

STARTERS

<b>Cajun Chicken Wings</b> 6 Chicken Wings fried Crispy and Tossed in our Cajun Seasoning Blend, served with Ranch or Bleu Cheese. 8			
<b>Country-Fried Potato Skins</b> Topped with Cheddar Cheese and Bacon.	9	<b>Nachos</b> Tortilla Chips topped with Chili, Cheese, and Jalapenos.	8
<b>Crab Balls</b> An all time favorite, made fresh daily and served on top of Roasted Garlic Aioli.	13	<b>Calamari</b> Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	11
<b>Fried Green Tomatoes</b> Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli. 11			

HOMEMADE SOUPS

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

ENTRÉE SALADS

<b>Grilled Salmon</b> A fillet of Salmon on top of Mixed Greens, Strawberries, Feta, Cucumber, and Red Onions, tossed with a Strawberry Balsamic Vinaigrette.	17	<b>Steak Salad</b> 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Roasted Shallot Viniagrette and topped with Blue Cheese, Bacon, Pecans, Cranberries and Roasted Pears.	17
<b>Chicken Pecan</b> Mixed greens, mushrooms, pecans, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette.	16	<b>Rip's Hearty Chef</b> Ham, Turkey Breast, Cheese Strips, hard boiled Egg, and Olives over Lettuce. Served with your choice of dressing.	13
<b>Grilled Shrimp</b> Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Cucumbers, Red Peppers, and Tomatoes, tossed with a Lemon Basil Vinaigrette.	20	<b>Roasted Beet</b> Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, Candied Pecans, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.	13

<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. 15
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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			
<b>New York Strip</b> A 12 oz. center cut New York Strip Steak. Served with Baked Potato and Vegetable of the Day. 27	<b>Steak Moutard</b> An 8 oz. Terres Major Bistro Filet grilled, sliced, and topped with our Creamy Mustard sauce. Served with a Baked Potato and House Salad. 23		
<b>Pork Schnitzel</b> 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. 20	<b>Rib Eye</b> Grilled to perfection and topped with a Bearnaise Butter. Served with a Baked Potato and Vegetable of the Day. 12oz. 26      14oz. 28		
<b>Bar-B-Que Baby Back Ribs</b> Slow-cooked, mouth-watering Baby Back Ribs. Served with French Fries and Coleslaw. <b>Half Rack 24 // Full Rack 29</b>			

HOMEMADE FAVORITES

Curry Chicken Pasta				
Warm and Creamy Grilled Chicken and Penne Pasta, tossed with Garlic, Tomatoes and Onions.				
20				
Substitute Jumbo Shrimp 25 or enjoy both Chicken and Shrimp 29				
<b>Maryland Fried Chicken</b>		17	<b>Chicken Piccata</b>	18
A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans.			Sautéed Chicken Breast, lightly breaded and pan fried, topped with a Lemon Butter, Artichokes and Capers. Served with Rice Pilaf and Green Beans.	
<b>Rip's Meatloaf Deluxe</b>		15	<b>Chicken Sauté</b>	17
Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.			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.	
<b>Liver and Onions</b>		18	<b>Hot Sandwich</b>	13
Sautéed Calves Liver topped with Caramelized Onions. Served with Mashed Potatoes and Green Beans.			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.	
<b>Rip's Chopped Steak</b>		16		
12 oz. of lean Ground Beef cooked to order, topped with Mushroom Gravy and Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.				

FLAME GRILLED BURGERS

Choice of Chicken Breast Available. Served on Brioche with Fries.			
Traditional			12
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			14
Blackened and topped with Bacon and Bleu Cheese.			
Chesapeake			16
Topped with Crabmeat and Imperial Sauce.			

FROM THE SEA

Seafood Platter			
A Combo of Shrimp, Scallops, Cod and a Crab Cake. Served with French Fries and Coleslaw.			
32			
<b>Jumbo Lump Crab Cake</b>	26	<b>Rainbow Trout</b>	24
A 6 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and the Vegetable of the Day.		A boneless fillet sautéed and topped with a Lemon Basil Compound Butter. Served with Rice Pilaf and the Vegetable of the Day.	
<b>Hand Breaded Jumbo Shrimp</b>	27	<b>Broiled Stuffed Shrimp</b>	29
Seven Jumbo shrimp, butterflied and breaded then fried golden brown. Served with French Fries and Coleslaw.		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.	
<b>Maryland Fish Fry</b>	17	<b>Maryland Crab Cakes</b>	28
A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.		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.	
<b>Grilled Salmon</b>	24	<b>Panko Parmesan Cod</b>	22
An 8 Ounce Fresh Atlantic Salmon fillet grilled with a Honey Balsamic Glaze. Served with Rice Pilaf and the Vegetable of the Day.		Two 5 Ounce Cod fillets tossed in our seasoned Parmesan Panko Breading and lightly baked. Served with Rice Pilaf and the Vegetable of the Day.	
<b>Shrimp and Scallops over Grits</b>			
Blackened and Grilled Large 'dry' sea scallops and Jumbo Shrimp served over Cheesy Grits. Served with a Side Salad.			
28			

SIDES

Homemade Coleslaw, Country-Style Green Beans w/ Bacon, 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, and Homemade Potato Chips (Sautéed Spinach \$1.00 up-charge)