

Rip's.

BREAKFAST

HOUSE SPECIALTIES

CLASSIC	9
TWO EGGS, CHOICE OF MEAT SIDE COUNTRY FRIES TOAST	
NEW ENGLANDER	12
FRIED COD TWO SCRAMBLED EGGS COUNTRY FRIES AND TOAST	
PANCAKES OR FRENCH TOAST	8
CHOICE OF MEAT SIDE COUNTRY FRIES	
CREAMED CHIP BEEF	7
SERVED OVER TOAST COUNTRY FRIES	
HASH AND EGGS	11
CORNED BEEF HASH TWO SCRAMBLED EGGS COUNTRY FRIES AND TOAST	
GRAVY & BISCUIT	8
MAPLE OR CHORIZO	
STEAK AND EGGS	15
CHARBROILED STEAK TWO SCRAMBLED EGGS COUNTRY FRIES AND TOAST	
BLUEBERRY PANCAKES	8
CHOICE OF MEAT SIDE	
BENEDICT	9
TWO EGGS, CANADIAN BACON ENGLISH MUFFIN, COUNTRY FRIES HOLLANDAISE SAUCE	
HUNT	12
JUICE, TWO EGGS CHOICE OF MEAT SIDE COUNTRY FRIES, PANCAKES	

COCKTAILS

BLOODY MARY	8
TRADITIONAL SPICY	
BACON	9
MIMOSA	8
ORANGE GRAPEFRUIT CRANBERRY	

MENU

SCRAMBLED BISCUITS

SERVED WITH COUNTRY FRIES

VEGGIE AND HAM	9
SCRAMBLED EGGS PEPPERS & ONIONS TOMATOES, HAM, CHEESE	
HASH	12
SCRAMBLED EGGS CORNED BEEF HASH CHEESE SAUCE	
MONTOYA	15
SCRAMBLED EGGS STEAK, HOLLANDAISE SAUCE	

EXTRAS

TOMATO SLICES	1.5
SHORT STACK	5
MEAT SIDES	3
OATMEAL	3
COUNTRY FRIED POTATOES	2
TOAST	1.5
BREAKFAST BISCUIT	3
TOASTED BAGEL & CREAM CHEESE	3
GRITS	2

OMELETTES

SERVED WITH COUNTRY FRIES AND TOAST

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

PLAIN OMELETTE	6
CHOICE OF CHEESE.	
COUNTRY OMELETTE	11
OUR CORNED BEEF HASH, ONIONS, PEPPERS AND CHEDDAR CHEESE**	
CHEESESTEAK OMELETTE	11
SLICED STEAK, CHEESE SAUCE, ONIONS AND PEPPERS**	
WESTERN OMELETTE	9
HAM, CHEESE, ONIONS, GREEN PEPPERS AND TOMATO.**	
GARDEN OMELETTE	9
SPINACH, MUSHROOM, TOMATO, ONION, AND CHEESE.**	
CUSTOM OMELETTE	9
CHOICE OF (1) MEAT, (1) VEGETABLE AND (1) CHEESE.	
CRABBY MORNING OMELETTE	17
FRESH CRAB MEAT, SPINACH, DICED TOMATO, PROVOLONE TOPPED WITH OLD BAY**	
Omelette Fillings	
MEATS - 1.5 EA HAM, BACON, CORNED BEEF, SCRAPPLE, SAUSAGE, TURKEY SAUSAGE	
VEGETABLES - .75 EA SPINACH, TOMATO, PEPPERS, ONIONS, MUSHROOMS, JALAPENO	
CHEESE - .75 EA AMERICAN, PROVOLONE, SWISS, CHEDDAR, GOUDA, FETA, GOAT	
LIGHT SIDE	
PARFAIT	6
GRANOLA, YOGURT, FRUIT	
BERRIES	6
BERRIES AND BAGEL	9
FRESH BERRIES AND A BAGEL & CREAM CHEESE.	

BONUTS	5
SERVED WITH A SPICY CHOCOLATE SAUCE	

LUNCH

STARTERS

Fried Green Tomatoes Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli.	11	Nachos Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico deGallo, Sour Cream and Jalapenos.	12
Calamari Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	14	Hummus and Pita Garlic Roasted Hummus with Crispy Pita Points.	8
Marinated Olives Warm variety of olives tossed in garlic and herbs.	8	Country-Fried Potato Skins Topped with Cheddar Cheese and Bacon.	9
Fried Pickles Yeungling battered pickles served with horseradish cream sauce.	7	Chili Lime Chicken Wings 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	13
Crab Dip Homemade Creamy Crab Dip served with Crispy Pita Points.	16	Fried Mushroom Yeungling battered pickles served with horseradish cream sauce.	8

HOMEMADE SOUPS

Cream of Crab Our House specialty. The true flavor of the region.	Cup 8	Bowl 12
Maryland Crab A spicy Vegetable Crab Soup. Contains Bacon.	Cup 7	Bowl 9
Soup of the Day Our Chefs' latest creation.	Cup 5	Bowl 7
Chili Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.	Cup 6	Bowl 8
Baked French Onion Topped with bubbling Provolone Cheese.		Crock 6

SALADS

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.			
18			
Rip's Hearty Chef Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	15	Blackened Salmon A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onion, Parmesan Cheese, and a Cilantro Chiptole Dressing on the side.	20
Shrimp and Artichokes Mixed Greens, topped with Artichokes, Tomatoes, Red Onions and Parmesan Cheese. Tossed in Home-made Caesar Dressing.	22	Roasted Beet Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.	16
Steak and Mushroom 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Dijon Balsamic Viniagrette and topped with Blue Cheese, Roasted Portabella, Grape Tomatoes, Red Onion, and Roasted Red Pepper.	19	Chicken Raspberry Grilled Chicken on top of Mixed Greens with Raspberries, Cucumbers, Red Onions, Walnuts and Goat Cheese. Tossed with Raspberry Walnut Viniagrette.	17

ON THE BUN

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

FAVORITES

Chopped Steak 2020	
8 oz. of lean Ground Beef fried and topped with beer cheese and sautéed onions OR Traditional- topped with Mushroom Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.	
18	

<p>Grilled Liver and Onions 22 8oz. sautéed Calves Liver topped with caramelized Onions. Served with Mashed Potatoes and Green Beans.</p> <p>Grilled Salmon 19 Grilled salmon served with rice and sautéed spinach.</p> <p>Rip's Meatloaf 15 Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.</p> <p>Blackened Fish Taco 13 Blackened Salmon served on flour tortilla topped with Coleslaw and Sriracha Mayo. Served with Rice.</p>	<p>Maryland Fried Chicken 21 A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans. Be patient.</p> <p>Rainbow Trout 18 A boneless fillet sautéed with a Lemon Basil Compound Butter, served with Rice and Vegetable of the day.</p> <p>Maryland Fish Fry 20 A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.</p> <p>Bean and Rice 16 Black Beans, Picco de Gallo and mushrooms tossed in a spicy cream sauce and served atop a bed of Rice.</p>
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Hot Sandwich	
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.	
14	

SIGNATURE SANDWICHES

<p>The Pesto 14 Grilled Chicken Breast or Portobello Mushroom with a flavorful Basil Pesto Mayonnaise, grilled Red Onion, roasted Red Pepper, Baby Spinach and Cheddar Cheese. Served on a warm ciabatta roll.</p> <p>Pick 2 9 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.</p> <p>The Toasty 13 Shaved grilled Steak with sautéed Onions, Green Peppers & Cheese Sauce in grilled sandwich. Served with French Fries.</p> <p>The Dip 14 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.</p> <p>Traditional Club 12 Turkey Breast or Ham with Lettuce, Tomato Mayonnaise and Bacon on your choice of Bread.</p> <p>Ultimate Cheese Grill 10 Twist to the old Grilled Cheese. Cheddar, Provolone, Smoked Gouda, Bacon and Tomato on a Grilled Ciabatta. Served with House Made Chips.</p> <p>Fish Sandwich 13 Mild flavored fried Cod fillet topped with Cheddar Cheese. Served with French Fries and Coleslaw.</p> <p>Meatloaf Sandwich 13 Home-made Meatloaf topped with BBQ Sauce, Cheddar Cheese and Fried Onion Strings atop a Brioche Roll. Served with Homemade Potato Chips.</p> <p>Crab Melt Sandwich 17 A generous portion of backfin crabmeat grilled with swiss cheese & mayonnaise on rye or pumpernickel.</p> <p>Jumbo Lump Crab Cake 32 A 6 ounce Jumbo Lump Crab Cake broiled to perfection on a Brioche Roll, with French Fries and Coleslaw.</p>	<p>Mac Man 10 Macaroni and Cheese, Pork Bar-B-Que and Pickles on grilled Texas toast.</p> <p>Steak Sandwich 13 Philly style with grilled steak, sautéed onions, green peppers & provolone cheese on a Garlic Toasted Sub Roll. Served with French fries.</p> <p>Reuben 15 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.</p> <p>Pulled Pork Bar-B-Que 12 Homemade with a sweet and mild BBQ sauce. Served on a brioche roll with French Fries and Coleslaw.</p> <p>Monte Cristo 14 The classic sandwich of Turkey, Baked Ham & Swiss Cheese batter dipped & grilled. Served with traditional Melba Sauce and Rip's Homemade Potato Chips.</p> <p>Cold Salad Sandwich 9 Our Home-made Traditional Tuna or Curry Chicken with dried Cranberries piled high on your choice of bread.</p> <p>Vegetarian 12 Grilled mushrooms, spinach, tomatoes and roasted red pepper topped with goat cheese on Ciabatta. Served with House Made Chips.</p> <p>Porky Pesto 13 Warm Roasted Pork Loin with an Apricot-Jalapeno Pesto, Tomatoes and Swiss on a Ciabatta loaf. Served with French Fries.</p> <p>Chicken Wrap 13 A spicy Buffalo Chicken wrapped with Bleu Cheese, crumbled Bacon, Lettuce and Tomato. OR Keep it Traditional with Grilled Chicken and Ranch.</p> <p>MD Crabcake Sandwich 18 All Backfin Crabcake served on a Brioche Roll with French Fries and Coleslaw. Your choice of Fried or Broiled.</p>
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DINNER

STARTERS

Fried Green Tomatoes Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli.	11	Marinated Olives Warm variety of olives tossed in garlic and herbs.	8
Chili Lime Chicken Wings 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	13	Calamari Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	14
Nachos Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico deGallo, Sour Cream and Jalapenos.	12	Country-Fried Potato Skins Topped with Cheddar Cheese and Bacon.	9
Fried Pickles Yeungling battered pickles served with horseradish cream sauce.	7	Hummus and Pita Garlic Roasted Hummus with Crispy Pita Points.	8
Fried Mushroom Yeungling battered pickles served with horseradish cream sauce.	8	Crab Dip Homemade Creamy Crab Dip served with Crispy Pita Points.	16

HOMEMADE SOUPS

Cream of Crab Our House specialty. The true flavor of the region.	Cup 8	Bowl 12
Maryland Crab A spicy Vegetable Crab Soup. Contains Bacon.	Cup 7	Bowl 9
Soup of the Day Our Chefs' latest creation.	Cup 5	Bowl 7
Chili Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.	Cup 6	Bowl 8
Baked French Onion Topped with bubbling Provolone Cheese.		Crock 6

BETWEEN THE BUNS

Beef or Grilled Chicken.
Served on Brioche with Fries.

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

ENTRÉE SALADS

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.

18

Steak and Mushroom 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Dijon Balsamic Viniagrette and topped with Blue Cheese, Roasted Portabella, Grape Tomatoes, Red Onion, and Roasted Red Pepper.	19	Rip's Hearty Chef Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	15
Blackened Salmon A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onion, Parmesan Cheese, and a Cilantro Chiptole Dressing on the side.	20	Roasted Beet Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette.	16
Shrimp and Artichokes Mixed Greens, topped with Artichokes, Tomatoes, Red Onions and Parmesan Cheese. Tossed in Home-made Caesar Dressing.	22	Chicken Raspberry Grilled Chicken on top of Mixed Greens with Raspberries, Cucumbers, Red Onions, Walnuts and Goat Cheese. Tossed with Raspberry Walnut Viniagrette.	17

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

Chop
 8 oz. French Cut Pork Chop fried and topped with
 Mushroom Gravy. Served atop of Mashed Potatoes with
 Vegetable of the Day.
 28

Rib Eye
 Hand Cut 13 oz. and grilled to perfection.
 Topped with a Bearnaise Butter.
 Served with a Baked Potato and Green Beans.
 32

Pork Scaloppini
 Sautéed Boneless Pork Chop topped with wine, caper
 and lemon sauce and served with Mashed Potatoes and
 Vegetable of the Day.
 22

New York Strip
 A 12 oz. center cut Strip Steak. Served with Baked
 Potato and Vegetable of the Day.
 32

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

Bar-B-Que Baby Back Ribs
 Slow-cooked, mouth-watering Baby Back Ribs. Served
 with French Fries and Coleslaw.
Half Rack 25 / Full Rack 32

Steak Frites
 An 8 oz. Terres Major Bistro Filet grilled, sliced,
 and topped with Garlic Butter. Served over Garlic
 and Parmesan Fries.
 26

HOMEMADE FAVORITES

Cajun Chicken Pasta
 Grilled Chicken and Penne Pasta, tossed in a Creamy Sauce with Mushrooms and Peppers. 20
Substitute Jumbo Shrimp 25 or enjoy both Chicken and Shrimp 29

Maryland Fried Chicken 21
 A half Chicken fried Country Style to a
 crisp, golden brown. Served with Mac &
 Cheese and Green Beans. Be patient.

Chicken Piccata 19
 Sautéed Chicken Breast, lightly breaded and
 pan fried, topped with Lemon Butter,
 Artichokes and Capers. Served with Rice
 Pilaf and Green Beans.

Hot Sandwich 14
 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.

Veggie Pot Roast 16
 Grilled Portabella Mushroom served with
 Roasted Carrots, Onions and Potatoes tossed
 in a Spicy Cream Sauce over Rice.

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

Liver and Onions 22
 Sautéed Calves Liver topped with
 Caramelized Onions. Served with
 Mashed Potatoes and Green Beans.

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

Chicken Sauté 19
 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.

Chopped Steak 2020
 8 oz. of lean Ground Beef fried and topped with beer cheese and sautéed onions OR Traditional- topped with Mushroom
 Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.
 18

FROM THE SEA

Mediterranean Cod 26
 Two Broiled Cod fillets topped with Tomato,
 Onion, Capers, Spinach, Garlic and Wine.
 Served with Rice Pilaf and the Vegetable of
 the Day.

Maryland Fish Fry 20
 A plate full of crispy breaded whitefish
 fried to golden brown. Served with French
 Fries and Coleslaw.

Jumbo Lump Crab Cake 32
 A 6 ounce Jumbo Lump Crab Cake broiled to
 perfection and served with Rice Pilaf and
 the Vegetable of the Day.

Grilled Salmon 26
 An 8 Ounce Fresh Atlantic Salmon fillet
 grilled with a Honey Balsamic Glaze. Served
 with Rice Pilaf and the Vegetable of the Day.

Maryland Crab Cakes 29
 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.

Rainbow Trout 27
 A boneless fillet sautéed and topped with a
 Lemon Basil Compound Butter. Served with
 Rice Pilaf and the Vegetable of the Day.

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

Seafood Platter 42
 A Combo of Shrimp, Scallops, Fish and a
 Backfin Crab Cake. Served with French Fries
 and Coleslaw.

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

Broiled Stuffed Shrimp 33
 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.