 18

BAJA TORTILLA SALAD pico de gallo, black beans, cheddar jack, avocado, chipotle ranch 16

CRAB & SHRIMP LOUIE chopped lettuce, avocado, cucumber, tomatoes, asparagus, hard boiled egg, Louie dressing 26

THE SUPER BOWL wild rice, shaved Brussels sprouts, cabbage, pickled carrots, kale, avocado, toasted pecans, balsamic 19

ADDITIONS: Marinated Sirloin 12, Grilled Chicken 8, Grilled Shrimp 10, Seared Tuna 12, Grilled Salmon 10

GO FOR TWO

LUNCH COMBOS
16.95

Choose a Main

TURKEY BLT

toasted multigrain, avocado, tomato, bacon,
lettuce, creamy herb

ROTISSERIE CHICKEN SALAD

on brioche with lettuce & tomatoes

MEATBALL SUB

marinara & melted mozzarella on ciabatta

POPCORN SHRIMP QUESADILLA

sweet chili sauce, cheddar jack cheese,
mango salsa

Choose a Side

CAESAR SALAD

CLUBHOUSE SALAD

PETITE MAC & CHEESE

FRENCH FRIES

STEAMED BROCCOLI

CUP OF ONION SOUP

CUP OF CRAB SOUP +\$2

SOUP & SALAD COMBO

Choose a Soup & a Caesar or Clubhouse Salad

FRENCH ONION SOUP 14.95

CREAM OF CRAB SOUP 16.95

HANDHELDS

All served with House Fries

CRISPY NASHVILLE HOT CHICKEN SANDWICH
on brioche with spicy mayo & pickle chips 18

PRIMETIME BURGER

cheddar cheese, lettuce, tomato, pickle, secret sauce
on brioche 18

BLACKJACK BURGER

candied bacon, pepper jack, BBQ sauce, cherry peppers 20

TAVERN TIDBITS

marinated sirloin strips, mozzarella & crispy onions,
open-faced on French bread 25

SHORT RIB GRILLED CHEESE

Texas toast, cheddar cheese, mozzarella cheese,
sautéed onions 22

CRAB CAKE BLT

on brioche with chipotle ranch 25

GRILLED CHICKEN SANDWICH

fresh mozzarella, balsamic tomatoes, kale, pesto aioli 17

LEGENDS

MISO HONEY GLAZED SALMON

wild rice & broccoli 30

FLAT IRON STEAK 8oz

sliced USDA, bistro sauce, french fries 27

SESAME CRUSTED AHI TUNA BOWL

wild rice, avocado, broccoli, pickled carrots, cucumbers,
sweet chili sauce, sushi garnish 28

BACON WRAPPED SHRIMP & GRITS

creamy corn grits, jalapeños & cheddar 29

LEMON CHICKEN

Francese style, artichokes & capers,
wild rice, asparagus 24

FRENCH ONION MEATLOAF

caramelized onions, gruyère, mashed potatoes, beef jus 25

SIDELINE

• MAC & CHEESE 10 • MASHED POTATOES 6 • FRENCH FRIES 6

• TRUFFLE FRIES 8 • BROCCOLI 6 • COLE SLAW 5

★ PRIMETIME ★

STARTING GATE

CREAM OF CRAB SOUP

lump crab & sherry 13

CHILI POP SHRIMP

tossed in sweet & spicy
chili sauce 16

WAGYU BEEF HOT DOG

pastry wrapped, mustard, slaw 14

BRUSSELS SPROUTS

sesame ginger glaze,
sriracha aioli 11

JUMBO BAVARIAN PRETZEL

honey mustard & beer cheese sauce 10

FIRE-ROASTED CHICKEN WINGS

choice of: Nashville Hot, Old Bay® Honey,
Memphis Dry Rub 16

ON THE GREEN

CLUBHOUSE SALAD lettuce, tomatoes, cucumber, red onion, pickle carrots, feta cheese, vinaigrette app 8/entrée 13

THE WEDGE smoked bacon, aged blue cheese, tomatoes, blue cheese dressing, balsamic drizzle 16

CAESAR SALAD romaine hearts, croutons, parmesan dressing, pecorino shavings 14

CHOPPED SALAD fresh mozzarella, tomatoes, roasted peppers, raisins, candied walnuts, creamy herb dressing 18

CRAB & SHRIMP LOUIE chopped lettuce, avocado, cucumber, tomatoes, asparagus, hard boiled egg, Louie dressing 26

THE SUPER BOWL wild rice, shaved Brussels sprouts, cabbage, pickled carrots, kale, avocado, toasted pecans, balsamic 19

ADDITIONS: Marinated Sirloin 10, Grilled Chicken 8, Grilled Shrimp 10, Seared Tuna 11, Grilled Salmon 10

BREAKFAST

OFF THE GRIDDLE IRON

MAPLE CINNAMON FRENCH TOAST

thick-cut Texas toast 15

BANANA PECAN FRENCH TOAST

rum caramel 17

BUTTERMILK PANCAKES

stack of three old-fashioned pancakes 15

Pancake Additions: \$2ea

blueberries, chocolate chips, pecans, sliced bananas

OMELETTES

Add bacon, sausage or ham \$2 ea

THREE CHEESE

cheddar, Monterey Jack, mozzarella 15

VEGGIE

broccoli, tomatoes, mushrooms, fresh mozzarella 17

CHESAPEAKE

crab meat, Swiss cheese, tomatoes, avocado, Old Bay 18

THE WILD WEST

bacon, ham, peppers, onions, pepper jack cheese 18

BREAK AN EGG

Served with breakfast potatoes

AVOCADO TOAST

toasted multigrain, mashed avocado, vine ripe tomatoes,
sea salt, everything bagel spice, two eggs 16

OLE FAITHFUL

two eggs your way, toast & choice of meat
(bacon, sausage, turkey sausage) 16

CLUBHOUSE EGG SANDWICH

scrambled eggs on buttered brioche bun, farmhouse cheddar
& applewood bacon 15

GOOD MORNING WRAP

scrambled eggs, cheddar-jack cheese, sausage, avocado,
pico de gallo in whole wheat tortilla 16

STEAK & EGGS

sliced flat iron, chimichurri, two eggs 26

HANDHELDS

All served with House Fries

CRISPY NASHVILLE HOT CHICKEN SANDWICH

on brioche with spicy mayo & pickle chips 18

PRIMETIME BURGER

cheddar cheese, lettuce, tomato, pickle,
secret sauce on brioche 18

BLACKJACK BURGER

candied bacon, pepper jack, BBQ sauce,
cherry peppers 20

TAVERN TIDBITS

marinated sirloin strips, mozzarella &
crispy onions, open-faced on French bread 24

CRAB CAKE BLT

on brioche with chipotle ranch 25

LEGENDS

MISO HONEY GLAZED SALMON

wild rice & broccoli 28

FLAT IRON STEAK 8oz

sliced USDA, bistro sauce, french fries 27

BACON WRAPPED SHRIMP & GRITS

creamy corn grits, jalapeños & cheddar 29

RIGATONI ALLA VODKA

creamy tomato sauce, vodka, chili flakes
& pecorino 17 (add meatball +5)

SIDELINE

GREEK YOGURT

granola, organic honey & fresh berries 10

TOAST

white or multigrain w/ butter & preserves 3

TWO EGGS your way 7

BREAKFAST POTATOES 6

BREAKFAST MEATS

bacon, sausage or turkey sausage 6

FRENCH FRIES 6

TRUFFLE FRIES 6 BROCCOLI 6

STARTING GATE

WARM TABLE BREAD
individual sourdough boule,
whipped sweet butter 5

BAKED FRENCH ONION SOUP
three cheeses & croutons 11

CREAM OF CRAB SOUP
lump crab & sherry 13

ARTICHOKE CRAB DIP
with crisp tortilla chips 18

**CHARBROILED
CHESAPEAKE OYSTERS**
cowboy butter & grilled french bread 18

AHI TUNA NACHOS
wonton chips, marinated tuna crudo,
mango, avocado, jalapeños, sesame
seeds & spicy mayo 19

CHILI POP SHRIMP
tossed in sweet & spicy chili sauce 16

CRISPY CALAMARI
cherry peppers & a duo of sauces 18

WAGYU BEEF HOT DOG
pastry wrapped, mustard, slaw 14

JUMBO BAVARIAN PRETZEL
honey mustard & beer cheese sauce 10

BRUSSELS SPROUTS
sesame ginger glaze, sriracha aioli 11

FIRE-ROASTED CHICKEN WINGS
choice of:
Nashville Hot, Old Bay® Honey,
Memphis Dry Rub 16

ON THE GREEN

CLUBHOUSE SALAD lettuce, tomatoes, cucumber, red onion, pickle carrots, feta cheese, vinaigrette app 8/entrée 13

THE WEDGE smoked bacon, aged blue cheese, tomatoes, blue cheese dressing, balsamic drizzle 16

CAESAR SALAD romaine hearts, croutons, parmesan dressing, pecorino shavings 14

CHOPPED SALAD fresh mozzarella, tomatoes, roasted peppers, raisins, candied walnuts, creamy herb dressing 18

BAJA TORTILLA SALAD pico de gallo, black beans, cheddar jack, avocado, chipotle ranch 16

CRAB & SHRIMP LOUIE chopped lettuce, avocado, cucumber, tomatoes, asparagus, hard boiled egg, Louie dressing 26

THE SUPER BOWL wild rice, shaved Brussels sprouts, cabbage, pickled carrots, kale, avocado, toasted pecans, balsamic 19

ADDITIONS: Marinated Sirloin 12, Grilled Chicken 8, Grilled Shrimp 10, Seared Tuna 12, Grilled Salmon 10

STEAKMANSHIP

Hand-cut Premium Steaks & Chops, sourced locally and seared with GM seasoning blend. House steak sauce upon request.

The GEORGE STEAK 8oz sliced USDA Prime flat iron steak with bistro sauce 27

BERKSHIRE PORK CHOP maple bourbon glaze, caramelized apples, candied walnuts 28

BONELESS RIBEYE 14oz cowboy butter, crispy onions 41 **CENTER-CUT FILET MIGNON 8oz** cabernet reduction 42

THE G.O.A.T. French onion Filet Mignon, gruyere, crostini, caramelized onions, sherry beef jus 48

ADDITIONS: Bacon Wrapped Shrimp 12, Oscar Style 18, Crab Cake 20, Blue Cheese Crust 5

ON THE SIDELINE

GARLIC MASHED POTATOES 6

BAKED IDAHO POTATO 6
bases loaded +\$4

FRENCH FRIES 6

TRUFFLE FRIES 8

WILD RICE 6

SWEET POTATO WEDGES 8

LOBSTER MAC & CHEESE 22

TOASTED BROCCOLI 8
feta & yogurt sauce

ASPARAGUS Hollandaise 8

CREAMED SPINACH 8

BRUSSELS SPROUTS 12
bacon & blue cheese

LEGENDS

FRENCH ONION MEATLOAF
caramelized onions, gruyère, mashed potatoes, beef jus 25

ROTISSERIE STYLE FREE RANGE CHICKEN
mashed potatoes, asparagus, truffle pan sauce 26

LEMON CHICKEN
Francese style, artichokes & capers, wild rice, asparagus 24

BEE STING CHICKEN PARMESAN
marinara, mozzarella, pepperoni, hot honey, bucatini 26

CABERNET BRAISED SHORT RIBS
whipped potatoes, baby carrots, horseradish cream 29

PECAN CRUSTED ST. LOUIS CUT RIBS
honey-bourbon BBQ sauce, sweet potato wedges 31

PRESS BOX PASTA

BUCATINI & MEATBALLS
marinara sauce, fresh basil, whipped ricotta 24

RIGATONI ALLA VODKA
creamy tomato sauce, vodka, chili flakes & pecorino 17

LOBSTER & SHRIMP FETTUCCINE
parmesan roasted garlic cream, tomatoes, asparagus tips 34

MAC & CHEESE
baby shell pasta, three cheese, goldfish cracker crumble 17
add: Marinated Sirloin +12, blackened chicken +8

SAILS UP

MISO HONEY GLAZED SALMON
wild rice & broccoli 30

JUMBO LUMP CRAB CAKES
chipotle ranch, house fries & slaw 39

BACON WRAPPED SHRIMP & GRITS
creamy corn grits, jalapeños & cheddar 29

SESAME CRUSTED AHI TUNA BOWL
wild rice, avocado, broccoli, pickled carrots, cucumbers,
sweet chili sauce, sushi garnish 28

ARENA HANDHELDS

All served with House Fries

PRIMETIME BURGER
cheddar cheese, lettuce, tomato, pickle, secret sauce on brioche 18

BLACKJACK BURGER
candied bacon, pepper jack, BBQ sauce, cherry peppers 20

TAVERN TIDBITS
marinated sirloin strips, mozzarella & crispy onions,
open-faced on French bread 25

CRISPY NASHVILLE HOT CHICKEN SANDWICH
on brioche with spicy mayo & pickle chips 18

CRAB CAKE BLT on brioche with chipotle ranch 25

GRILLED CHICKEN SANDWICH
fresh mozzarella, balsamic tomatoes, baby kale, pesto aioli 17

★ PRIMETIME ★

WINES BY THE GLASS

REDS

CABERNET East Side Crossing, California 15

CABERNET Trivento Reserve, Mendoza 12

MALBEC Trapiche, Mendoza 13

MERLOT Sterling, Central Coast 14

MONTEPULCIANO Donin, Abruzzo 12

PINOT NOIR Old Soul, Lodi 12

RED BLEND

Skyfall Vineyard, Columbia Valley 14

ZINFANDEL OZV Old Vine, Lodi 12

WHITES

CHARDONNAY Blazon, Lodi 13

CHARDONNAY Mer Soleil, Central Coast 15

MOSCATO

Castello del Poggio, Piedmont 11

PINOT GRIGIO Banfi Le Rime, Tuscany 11

PROSECCO Maschio, Veneto 12

RIESLING Nik Weis, Mosel 13

ROSE Natura, Central Valley 12

SAUVIGNON BLANC

Dashwood, New Zealand 13

WINES BY THE BOTTLE

REDS

CABERNET J. Lohr Hilltop, Paso Robles 60

CABERNET Jordan, North Coast 115

MALBEC Graffigna, Argentina 50

PINOT NOIR Erath, Oregon 55

PINOT NOIR

Gundlach Bundschu, Sonoma 60

RED BLEND

Orin Swift 8 Years in the Desert,
Napa Valley 90

SHIRAZ Penfolds, South Australia 50

WHITES

ALBARINO Vionta, Galicia 65

CHARDONNAY Benzinger, California 55

CHARDONNAY Wente, Central Coast 65

PINOT GRIGIO

Santa Margherita, Alto Adige 65

ROSE Hampton Water, Languedoc 60

SAUVIGNON BLANC

Marlborough Estate, New Zealand 65

SAUVIGNON BLANC

Saint Clair, New Zealand 75

SPECIALTY COCKTAILS

CHESAPEAKE COOLER

sweet tea vodka, lemonade,
lemon wheel garnish 12

DIRTY OLD BAY MARTINI

vodka, olive brine, Old Bay rim,
bleu cheese stuffed olives 14

TERRAPIN MARGARITA

tequila, Midori, orange liqueur,
fresh lime juice 13

UNIVERSITY FIZZ

Crop Cucumber Vodka, St. Germain,
fresh muddled strawberries,
sparkling soda 14

THE BOURBON BLITZ

bourbon, orange liqueur, ginger ale,
fresh orange 13

A HOME RUM

dark rum, sweet vermouth,
pineapple juice, dash of bitters 11

THE COS-BRO

whiskey, cranberry juice, fresh lime juice,
topped w/ draft IPA over a large rock 14

SMOKING SIDELINE

bourbon, pure maple syrup, black walnut
bitters, smoked maplewood, orange 15

LAVENDER BEE'S KNEES

Empress Indigo Gin, lavender &
honey simple syrup, fresh lemon juice,
lavender sprig 14

MOCKTAILS

PINK MANGO MULE

ginger beer, mango juice, cranberry juice,
fresh lime 8

NO-MA PALOMA

tequila alternative, red grapefruit juice,
fresh lime juice, sparkling soda 8

LAVENDER LEMONADE

lemonade, lavender simple syrup,
butterfly pea, lavender sprig 8

BEER

*We offer 12 draft selections, featuring
a rotating lineup from locally sourced
breweries. Kindly ask your server
for information on our bottled beer
and draft offerings.*