



3809 N. Crain Hwy  
Bowie, MD 20716  
(301) 805-5900

## Dinner

## STARTING GATE

<b>Crab Quesadilla</b> Fresh Crab Meat and Cheddar Cheese melted between Tortilla Shells and served with Lettuce, Sour Cream and Salsa.	14
<b>Calamari</b> Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	10
<b>Mac &amp; Cheese Bites</b> Lightly dusted and fried Macaroni and Cheese Bites.	7
<b>Crab Balls</b> An all time favorite, made fresh daily.	13

<b>Country-Fried Potato Skins</b> Topped with Cheddar Cheese and Bacon.	9
<b>Loaded Potato Chips</b> Home-made Potato Chips drizzled with Cheese Sauce, Bacon and Bleu Cheese Crumbles.	7
<b>Hummus and Pita</b> Home-made Garlic Roasted Hummus with Crispy Pita Points.	7
<b>Nachos</b> Heaping plate of Tortilla Chips covered with Chili, Cheese and Jalapenos.	8

### Fried Green Tomatoes

Panko crusted Fried Green Tomatoes topped with Goat Cheese and Jalapeno Sauce.

11

## HOMEMADE SOUPS

<b>Cream of Crab</b> Our House specialty. The true flavor of the region.	
<b>Maryland Crab</b> A spicy Vegetable Crab Soup.	
<b>Soup of the Day</b> Our Chefs' latest creation.	
<b>Beef and Bean Chili</b> A Traditional Beef and Red Bean Chili topped with Sour Cream.	
<b>Baked French Onion</b> Topped with bubbling Provolone Cheese.	

<b>Cup 6</b>	<b>Bowl 8</b>
<b>Cup 5</b>	<b>Bowl 6</b>
<b>Cup 4</b>	<b>Bowl 5</b>
<b>Cup 6</b>	<b>Bowl 8</b>
	<b>Crock 5</b>

## ENTRÉE SALADS

<b>Rip's Hearty Chef</b> Ham, Turkey Breast, Cheese Strips, and boiled Egg, and Olives over Lettuce. Served with your choice of dressing.	12
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<b>Grilled Salmon</b> A fillet of Salmon on top of Mixed Greens, Strawberries, Feta, Cucumber, and Red Onions, with a Strawberry Balsamic Vinaigrette.	16
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<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.	11
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<b>Grilled Chicken</b> Grilled Chicken on top of Spinach, Pineapple, Red Cabbage, Carrots, Edamame, Red Peppers, and Wontons, with a Sweet and Sour Teriyaki Dressing	16
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<b>Southwestern Steak</b> 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Chipotle dressing and topped with Corn Salsa and diced Tomatoes.	15
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<b>Caesar</b> Crisp romaine Lettuce, fresh Croutons, Parmesan Cheese all tossed in Caesar Dressing. As an add-on top it with Chicken \$4, Shrimp \$7, Salmon \$6 or Steak \$6.	9
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<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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<b>Grilled Shrimp Salad</b> 5 Shrimp on top of Romaine, Feta Cheese, Red Onions, Cucumbers, Red Peppers, and Tomatoes with a Lemon Basil Vinaigrette.	18
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## PASTAS

<b>Spring Pasta</b> Chicken and Pancetta tossed in Capellini Pasta with Sweet Green Peas, Garlic and a Chablis Lemon Beurre Blanc.	19
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<b>Shrimp Pesto</b> Five Sautéed Shrimp on top of Capellini Pasta tossed in a Homemade Basil Almond Pesto.	26
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## STEAKS AND CHOPS

### Filet Mignon

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

25

### New York Strip

A 12 oz. center cut New York Strip Steak. Served with Baked Potato and Green Beans.

25

### Rib Eye

Grilled to perfection and topped with a Bearnaise Butter. Served with a House Salad and Mashed Potato.

12oz. 25      14oz. 27

### Grilled Chop

12 oz. Bone-in Pork Chop topped with Caramelized Red Cabbage. Served with Mashed Potatoes and a House Salad.

20

### Bar-B-Que Baby Back Ribs

Slow-cooked, mouth-watering Baby Back Ribs. Your choice of Full or Half Rack. Served with French Fries and Home-made Coleslaw.

Half Rack 18      Full Rack 25

## HOMEMADE FAVORITES

<b>Maryland Fried Chicken</b> A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans.	16	<b>Chicken Piccata</b> Sautéed Chicken Breast, lightly breaded and pan fried, topped with a Lemon Butter, Artichokes and Capers. Served with Rice and a Salad.	17
<b>Chicken Chesapeake</b> Sautéed Chicken Breast, lightly breaded and pan fried, topped with Imperial Sauce & Crab then baked golden brown. Served with Rice and Side Salad.	19	<b>Rip's Meatloaf Deluxe</b> Our special version would make Mama proud! Made with Beef, Veal and Pork. Served with Green Beans, Home-made Mashed Potatoes, and Tomato Gravy.	15
<b>Chicken Sauté</b> 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.	17	<b>Rip's Chopped Steak</b> 12 oz. of lean Ground Beef cooked to order, topped with Mushroom Gravy and Crispy Onion Strings. Served with Mashed Potato and Green Beans.	16
<b>Hot Sandwich</b> Our Traditional Turkey, Roasted Beef or Pork Loin Open Faced Sandwich. Served over White Bread or Betty's Stuffing and smothered in Gravy. Served with Home-made Mashed Potatoes and Green Beans.	13	<b>Liver and Onions</b> Sautéed Calves Liver topped with Caramelized Onions. Served with Green Beans and Home-made Mashed Potatoes.	18
		<b>Country Risotto</b> Pan Fried Chicken Breast on a bed of Country Risotto with Pancetta, Cheddar, Broccoli and Mushrooms.	22

## FROM THE GRILL

Choice of Burger or Chicken Breast  
Served on Brioche with Fries.

<b>Traditional</b> Topped with Lettuce, Tomato, Onion, Ketchup and Mustard.	11
<b>Carolina</b> Topped with Pork Bar-B-Que, Mustard and grilled Onions.	12
<b>Kickin' Chili</b> Topped with Home-made Chili, Cheese Sauce and Jalapenos.	13
<b>Mac Daddy</b> Topped with Macaroni and Cheese and Bacon.	13
<b>Black &amp; Bleu</b> Blackened and topped with Bacon and Bleu Cheese.	13
<b>Chesapeake</b> Topped with Imperial Sauce & Crabmeat.	15

## FROM THE SEA

### Tilapia Chesapeake

Sautéed Tilapia fillet topped with Crabmeat & Imperial Sauce and baked to a golden brown. Served with Rice Pilaf and a House Salad

20

<b>Hand Breaded Jumbo Shrimp</b> Seven Jumbo shrimp, butterflied and breaded then fried golden brown with Roasted Garlic Aioli. Served with French Fries and Coleslaw.	23	<b>North Atlantic Cod</b> A Rip's favorite. A mild, flaky fillet fried in a tasty breading, or broiled with a Lemon Thyme Beurre Blanc.	19
<b>Broiled Stuffed Shrimp</b> Four Jumbo Shrimp stuffed with our Imperial Backfin Crab and baked to a golden brown. Served with Rice Pilaf and House Salad.	24	<b>Rainbow Trout</b> A boneless fillet sautéed and topped with a Lemon Basil Compound Butter. Served with Rice Pilaf and a House Salad.	20
<b>Maryland Fish Fry</b> A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.	15	<b>Grilled Salmon</b> An 8 Ounce Fresh Atlantic Salmon fillet grilled with a Honey Balsamic Glaze. Served with Rice Pilaf and a House Salad.	20
<b>Maryland Crab Cakes</b> Two Backfin cakes made the old fashioned way. A Maryland favorite, lightly fried served with a Roasted Garlic Aioli, or Broiled with a Lemon Thyme Buerre Blanc. Served with French Fries and Coleslaw.	25	<b>Blackened Catfish</b> An 8 Ounce Blackened Catfish fillet, served with Rice Pilaf and the Vegetable of the Day.	17
		<b>Jumbo Lump Crab Cake</b> A 5 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and House Salad. Add a cup of Cream of Crab soup for \$3.	24

### Seafood Platter

A combo of Shrimp, Scallops, Tilapia and a Crab Cake. Fried or Broiled with a Lemon Thyme Beurre Blanc.

29

## 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, Homemade Potato Chips and Side Salad(House/Caesar)