

STARTERS

Crab Quesadilla

Fresh Crab Meat and Cheddar Cheese melted between Tortilla Shells and served with Lettuce, Sour Cream and Salsa.

14

Country-Fried Potato Skins	9	Loaded Potato Chips	7
Topped with Cheddar Cheese and Bacon.			
Calamari	10	Home-made Potato Chips drizzled with Cheese Sauce, Bacon and Bleu Cheese Crumbles.	
Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.			
Nachos	8	Mac & Cheese Bites	7
Heaping plate of Tortilla Chips covered with Chili, Cheese and Jalapenos.			
		Lightly dusted and fried Macaroni and Cheese Bites.	
		Crab Balls	13
		An all time favorite, made fresh daily.	

Fried Green Tomatoes

Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Sauce.

11

HOMEMADE SOUPS

Cream of Crab		Cup 6		Bowl 8
Our House specialty. The true flavor of the region.				
Maryland Crab		Cup 5		Bowl 7
A spicy Vegetable Crab Soup.				
Soup of the Day		Cup 4		Bowl 5
Our Chefs' latest creation.				
Beef & Bean Chili		Cup 6		Bowl 8
A Traditional Beef and Red Bean Chili topped with Sour Cream.				
Baked French Onion				Crock 5
Topped with bubbling Provolone Cheese.				

ENTRÉE SALADS

Grilled Salmon	17	Steak Salad	16
A fillet of Salmon on top of Mixed Greens, Strawberries, Feta, Cucumber, and Red Onions, tossed with a Strawberry Balsamic Vinaigrette.			
Rip's Hearty Chef	12	Grilled Shrimp	20
Ham, Turkey Breast, Cheese Strips, hard boiled Egg, and Olives over Lettuce. Served with your choice of dressing.			
Roasted Beet	12	Grilled Chicken	16
Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, Candied Pecans, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.			
		6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Chiptole Dressing and topped with Corn Salsa and diced Tomatoes.	
		Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Cucumbers, Red Peppers, and Tomatoes, tossed with a Lemon Basil Vinaigrette.	
		Grilled Chicken on top of Spinach, Pineapple, Red Cabbage, Carrots, Edamame, Red Peppers, and Wontons, with a Sweet and Sour Teriyaki Dressing.	

Cobb

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.

15

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

Filet Mignon

Melt in your mouth 8 oz. cut of Beef Tenderloin. Served with Baked Potato and Vegetable of the Day.

26

Rib Eye

Grilled to perfection and topped with a Bearnaise Butter. Served with a Baked Potato and Vegetable of the Day.

12oz. 26 14oz. 28

New York Strip

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

27

Grilled Chop

12 oz. Bone-in Pork Chop topped with Caramelized Red Cabbage and served with Mashed Potatoes and Vegetable of the Day.

21

Bar-B-Que Baby Back Ribs

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

Half Rack 24 Full Rack 29

HOMEMADE FAVORITES

Cajun Chicken Pasta

Warm and Creamy Grilled Chicken and Penne Pasta, tossed with Mushrooms and Peppers.

20

Substitue Jumbo Shrimp 25 or enjoy both Chicken and Shrimp 29

Maryland Fried Chicken	17	Chicken Piccata	18
A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans.			
Chicken Chesapeake	19	Rip's Meatloaf Deluxe	15
Sautéed Chicken Breast, lightly breaded and pan fried, topped with Crab Imperial then baked golden brown. Served with Rice Pilaf and Green Beans.			
Liver and Onions	18	Chicken Sauté	17
Sautéed Calves Liver topped with Caramelized Onions. Served with Mashed Potatoes and Green Beans.			
Hot Sandwich	13	Rip's Chopped Steak	16
Our Traditional Turkey 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.			
<p style="text-align: center;">FROM THE GRILL</p> <hr style="width: 30%; margin: auto;"/> <p style="text-align: center;">Choice of Burger or Chicken Breast Served on Brioche with Fries.</p> <hr style="width: 30%; margin: auto;"/>			

Traditional			11
Topped with Lettuce, Tomato, Onion, Ketchup and Mustard.			
Kickin' Chili			13
Topped with Home-made Chili, Cheese Sauce and Jalapenos.			
Mac Daddy			13
Topped with Macaroni & Cheese and Bacon.			
Black & Bleu			13
Blackened and topped with Bacon and Bleu Cheese.			
Chesapeake			15
Topped with Crabmeat and Imperial Sauce.			

FROM THE SEA

Hand Breaded Jumbo Shrimp	27	North Atlantic Cod	21
Seven Jumbo shrimp, butterflied and breaded then fried golden brown with Roasted Garlic Aioli. Served with French Fries and Coleslaw.			
Blackened Catfish	19	Rainbow Trout	20
An 8 Ounce Blackened Catfish fillet, served with Rice Pilaf and the Vegetable of the Day.			
Grilled Salmon	24	Broiled Stuffed Shrimp	28
An 8 Ounce Fresh Atlantic Salmon fillet grilled with a Honey Balsamic Glaze. Served with Rice Pilaf and the Vegetable of the Day.			
Jumbo Lump Crab Cake	26	Maryland Fish Fry	17
A 6 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and the Vegetable of the Day.			
Tilapia Chesapeake	24	Maryland Crab Cakes	28
Sautéed Tilapia fillet topped with Crab Imperial then baked to a golden brown. Served with Rice Pilaf and the Vegetable of the Day.			

Seafood Platter

A Combo of Shrimp, Scallops, Cod and a Crab Cake.
Served with French Fries and Coleslaw.

32

SIDES

Homemade Coleslaw, Country-Style Green Beans, Stewed Tomatoes, Harvard Beets, Vegetable of the Day, Homemade Mashed Potatoes, Baked Potato, French Fries, Macaroni and Cheese, Rice Pilaf, Onion Rings, Sweet Potato, Apple Sauce, Red Cabbage and Homemade Potato Chips (Sautéed Spinach \$1.00 up-charge)