

# BREAKFAST

## HOUSE SPECIALTIES

**CLASSIC** 11  
TWO EGGS, CHOICE OF MEAT SIDE, COUNTRY FRIES TOAST

**NEW ENGLANDER** 14  
FRIED COD  
TWO SCRAMBLED EGGS  
COUNTRY FRIES AND TOAST

**PANCAKES OR FRENCH TOAST** 9  
CHOICE OF MEAT SIDE  
COUNTRY FRIES

**CREAMED CHIP BEEF** 9  
SERVED OVER TOAST  
COUNTRY FRIES

**HASH AND EGGS** 11  
CORNED BEEF HASH  
TWO SCRAMBLED EGGS  
COUNTRY FRIES AND TOAST

**GRAVY & BISCUIT** 9  
MAPLE OR CHORIZO

**STEAK AND EGGS** 18  
CHARBROILED STEAK  
TWO SCRAMBLED EGGS  
COUNTRY FRIES AND TOAST

**BLUEBERRY PANCAKES** 9  
CHOICE OF MEAT SIDE

**BENEDICT** 12  
TWO EGGS, CANADIAN BACON, ENGLISH MUFFIN, COUNTRY FRIES HOLLANDAISE SAUCE

**HUNT** 15  
JUICE, TWO EGGS  
CHOICE OF MEAT SIDE  
COUNTRY FRIES, PANCAKES

## COCKTAILS

**BLOODY MARY** 8  
TRADITIONAL SPICY

**BACON BLOODY** 9

**MIMOSA** 8  
ORANGE  
GRAPEFRUIT  
CRANBERRY

## MENU

### SCRAMBLED BISCUITS

SERVED WITH COUNTRY FRIES

**VEGGIE AND HAM** 13  
SCRAMBLED EGGS  
PEPPERS & ONIONS  
TOMATOES, HAM, CHEESE

**HASH** 13  
SCRAMBLED EGGS  
CORNED BEEF HASH  
CHEESE SAUCE

**MONTOYA** 18  
SCRAMBLED EGGS  
STEAK, HOLLANDAISE SAUCE

### EXTRAS

**TOMATO SLICES** 1.5

**SHORT STACK** 6

**MEAT SIDES** 4

**OATMEAL** 3

**COUNTRY FRIED POTATOES** 3

**TOAST** 2

**BREAKFAST BISCUIT** 3

**GRITS** 3

**TOASTED BAGEL & CREAM CHEESE** 3

## OMELETTES

SERVED WITH COUNTRY FRIES AND TOAST

\*\*WE APOLOGIZE BUT WE ARE UNABLE TO MODIFY SPECIALTY OMELETTES.

**PLAIN OMELETTE** 8  
CHOICE OF CHEESE.

**CRABBY MORNING OMELETTE** 18  
FRESH CRAB MEAT, SPINACH, DICED TOMATO, PROVOLONE TOPPED WITH OLD BAY\*\*

**COUNTRY OMELETTE** 12  
OUR CORNED BEEF HASH, ONIONS, PEPPERS AND CHEDDAR CHEESE\*\*

**CHEESESTEAK OMELETTE** 13  
SLICED STEAK, CHEESE SAUCE, ONIONS AND PEPPERS\*\*

**WESTERN OMELETTE** 12  
HAM, CHEESE, ONIONS, GREEN PEPPERS AND TOMATO.\*\*

**GARDEN OMELETTE** 10  
SPINACH, MUSHROOM, TOMATO, ONION, AND CHEESE.\*\*

**CUSTOM OMELETTE** 10  
CHOICE OF (1) MEAT, (1) VEGETABLE AND (1) CHEESE.

### Omelette Fillings

MEATS - 1.5 EA

HAM, BACON, CORNED BEEF, SCRAPPLE, SAUSAGE, TURKEY SAUSAGE

VEGETABLES - .75 EA

SPINACH, TOMATO, PEPPERS, ONIONS, MUSHROOMS, AVOCADO, JALAPENO

CHEESE - .75 EA

AMERICAN, PROVOLONE, SWISS, CHEDDAR, GOUDA, FETA, GOAT

### LIGHT SIDE

**PARFAIT** 6  
GRANOLA, YOGURT, FRUIT

**BERRIES** 7

**BERRIES AND BAGEL** 9  
FRESH BERRIES AND A BAGEL & CREAM CHEESE.

**BONUTS** 5  
SERVED WITH A DIPPING CHOCOLATE SAUCE

# LUNCH

## STARTERS

<b>Fried Green Tomatoes</b> Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli.	11	<b>Nachos</b> Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico de Gallo, Sour Cream and Jalapenos.	15
<b>Calamari</b> Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	18	<b>Hummus and Pita</b> Garlic Roasted Hummus with Crispy Pita Points.	8
<b>Marinated Olives</b> Warm variety of olives tossed in garlic and herbs.	8	<b>Country-Fried Potato Skins</b> Topped with Cheddar Cheese and Bacon.	11
<b>Fried Pickles</b> Yeungling battered pickles served with horseradish cream sauce.	7	<b>Chili Lime Chicken Wings</b> 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	15
<b>Crab Dip</b> Homemade Creamy Crab Dip served with Crispy Pita Points.	16	<b>Fried Mushroom</b> Yeungling battered mushrooms served with horseradish cream sauce.	8
<b>Chicken Tender</b> Crispy Chicken Tenders tossed in Buffalo Sauce or BBQ Sauce.	11	<b>Loaded Chips OR Fries</b> Home-made Potato Chips OR Fries drizzled with Cheese Sauce and Bacon.	7

## HOMEMADE SOUPS

<b>Cream of Crab</b> Our House specialty. The true flavor of the region.	Cup 9	Bowl 13
<b>Maryland Crab</b> A spicy Vegetable Crab Soup. Contains Bacon.	Cup 8	Bowl 10
<b>Soup of the Day</b> Our Chefs' latest creation.	Cup 6	Bowl 8
<b>Chili</b> Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.	Cup 7	Bowl 9
<b>Baked French Onion</b> Topped with bubbling Provolone Cheese.		Crock 7

## SALADS

<b>Cobb</b>			
An American classic. Field Greens topped with diced Avocado, Tomatoes, hard boiled Egg, Chicken, crumbled Bleu Cheese and Bacon. Served with a Dijon-Balsamic Vinaigrette.			
24			
<b>Rip's Hearty Chef</b> Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	17	<b>Blackened Salmon</b> A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onions, Parmesan Cheese, and a Cilantro Chiptole Dressing on the side.	22
<b>Roasted Beet</b> Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.	16	<b>Chicken Pecan</b> Mixed greens, mushrooms, pecans, red onions, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette.	21
<b>Steak Salad</b> Thinly sliced steak over a bed of fresh greens, tossed in a dijon balsamic vinaigrette and topped with cherry tomatoes, red onions, bleu cheese, and roasted corn.	23	<b>Grilled Shrimp Cobb</b> Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Dijon Balsamic Vinaigrette.	24

## ON THE BUN

Beef Burger or Grilled Chicken Served with French Fries.		
<b>Keep it Plain</b> Simple and delicious.		13
<b>Carolina</b> Topped with Pork Bar-B-Que, Mustard and grilled Onions.		15
<b>Black &amp; Bleu</b> Blackened and topped with Bacon and Bleu Cheese.		15
<b>Mac Daddy</b> Topped with Macaroni & Cheese and Bacon.		14
<b>Kickin' Chili</b> Topped with Home-made Chili, Cheese Sauce and Jalapenos.		14
<b>Grid Iron</b> Topped with a Fried Green Tomato, Bacon, Beer Cheese and Sautéed Onions.		15
<b>Traditional</b> Topped with Lettuce, Tomato, Onion, Ketchup and Mustard.		13

## FAVORITES

### Chopped Steak

8 oz. of lean Ground Beef cooked to order, topped with Mushroom Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.

18

<b>Grilled Liver and Onions</b> 8oz. sautéed Calves Liver topped with caramelized Onions. Served with Mashed Potatoes and Green Beans.	24	<b>Maryland Fried Chicken</b> A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans. Be patient.	22
<b>Grilled Salmon</b> Grilled salmon served with rice and sautéed spinach.	20	<b>Rainbow Trout</b> A boneless 7 oz. fillet sautéed with a Lemon Basil Compound Butter, served with Rice and Vegetable of the day.	23
<b>Rip's Meatloaf</b> Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.	15	<b>Maryland Fish Fry</b> A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.	21
<b>Blackened Fish Tacos</b> Blackened Salmon served on flour tortilla topped with Coleslaw and Sriracha Mayo. Served with Rice.	13	<b>Beans and Rice</b> Black Beans, Pico de Gallo and mushrooms tossed in a spicy cream sauce and served atop a bed of Rice.	16

### Hot Sandwich

Our Traditional Turkey, Pork or Roasted Beef Open Faced Sandwich. Served over White Bread or Betty's Stuffing and smothered in Gravy. Served with Mashed Potatoes and Green Beans.

14

## SIGNATURE SANDWICHES

<b>The Pesto</b> Grilled Chicken Breast or Portobello Mushroom with a flavorful Basil Pesto Mayonnaise, grilled Red Onions, roasted Red Peppers, Baby Spinach and Cheddar Cheese. Served on a warm ciabatta roll.	16	<b>Mac Man</b> Macaroni and Cheese, Pork Bar-B-Que and Pickles on grilled Texas toast.	10
<b>Pick 2</b> Side Salad OR Half of a Sandwich OR a Cup of our daily soup. Choose Ham, Turkey, Roast Beef, Tuna Salad or Curry Chicken Salad. Add \$7 for a Cup of Cream of Crab or MD Crab.	14	<b>Steak Sandwich</b> Philly style with grilled steak, sautéed onions, green peppers & provolone cheese on a Garlic Toasted Sub Roll. Served with French fries.	14
<b>The Toasty</b> Shaved grilled Steak with sautéed Onions, Green Peppers & Cheese Sauce in grilled sandwich. Served with French Fries.	14	<b>Reuben</b> The classic grilled Corned Beef, Sauerkraut, Swiss & Thousand Island dressing on Rye - or try one made with Turkey for a delicious change. Served with Rip's Homemade Potato Chips.	18
<b>The Dip</b> Roast Beef, Provolone, Spinach, Tomato and Cherry Peppers on a Ciabatta. Served with Au Jus on the side. OR Keep it Traditional with Provolone cheese on a toasted Garlic Sub Roll. Served with French Fries.	16	<b>Pulled Pork Bar-B-Que</b> Homemade with a sweet and mild BBQ sauce. Served on a brioche roll with French Fries and Coleslaw.	12
<b>Traditional Club</b> Turkey Breast or Ham with Lettuce, Tomato Mayonnaise and Bacon on your choice of Bread.	16	<b>Monte Cristo</b> The classic sandwich of Turkey, Baked Ham & Swiss Cheese batter dipped & grilled. Served with traditional Melba Sauce and Rip's Homemade Potato Chips.	15
<b>Ultimate Cheese Grill</b> Twist to the old Grilled Cheese. Cheddar, Provolone, Smoked Gouda, Bacon and Tomato on a Grilled Ciabatta. Served with House Made Chips.	12	<b>Cold Salad Sandwich</b> Our Home-made Traditional Tuna or Curry Chicken with dried Cranberries piled high on your choice of bread.	10
<b>Fish Sandwich</b> Mild flavored fried Cod fillet topped with Cheddar Cheese. Served with French Fries and Coleslaw.	18	<b>Vegetarian</b> Grilled mushrooms, spinach, tomatoes and roasted red peppers topped with goat cheese on Ciabatta. Served with House Made Chips.	12
<b>Meatloaf Sandwich</b> Home-made Meatloaf topped with BBQ Sauce, Cheddar Cheese and Fried Onion Strings atop a Brioche Roll. Served with Homemade Potato Chips.	13	<b>Porky Pesto</b> Warm Roasted Pork Loin with an Apricot-Jalapeno Pesto, Tomatoes and Swiss on a Ciabatta loaf. Served with French Fries.	14
<b>Crab Melt Sandwich</b> A generous portion of backfin crabmeat grilled with bacon, swiss cheese & mayonnaise on rye or pumpernickel.	19	<b>Chicken Wrap</b> A spicy Buffalo Chicken wrapped with Bleu Cheese, crumbled Bacon, Lettuce and Tomato. OR Keep it Traditional with Grilled Chicken, Ranch, Lettuce, Tomato and Cheese.	14
<b>Jumbo Lump Crab Cake</b> A 6 ounce Jumbo Lump Crab Cake broiled to perfection on a Brioche Roll, with French Fries and Coleslaw.	35	<b>MD Crabcake Sandwich</b> All Backfin Crabcake served on a Brioche Roll with French Fries and Coleslaw. Your choice of Fried or Broiled.	22

## SIDES

Salad, Homemade Coleslaw, Country-Style Green Beans w/Bacon, Vegetable of the Day, Homemade Mashed Potatoes, French Fries, Macaroni and Cheese, Rice Pilaf, Apple Pilaf, Onion Rings and House Made Potato Chips \$3.00  
Sautéed Spinach \$4.00

# DINNER

## STARTERS

<b>Fried Green Tomatoes</b> Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli.	11	<b>Marinated Olives</b> Warm variety of olives tossed in garlic and herbs.	8
<b>Chili Lime Chicken Wings</b> 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	15	<b>Calamari</b> Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	18
<b>Nachos</b> Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico de Gallo, Sour Cream and Jalapenos.	15	<b>Country-Fried Potato Skins</b> Topped with Cheddar Cheese and Bacon.	11
<b>Fried Pickles</b> Yeungling battered pickles served with horseradish cream sauce.	7	<b>Hummus and Pita</b> Garlic Roasted Hummus with Crispy Pita Points.	8
<b>Fried Mushroom</b> Yeungling battered mushrooms served with horseradish cream sauce.	8	<b>Crab Dip</b> Homemade Creamy Crab Dip served with Crispy Pita Points.	16
<b>Chicken Tender</b> Crispy Chicken Tenders tossed in Buffalo Sauce or BBQ Sauce.	11	<b>Loaded Chips OR Fries</b> Home-made Potato Chips OR Fries drizzled with Cheese Sauce and Bacon.	7

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<b>Soup of the Day</b> Our Chefs' latest creation.	Cup 6	Bowl 8
<b>Chili</b> Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.	Cup 7	Bowl 9
<b>Baked French Onion</b> Topped with bubbling Provolone Cheese.		Crock 7

## BETWEEN THE BUNS

Beef or Grilled Chicken.  
Served on Brioche with Fries.

<b>Keep it Plain</b> Simple and delicious.		13
<b>Traditional</b> Topped with Lettuce, Tomato, Onion, Ketchup and Mustard.		13
<b>Black &amp; Bleu</b> Blackened and topped with Bacon and Bleu Cheese.		15
<b>Mac Daddy</b> Topped with Macaroni & Cheese and Bacon.		14
<b>Kickin' Chili</b> Topped with Home-made Chili, Cheese Sauce and Jalapenos.		14
<b>Grid Iron</b> Topped with a Fried Green Tomato, Bacon, Beer Cheese and Sautéed Onions.		15

## ENTRÉE SALADS

<b>Cobb</b> An American classic. Field Greens topped with diced Avocado, Tomatoes, hard boiled Egg, Chicken, crumbled Bleu Cheese and Bacon. Served with a Dijon-Balsamic Vinaigrette.	24
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<b>Rip's Hearty Chef</b> Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	17	<b>Roasted Beet</b> Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.	16
<b>Blackened Salmon</b> A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onions, Parmesan Cheese, and a Cilantro Chiptole Dressing on the side.	22	<b>Chicken Pecan</b> Mixed greens, mushrooms, pecans, red onions, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette.	21
<b>Steak Salad</b> Thinly sliced steak over a bed of fresh greens, tossed in a dijon balsamic viniagrette and topped with cherry tomatoes, red onions, bleu cheese, and roasted corn.	23	<b>Grilled Shrimp Cobb</b> Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Dijon Balsamic Vinaigrette.	24

## STEAKS AND CHOPS

Rare-Cold Red Center  
 Medium Rare-Warm Red Center  
 Medium-Pink and Firm  
 Medium Well-Small Amount of Pink  
 Well Done-Tough and Firm

### Steak Au Poivre

An 8 oz. Terres Major Bistro Filet grilled, sliced, and topped with our Creamy Brandy and Pepper sauce. Served with a Baked Potato and House Salad.  
**28**

### Bar-B-Que Baby Back Ribs

Slow-cooked, mouth-watering Baby Back Ribs. Served with French Fries and Coleslaw.  
**Half Rack 26**

### Steak Frites

An 8 oz. Terres Major Bistro Filet grilled, sliced, and topped Bearnaise Butter. Served over Garlic and Parmesan Fries.  
**28**

### Braised Short Ribs

Braised Custom Cut Beef Short Ribs served with Mashed Potatoes and the Vegetable of the Day  
**35**

### Rib Eye

Hand Cut 12 oz. and grilled to perfection. Topped with a Bearnaise Butter. Served with a Baked Potato and Green Beans.  
**35**

### New York Strip

A 12 oz. center cut Strip Steak. Served with Baked Potato and Vegetable of the Day.  
**34**

### Pork Schnitzel

Two 5 oz. Pork Loin Chops pounded thin and lightly breaded and fried then topped with a Mushroom Gravy. Served with Mashed Potatoes & Gravy and Green Beans.  
**22**

## HOMEMADE FAVORITES

### Cajun Chicken Pasta

Grilled Chicken and Penne Pasta, tossed in a Creamy Sauce with Mushrooms and Peppers.  
**Substitute Jumbo Shrimp 25 20**

### Maryland Fried Chicken

A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans. Be patient.  
**22**

### Liver and Onions

Sautéed Calves Liver topped with Caramelized Onions. Served with Mashed Potatoes and Green Beans.  
**24**

### Hot Sandwich

Our Traditional Turkey, Pork or Roasted Beef Open Faced Sandwich. Served over White Bread or Betty's Stuffing and smothered in Gravy. Served with Mashed Potatoes and Green Beans.  
**14**

### Chopped Steak

12 oz. of lean Ground Beef topped with Mushroom Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.  
**24**

### Rip's Meatloaf Deluxe

Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.  
**20**

### Beans and Rice

Black Beans, Pico de Gallo and mushrooms tossed in a spicy cream sauce and served atop a bed of Rice.  
**16**

### Curried Chicken

Warm and Creamy Tomato, Onion, Garlic and Curry tossed Chicken atop a bed of Rice.  
**19**

### Chicken Sauté

Sautéed Chicken Breast, lightly breaded and pan fried, topped with Sundried Tomatoes, Caramelized Onions, Roasted Garlic Cloves and Provolone Cheese atop Baby Spinach and served with Rice Pilaf.  
**19**

### Chicken Chesapeake

Sautéed Chicken Breast, lightly breaded and pan fried, topped with Crab Imperial then baked golden brown. Served with Rice Pilaf and Green Beans.  
**27**

## FROM THE SEA

### Mediterranean Cod

Two Broiled Cod fillets lightly breaded topped with Tomato, Onion, Capers, Spinach, Garlic and Wine. Served with Rice Pilaf and the Vegetable of the Day.  
**28**

### Seafood Platter

A Combo of Shrimp, Scallops, Fish and a Backfin Crab Cake. Served with French Fries and Coleslaw.  
**45**

### Shrimp and Scallop Scampi

Sautéed Jumbo Shrimp and Dry Pack Scallops in garlic parsley butter and wine over pasta. Served with Side Salad.  
**31**

### Maryland Crab Cakes

Two Backfin cakes made the old fashioned way. A Maryland favorite, lightly fried served with a Roasted Garlic Aioli. Served with French Fries and Coleslaw.  
**32**

### Grilled Salmon

An 8 Ounce Fresh Atlantic Salmon fillet grilled and drizzled with Balsamic Reduction and served with rice and sautéed spinach.  
**28**

### Hand Breaded Jumbo Shrimp

Seven Jumbo shrimp, butterflied and breaded then fried golden brown. Served with French Fries and Coleslaw.  
**28**

### Maryland Fish Fry

A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.  
**21**

### Jumbo Lump Crab Cake

A 6 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and the Vegetable of the Day.  
**35**

### Broiled Stuffed Shrimp

Four Jumbo Shrimp stuffed with our Imperial Backfin Crab and baked to a golden brown. Served with Rice Pilaf and the Vegetable of the Day.  
**33**

### Rainbow Trout

A boneless 7 oz. fillet sautéed with a Lemon Basil Compound Butter, served with Rice and Vegetable of the day.  
**23**

## SIDES

Salads, Homemade Coleslaw, Country-Style Green Beans w/ Bacon, Sweet Potato, Vegetable of the Day, Homemade Mashed Potatoes, Baked Potato, French Fries, Macaroni and Cheese, Rice Pilaf, Onion Rings, Stewed Tomatoes, Broccoli, Apple Sauce, and Homemade Potato Chips \$3.00  
 Sautéed Spinach \$4.00    Loaded Mashed, Loaded Baked Potato and Loaded Fries \$4.75