

# Appetizers

For a Full Assortment of our Appetizers Please Ask to see Our Dinner Menu

<b>CHICKEN WINGS MENDENHALL</b> <i>Hot and Spicy or Sesame Teriyaki, served with a home made blue cheese dipping sauce</i>	\$ 8.99
<b>SALT AND PEPPER CALAMARI</b> - <i>Lightly seasoned and fried, served with a sweet Chili sauce.</i>	\$ 8.99
<b>ASIAN SPRING ROLLS</b> - <i>Sweet sesame Teriyaki and chili dipping sauces.</i>	\$ 8.99
<b>BAKED BRIE</b> <i>Granola crusted aged Brie baked and served with a raspberry sauce, fresh fruit and mixed crackers.</i>	\$ 9.99
<b>SHRIMP DUMPLINGS</b> <i>Five Oriental Style dumplings lightly steamed and pan-seared in Sesame oil, Served with a sweet and spicy Chilli sauce.</i>	\$ 8.99
<b>SMOKED SEAFOOD</b> <i>Two pieces each of Fresh cold-water smoked salmon and trout, accompanied by capers, red onions, hard boiled eggs and anchovies. Served with a dry vermouth Kafusta sauce and flatbreads.</i>	\$ 9.99
<b>PORTABELLA MUSHROOMS</b> <i>Two domestic grilled Portabella mushrooms, generously filled with spinach and Feta cheese gratinée, served with roasted red pepper sauce.</i>	\$ 8.99
<b>PRAWNS LEJON</b> <i>Three prawns stuffed with sweet horseradish, wrapped in bacon, served with a honey mustard sauce and horseradish mousse.</i>	\$ 9.99
<b>CHERRYSTONE CLAMS CASINO</b> <i>Six tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano cheese and broiled, served with drawn butter.</i>	\$ 9.99
<b>BAKED OYSTERS ROCKEFELLER</b> <i>Three large oysters stuffed with fresh spinach, and a blend of cheeses, laced with imported Pernod liqueur.</i>	\$ 9.99
<b>CRAB CAKE</b> <i>Pan seared, enriched with a roasted red pepper sauce, garnished with a mushroom risotto.</i>	\$10.99
<b>GRILLED SHRIMP &amp; SCALLOPS SESAME</b> <i>Twin skewered shrimp &amp; scallops marinated and drizzled with a zesty sesame Teriyaki glaze. Served over a bed of sauteed mushrooms and spinach.</i>	\$11.99
<b>MARTINI PRAWNS COCKTAIL</b> <i>Four large gulf prawns served with a tangy cocktail sauce nestled in a Martini glass.</i>	\$11.99
<b>KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL</b> <i>Three large local mushroom caps stuffed with our tasty crabmeat imperial mixture.</i>	\$13.99
<b>MENDENHALL HORS D'OEUVRES SAMPLER</b> <i>A combination of one mushroom stuffed with crab Imperial, two clams Casino, one oyster Rockefeller, and two large prawns, served with a tangy cocktail sauce.</i>	\$12.99

## Soups *Served with Bread and Butter*

<b>OUR FAMOUS HOUSE MADE</b> bowl \$ 5.99	<b>BAKED FRENCH ONION SOUP,</b>
<b>SNAPPER SOUP</b> small bowl \$ 3.99	<b>GRATINÉE</b> crock \$ 4.99
<i>Upon Snapper Turtle Availability</i>	<b>AWARD WINNING</b>
<b>MARYLAND CRAB SOUP</b> bowl \$5.99	<b>LOBSTER-LOBSTER SOUP</b> bowl \$ 7.99
small bowl \$ 3.99	small bowl \$ 4.99

## Salads *Served with Bread and Butter*

<b>HOUSE SALAD</b> <i>Julienne garden vegetable garnish. Choice of dressing</i>	\$ 4.99
<b>SESAME TERIYAKI GLAZED SALMON</b> <i>Over our popular Mandarin Orange salad</i>	\$12.99
<b>CAESAR SALAD</b>	
-Our traditional Caesar salad freshly made to order	\$ 8.99
-with Parmesan crusted grilled chicken breast	\$ 9.99
-with a seared House-made crab cake	\$12.99
<b>MEDITERRANEAN SALAD</b> <i>Cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasoning. Garnished with Imported cheeses and croutons, fresh oregano vinaigrette.</i>	\$ 9.99
<b>SEASONED GRILLED CHICKEN BREAST</b> <i>Over Greek spinach salad.</i>	\$12.99

*Dressings* • ROQUEFORT • RUSSIAN • BLACK PEPPERCORN RANCH •  
 • RASPBERRY VINAIGRETTE • HOUSE CAESAR VINAIGRETTE •  
 • AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL •

# Vegetarian & Pasta

<b>SPINACH DUMPLINGS</b> <i>Seven Oriental Style spinach dumplings, pan seared over a bed of sautéed spinach, Shiitake mushrooms and asparagus, served with a sweet and tangy Mango Sauce.</i>	\$ 12.99
<b>VEGETARIAN PLATTER</b> <i>Three vegetarian raviolis, grilled vegetables, sautéed Fresh spinach, portobella mushroom stuffed with spinach and Feta cheese gratinée, fresh steamed seasoned vegetables and starch of the day.</i>	\$13.99
<b>FETTUCCINE ALFREDO FLORENTINE</b> <i>Classic cream sauce with roasted garlic, sautéed spinach and imported cheeses.</i>	\$ 13.99
<b>TORTELLINI CARBONARA</b> <i>Bacon, peppers, garden Julienne vegetables, onions, and garlic enriched with white wine and finished with an Asiago Cream Sauce.</i>	\$13.99
<b>VEGETABLE RAVIOLIS</b> <i>Six vegetable raviolis, poached and served with grilled marinated vegetables and served with a light Chardonnay Asiago cream sauce.</i>	\$14.99

## Sandwich Creations

Served with Potato Wedges

<b>CHICKEN CLUB SANDWICH</b> <i>Grilled chicken, crisp bacon, lettuce, tomato, and mayonnaise on toasted sliced sandwich bread.</i>	\$ 9.99
<b>PARMESAN ENCRUSTED CHICKEN SANDWICH</b> <i>Served with mayonnaise, Dijon mustard, crisp lettuce and juicy tomato on a sour dough roll</i>	\$ 9.99
<b>JERK CHICKEN SANDWICH</b> <i>A tender breast of chicken marinated in our spicy Jerk seasonings char-grilled to perfection, then covered with melted Pepper Jack cheese and finished with a lime mayonnaise. Served on a toasted sour dough roll.</i>	\$ 9.99
<b>OUR FAMOUS CRAB CAKE</b> <i>Pan-seared and served on sour dough roll with citrus cocktail sauce.</i>	\$ 10.99
<b>HALF-POUND GOURMET BURGERS (Choice of Toppings)</b> <i>Wild mushrooms • Swiss • Vermont Cheddar • American Cheese • Bacon Domestic mushrooms • Gorgonzola cheese • Sautéed onions • Caramelized red onions Served on a crusty sour dough roll, with Jamaican relish</i>	\$ 10.99
<b>GRILLED PRIME RIB SANDWICH</b> <i>Melted Provolone cheese with horseradish mousse, served on a toasted sour dough roll</i>	\$ 10.99
<b>TEMPURA SOFT SHELL CRAB SANDWICH</b> <i>Lightly battered soft shell crab, crisp lettuce and juicy tomato on a toasted sour dough roll, served with remoulade and tangy cocktail sauce</i>	\$ 11.99

## Desserts

<b>TRADITIONAL PEACH MELBA - \$6.99</b> <i>Peach half, Haagen-Dazs vanilla ice cream, served with Raspberry sauce.</i>	<b>GRAND MARNIER SORPRESA - \$6.99</b> <i>Caramel mousse with a center of Grand Marnier filling finished with a butterscotch glaze.</i>
<b>FRESH STRAWBERRIES MENDENHALL \$7.99</b> <i>Haagen-Dazs vanilla ice cream, Grand Marnier, and sliced strawberries garnished with Chantilly cream.</i>	<b>DARK CHOCOLATE TRUFFLE - \$6.99</b> <i>Dark chocolate mousse with crunchy praline a top a chocolate mud cake finished with a crown of chocolate ganache.</i>
<b>HOT FUDGE MAPLE WALNUT SUNDAE "MENDENHALL" \$7.99</b> <i>Thick, rich Hershey's hot fudge and sweet maple walnuts over Haagen-Dazs vanilla ice cream, garnished with Chantilly cream.</i>	<b>ULTIMATE TIRAMISU - \$6.99</b> <i>This Italian classic starts with a ladyfinger base soaked with a rich coffee syrup. It is made with real mascarpone cheese and presented in an edible, soft cookie cup that is lined with premium dark chocolate. Finally, it is dusted with cocoa powder</i>
<b>N.Y. STYLE CHEESE CAKE - \$6.99</b> <i>A generous portion served with fresh strawberries, whipped cream, powdered sugar, and finished with a raspberry coulis</i>	<b>OPERA CONCERTO - \$6.99</b> <i>Smooth chocolate ganache layered with mocha butter &amp; Almond Jacunde, served on a pool of Godiva chocolate liqueur and a cigarette rousse.</i>

**Full Dinner Menu Also Available**  
Check out our Appetizers and Entrees  
Please ask Server for a Menu

It is recommended, by the County Health Department, to remind all guests that consuming raw or under Cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions