

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 | |

Rip's.

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 |
| Crab Dip Homemade Creamy Crab Dip served with Crispy Pita Points. | 16 | Chili Lime Chicken Wings 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce. | 13 |

HOMEMADE SOUPS

| | | |
|--|-------|---------|
| Cream of Crab Our House specialty. The true flavor of the region. | Cup 9 | Bowl 16 |
| 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. | 16 | Rip's Hearty Chef Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing. | 15 |
| 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 | Fall Grilled Salmon A fillet of Salmon on top of Mixed Greens, Root Vegetables, Goat Cheese, Pecans, tossed with Salted Caramel Vinaigrette. | 19 |
| Roasted Vegetable Roasted Autumn Vegetables tossed in a Salted Caramel Vinaigrette atop Mixed greens with Goat Cheese and Pecans. | 16 | Grilled Shrimp Cobb Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Old Bay Vinaigrette. | 22 |
| Chicken Pecan Mixed greens, mushrooms, pecans, red onion, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette. | 17 | Fall Steak Salad 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Roasted Shallot Vinaigrette and topped with Blue Cheese, Bacon, Pecans, Cranberries and Roasted Pears. | 19 |

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 |
| Mac Daddy Topped with Macaroni & Cheese and Bacon. | | | 14 |
| 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 |

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

| | | | |
|---|----|---|----|
| The Pesto | 14 | Mac Man | 10 |
| 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. | | Macaroni and Cheese, Pork Bar-B-Que and Pickles on grilled Texas toast. | |
| Pick 2 | 9 | Steak Sandwich | 12 |
| Side Salad OR Half of a Cold Cut 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. | | Philly style with grilled steak, sautéed onions, green peppers & provolone cheese on a Garlic Toasted Sub Roll. Served with French fries. | |
| The Toasty | 12 | Reuben | 14 |
| Shaved grilled Steak with sautéed Onions, Green Peppers & Cheese Sauce in grilled sandwich. Served with French Fries. | | 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. | |
| The Dip | 13 | Pulled Pork Bar-B-Que | 12 |
| 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. | | Homemade with a sweet and mild BBQ sauce. Served on a brioche roll with French Fries and Coleslaw. | |
| Traditional Club | 10 | Monte Cristo | 14 |
| Turkey Breast or Ham with Lettuce, Tomato Mayonnaise and Bacon on your choice of Bread. | | The classic sandwich of Turkey, Baked Ham & Swiss Cheese batter dipped & grilled. Served with traditional Melba Sauce and Rip's Homemade Potato Chips. | |
| Ultimate Cheese Grill | 9 | Cold Salad Sandwich | 9 |
| Twist to the old Grilled Cheese. Cheddar, Provolone, Smoked Gouda, Bacon and Tomato on a Grilled Ciabatta. Served with House Made Chips. | | Our Home-made Traditional Tuna or Curry Chicken with dried Cranberries piled high on your choice of bread. | |
| Fish Sandwich | 12 | Vegetarian | 12 |
| Mild flavored fried Cod fillet topped with Cheddar Cheese. Served with French Fries and Coleslaw. | | Grilled mushrooms, spinach, tomatoes and roasted red pepper topped with goat cheese on Ciabatta. Served with House Made Chips. | |
| Meatloaf Sandwich | 13 | Porky Pesto | 13 |
| Home-made Meatloaf topped with BBQ Sauce, Cheddar Cheese and Fried Onion Strings atop a Brioche Roll. Served with Homemade Potato Chips. | | Warm Roasted Pork Loin with an Apricot-Jalapeno Pesto, Tomatoes and Swiss on a Ciabatta loaf. Served with French Fries. | |
| Black Bean Burger | 12 | Chicken Wrap | 12 |
| Black Bean Burger on Sour Dough Toast and topped with avocado and Pico de Gallo. Served with French Fries. | | A spicy Buffalo Chicken wrapped with Bleu Cheese, crumbled Bacon, Lettuce and Tomato. OR Keep it Traditional with Grilled Chicken and Ranch. | |

Rip's.

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 de Gallo, Sour Cream and Jalapenos. | 12 | Country-Fried Potato Skins Topped with Cheddar Cheese and Bacon. | 9 |
| Crab Dip Homemade Creamy Crab Dip served with Crispy Pita Points. | 16 | Hummus and Pita Garlic Roasted Hummus with Crispy Pita Points. | 8 |

HOMEMADE SOUPS

| | | |
|--|-------|---------|
| Cream of Crab Our House specialty. The true flavor of the region. | Cup 9 | Bowl 16 |
| 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. | 16 | Grilled Shrimp Cobb Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Old Bay Vinaigrette. | 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 | Rip's Hearty Chef Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing. | 15 |
| Fall Steak Salad 6 oz. of Sliced Steak over a bed of Fresh Greens, tossed in a Roasted Shallot Vinaigrette and topped with Blue Cheese, Bacon, Pecans, Cranberries and Roasted Pears. | 19 | Chicken Pecan Mixed greens, mushrooms, pecans, red onion, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette. | 17 |
| Roasted Vegetable Roasted Autumn Vegetables tossed in a Salted Caramel Vinaigrette atop Mixed greens with Goat Cheese and Pecans. | 16 | Fall Grilled Salmon A fillet of Salmon on top of Mixed Greens, Root Vegetables, Goat Cheese, Pecans, tossed with Salted Caramel Vinaigrette. | 19 |

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 served atop of Mashed Potatoes with a side salad.
28

Braised Short Ribs

Braised Custom Cut Beef Short Ribs served with Mashed Potatoes and the Vegetable of the Day
32

Bar-B-Que Baby Back Ribs

Slow-cooked, mouth-watering Baby Back Ribs. Served with French Fries and Coleslaw.
Half Rack 25 / Full Rack 30

Steak Frites

An 8 oz. Terres Major Bistro Filet grilled, sliced, and topped with Garlic Butter. Served over Garlic and Parmesan Fries.
25

New York Strip

A 12 oz. center cut Strip Steak. Served with Baked Potato and Vegetable of the Day.
30

Rib Eye

Hand Cut 13 oz. and grilled to perfection. Topped with a Bearnaise Butter. Served with a Baked Potato and Green Beans.
30

Pork Scaloppini

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

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 | Rip's Meatloaf Deluxe | 20 |
| A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans. Be patient. | | Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans. | |
| Chicken Piccata | 19 | Liver and Onions | 22 |
| Sautéed Chicken Breast, lightly breaded and pan fried, topped with Lemon Butter, Artichokes and Capers. Served with Rice Pilaf and Green Beans. | | Sautéed Calves Liver topped with Caramelized Onions. Served with Mashed Potatoes and Green Beans. | |
| Hot Sandwich | 14 | Bean and Rice | 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. | | Black Beans, Picco de Gallo and mushrooms tossed in a spicy cream sauce and served atop a bed of Rice. | |
| Veggie Pot Roast | 16 | Chicken Sauté | 19 |
| Grilled Portabella Mushroom served with Roasted Carrots, Onions and Potatoes tossed in a Spicy Cream Sauce over Rice. | | 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

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

| | | | |
|--|----|---|----|
| Rainbow Trout | 26 | Hand Breaded Jumbo Shrimp | 27 |
| A boneless fillet sautéed and topped with a Lemon Basil Compound Butter. Served with Rice Pilaf and the Vegetable of the Day. | | Seven Jumbo shrimp, butterflied and breaded then fried golden brown. Served with French Fries and Coleslaw. | |
| Maryland Fish Fry | 20 | Seafood Platter | 45 |
| A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw. | | A Combo of Shrimp, Scallops, Fish and a Jumbo Lump Crab Cake. Served with French Fries and Coleslaw. | |
| Jumbo Lump Crab Cake | 35 | Shrimp and Scallop Scampi | 31 |
| A 6 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and the Vegetable of the Day. | | Sautéed Jumbo Shrimp and Dry Pack Scallops in garlic parsley butter and wine over pasta. Served with Side Salad. | |
| Broiled Stuffed Shrimp | 33 | Grilled Salmon | 26 |
| 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. | | An 8 Ounce Fresh Atlantic Salmon fillet grilled with a Honey Balsamic Glaze. Served with Rice Pilaf and the Vegetable of the Day. | |