🏕 1710 Lounge Bar Menu 🤝

Soup of the Moment - Depends on the Chefs Mood - Cup 10, Cup with Puff Pastry Crown 14, Bowl	16
*Homemade Maryland Lump Crab Cake - South African Pepperdew Aioli	16
*Prince Edward Island Mussels - White Wine, Herbs & Garlic	14
*Butter Poached Lobster Pot - Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat	20
Classic French Onion Soup - Lots of Melted Gruyére Cheese	14
*Grilled Kielbasa - Grainy Mustard Sauce	12
*Buffalo Chicken Wings - Homemade Blue Cheese, Celery & Secret Buffalo Sauce	14
*Crispy Fried Calamari - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce	14
*Assorted Hors d'oeuvres in Phyllo Cups - Spinach & Artichoke, Chicken Salad, Lobster Salad Shrimp Salad & Olive Tapenade - 2 of each	16
Gourmet Salads	
- Sliced Fresh Tomato & Mozzarella - Basil Oil and Aged Balsamic Drizzle "The Wedge" Hearts of Remains, Phys Chasse, Pagen & Aged Palsamia	16
-"The Wedge" - Hearts of Romaine, Blue Cheese, Bacon & Aged Balsamic - Buffalo Wedge - Grilled Chicken, Secret Buffalo Sauce & The Wedge	16 24
- Fireside Salad - Caramelized Pecans, Blue Cheese Crumbs, Pear & Vinaigrette	14
- Classic Caesar Salad - Garlic Croutons & Shaved Romano	16
- Chefs Salad - Sliced Turkey, Ham, Egg, Garden Vegetables - Choice Dressing	16
Country House Flatbreads	
- Traditional Tomato Sauce & Mozzarella	12
- Braised Beef Short Rib & Gruyère	16
- BBQ Chicken, Cheddar, Mozzarella, Sautéed Onions & Peppers	16
- Vegetable - Spinach, Mushrooms, Caramelized Onions, Tomato & Peppers	16
- Buffalo Chicken, Secret Sauce & Melted Blue Cheese	16
<u>Pastas</u>	
- Classic Mac & Cheese - Three Cheese Blend & Seasoned Bread Crumbs	14
- Lobster Mac - Three Cheese Blend, Knuckle & Claw Meat, Seasoned Bread Crumbs	24
- Cavatelli Pasta & Braised Beef Short Rib Meat Sauce - Shaved Parmesan Cheese	14
- Creamy Risotto - Sautéed Diced Shrimp, Garlic & Shallots	14

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*Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese	16	
*Homemade Lobster, Shrimp or Chicken Salad on a Buttery Croissant	19 /16 /14	
Twin Beef Short Rib Sliders - Braised Beef & Melted Gruyère	16	
*Twin Chicken Sliders - Lightly Breaded, Tomato, Lettuce & Herb Mayonnaise	16	
Croque Monsieur - Grilled Sliced Ham, Melted Gruyère & Creamy Béchamel	16	
Classic B.L.T Lots of Bacon, Lettuce, Tomato & Mayonnaise	14	
Lobster Salad B.L.T Bacon, Lettuce, Tomato & Mayonnaise	22	
Chicken Salad B.L.T Bacon, Lettuce, Tomato & Mayonnaise	16	
Shrimp Salad B.L.T Bacon, Lettuce, Tomato & Mayonnaise	18	
Triple Decker Club - Turkey, Bacon, Lettuce, Tomato & Mayonnaise	16	
The"Americana Club" - Turkey, Ham, Bacon, Lettuce, Tomato & Mayonnaise	16	
Country House Monte Cristo - Ham, Turkey, Gruyére & Dijon, Stuffed French Toast,		
Raspberry Preserves & Dusted with Confectionary Sugar	16	
(All sandwiches come with a side of French Fries, Small House Salad, Beer Battered Onion Rings or Fresh Fruit)		
*Prime 8 oz. Black Angus Burger		
- Lettuce, Tomato & Pickle	14 / 15 w/cheese	
- Bacon Burger	16 / 17 w/cheese	
- Mushrooms & Onions	16 / 17 w/cheese	
- Melted Blue Cheese	16 / 18 w/bacon	
(All Burgers come with a side of French Fries, Small House Salad, Beer Battered Onion Rings or Fresh Fruit)		

Desserts

Creamy New York Style Cheesecake - Honest Whipped Cream, Berries & Melba Sauce	10
Homemade Crème Brûlée - French Caramel Custard & Caramelized Sugar	10
Warm Chocolate Decadence Cake - Bittersweet Chocolate & Honest Whipped Cream	10
Black Raspberry Sherbet & Fresh Fruit	10
Homemade Chocolate Mousse - Chantilly Whipped Cream	10
Warm Brownie Ice Cream Sundae - Choice of Ice Cream	10
Monks Secret - It's a Secret (but if you like chocolate it's excellent and enough for Two)	16
Tasters Plate - Pastry Chef Kim's Daily Sampler Plate	14