

HOUSE
SPECIALTIES

CLASSIC	11
TWO EGGS, CHOICE OF MEAT SIDE, COUNTRY FRIES OR GRITS, TOAST	
NEW ENGLANDER	14
FRIED COD	
TWO SCRAMBLED EGGS	
COUNTRY FRIES OR GRITS AND TOAST	
PANCAKES OR FRENCH TOAST	9
CHOICE OF MEAT SIDE	
COUNTRY FRIES OR GRITS	
CREAMED CHIP BEEF	9
SERVED OVER TOAST	
COUNTRY FRIES OR GRITS	
HASH AND EGGS	11
CORNED BEEF HASH	
TWO SCRAMBLED EGGS	
COUNTRY FRIES OR GRITS AND TOAST	
STEAK AND EGGS	18
CHARBROILED STEAK	
TWO SCRAMBLED EGGS	
COUNTRY FRIES OR GRITS AND TOAST	
BLUEBERRY PANCAKES	9
CHOICE OF MEAT SIDE	
BENEDICT	12
TWO EGGS, CANADIAN BACON, ENGLISH MUFFIN, COUNTRY FRIES OR GRITS, HOLLANDAISE SAUCE	
HUNT	15
JUICE, TWO EGGS CHOICE OF MEAT SIDE COUNTRY FRIES OR GRITS, PANCAKES	
CRABBY BENEDICT	22
TWO EGGS, CRAB BALL, ENGLISH MUFFIN, COUNTRY FRIES OR GRITS, HOLLANDAISE SAUCE	

COCKTAILS

BLOODY MARY	8
TRADITIONAL	
JALAPENO	9
BACON BLOODY	9
MIMOSA	8
ORANGE	
GRAPEFRUIT	
CRANBERRY	
PINEAPPLE	

BREAKFAST OMELETTES
MENU

SERVED WITH COUNTRY FRIES OR GRITS AND TOAST.

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

PLAIN OMELETTE 8
CHOICE OF CHEESE.

CRABBY MORNING 20
OMELETTE

FRESH CRAB MEAT, SPINACH, DICED TOMATO, PROVOLONE TOPPED WITH OLD BAY**

COUNTRY OMELETTE 12
OUR CORNED BEEF HASH, ONIONS, PEPPERS AND CHEDDAR CHEESE**

CHEESESTEAK 13
OMELETTE
SLICED STEAK, CHEESE SAUCE, ONIONS AND PEPPERS**

WESTERN OMELETTE 12
HAM, CHEESE, ONIONS, GREEN PEPPERS AND TOMATO.**

GARDEN OMELETTE 10
SPINACH, MUSHROOM, TOMATO, ONION, AND CHEESE.**

CUSTOM OMELETTE 10
CHOICE OF (1) MEAT, (1) VEGETABLE AND (1) CHEESE.

Omelette Fillings

MEATS - 1.5 EA
HAM, BACON, CORNED BEEF, SCRAPPLE, MAPLE SAUSAGE, TURKEY SAUSAGE
VEGETABLES - .75 EA
SPINACH, TOMATO, PEPPERS, ONIONS, MUSHROOMS, AVOCADO, JALAPENO
CHEESE - .75 EA
AMERICAN, PROVOLONE, SWISS, CHEDDAR, GOUDA, FETA, GOAT

EXTRAS

TOMATO SLICES	1.5
SHORT STACK	6
MEAT SIDES	4
OATMEAL	5
COUNTRY FRIED POTATOES	3
TOAST	2
BREAKFAST BISCUIT	3
GRITS	3
TOasted BAGEL & CREAM CHEESE	3

LIGHT SIDE

PARFAIT	7
GRANOLA, YOGURT, FRUIT	
BERRIES	8
BERRIES AND BAGEL	10
FRESH BERRIES AND A BAGEL & CREAM CHEESE.	

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 de Gallo, Sour Cream and Jalapenos.	15	Calamari Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	18
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.	11	Chili Lime Chicken Wings 6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	15
Fried Pickles Yeungling battered pickles served with horseradish cream sauce.	7	Crab Dip Homemade Creamy Crab Dip served with Crispy Pita Points.	16
Loaded Chips OR Fries Home-made Potato Chips OR Fries drizzled with Cheese Sauce and Bacon.	7	Chicken Tender Crispy Chicken Tenders tossed in Buffalo Sauce or BBQ Sauce.	11

HOMEMADE SOUPS

Cream of Crab Thick and Creamy. The true flavor of the region.	Cup 9	Bowl 13
Maryland Crab A spicy Vegetable Crab Soup. Contains Bacon.	Cup 8	Bowl 10
Soup of the Day Our Chefs' latest creation.	Cup 6	Bowl 8
Chili Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.	Cup 7	Bowl 9
Baked French Onion Topped with bubbling Provolone Cheese.		Crock 7

SALADS

Cobb An American classic. Field Greens topped with diced Avocado, Tomatoes, hard boiled Eggs, Chicken, crumbled Bleu Cheese and Bacon. Served with a Dijon-Balsamic Vinaigrette.	24	Rip's Hearty Chef Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	18
Roasted Beet Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette. Can always add a protein.	16	Blackened Salmon A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onions, Parmesan Cheese, and a Cilantro Chipotle Dressing on the side.	22
Grilled Shrimp Cobb Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Dijon Balsamic Vinaigrette.	24	Chicken Pecan Mixed greens, mushrooms, pecans, red onions, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette.	21

ON THE BUN

Beef Burger or Grilled Chicken Served with French Fries.		
Keep it Plain Simple and delicious.		13
Carolina Topped with Pork Bar-B-Que, Mustard and grilled Onions.		15
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 a Fried Green Tomato, Bacon, Beer Cheese and Sauted Onions.		15
Traditional Topped with Lettuce, Tomato, Onion, Ketchup and Mustard.		13

FAVORITES

Chopped Steak 8 oz. of lean Ground Beef cooked to order, topped with Mushroom Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans. 18	
Grilled Liver and Onions 8 oz. marinated Calves Liver topped with caramelized Onions. Served with Mashed Potatoes and Green Beans.	28
Grilled Salmon Grilled salmon served with rice and sautéed spinach.	20
Rip's Meatloaf Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.	15
Blackened Fish Tacos Blackened Salmon served on flour tortilla topped with Coleslaw and Sriracha Mayo. Served with Rice.	13
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 Grilled Chicken Breast or Portobello Mushrooms with a flavorful Basil Pesto Mayonnaise, grilled Red Onions, roasted Red Peppers, Baby Spinach and Cheddar Cheese. Served on a warm ciabatta roll with Chips.	16	Mac Man Macaroni and Cheese, Pork Bar-B-Que and Pickles on grilled Texas toast. Served with House Made Chips.	10
Soup and Sandwich Half of a Sandwich and a Cup of our daily soup. Choose Ham, Turkey, Roast Beef, Tuna Salad or Curry Chicken Salad. Add \$3 for a Cup of Cream of Crab or MD Crab.	14/19	Steak Sandwich Philly style with grilled steak, sautéed onions, green peppers & provolone cheese on a Garlic Toasted Sub Roll. Served with French Fries.	14
The Toasty Shaved grilled Steak with sautéed Onions, Green Peppers & Cheese Sauce in grilled sandwich. Served with French Fries.	14	Reuben 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.	20
Pulled Pork Bar-B-Que Homemade with a sweet and mild BBQ sauce. Served on a brioche roll with French Fries and Coleslaw.	12	The Dip Traditional with Provolone cheese on a toasted Garlic Sub Roll OR our new dip with Roast Beef, Provolone, Spinach, Tomato and Cherry Peppers on a Ciabatta. Served with Au Jus on the side. Served with French Fries.	16
Monte Cristo The classic sandwich of Turkey, Baked Ham & Swiss Cheese batter dipped & grilled. Served with traditional Melba Sauce and Rip's Homemade Potato Chips.	15	Traditional Club Turkey Breast or Ham with Lettuce, Tomato Mayonnaise and Bacon on your choice of Bread. Served with House Made Chips.	16
Cold Salad Sandwich Our Home-made Traditional Tuna or Curry Chicken with dried Cranberries piled high on your choice of bread. Served with House Made Chips.	10	Ultimate Cheese Grill Twist to the old Grilled Cheese. Cheddar, Provolone, Smoked Gouda, Bacon and Tomato on a Grilled Ciabatta. Served with House Made Chips.	12
Vegetarian Grilled Portobello, spinach, tomatoes and roasted red peppers topped with goat cheese on Ciabatta. Served with House Made Chips.	12	Fish Sandwich Mild flavored fried Cod fillet topped with Cheddar Cheese. Served with French Fries and Coleslaw.	18
Meatloaf Sandwich Home-made Meatloaf topped with BBQ Sauce, Cheddar Cheese and Fried Onion Strings atop a Brioche Roll. Served with Homemade Potato Chips.	13	Chicken Wrap A spicy Buffalo Chicken wrapped with Bleu Cheese, crumbled Bacon, Lettuce and Tomato. OR Keep it Traditional with Grilled Chicken, Ranch, Lettuce, Tomato and Cheese.	14
Crab Melt Sandwich A generous portion of backfin crabmeat grilled with bacon, swiss cheese & mayonnaise on rye or pumpernickel.	19	MD Crabcake Sandwich All Backfin Crabcake on a Brioche Roll with Lettuce and Tomato. Served with French Fries and Coleslaw. Your choice of Fried or Broiled.	22
Jumbo Lump Crab Cake A 6 ounce Jumbo Lump Crab Cake broiled to perfection on a Brioche Roll with Lettuce and Tomato, with French Fries and Coleslaw.	35		

SIDES

Salad, Homemade Coleslaw, Country-Style Green Beans w/Bacon, Vegetable of the Day, Homemade Mashed Potatoes, French Fries, Macaroni and Cheese, Rice Pilaf, Apple Sauce, Onion Rings and House Made Potato Chips \$3.00
Sautéed Spinach \$4.00

DINNER

STARTERS

Fried Green Tomatoes

Panko encrusted Green Tomatoes topped with Goat Cheese and Jalapeno Aioli.
11

Marinated Olives	8	Chili Lime Chicken Wings	15
Warm variety of olives tossed in garlic and herbs.		6 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	
Calamari	18	Nachos	15
Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.		Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico de Gallo, Sour Cream and Jalapenos.	
Country-Fried Potato Skins	11	Hummus and Pita	8
Topped with Cheddar Cheese and Bacon.		Garlic Roasted Hummus with Crispy Pita Points.	
Fried Pickles	7	Crab Dip	16
Yeungling battered pickles served with horseradish cream sauce.		Homemade Creamy Crab Dip served with Crispy Pita Points.	
Loaded Chips OR Fries	7	Chicken Tender	11
Home-made Potato Chips OR Fries drizzled with Cheese Sauce and Bacon.		Crispy Chicken Tenders tossed in Buffalo Sauce or BBQ Sauce.	

HOMEMADE SOUPS

Cream of Crab	Cup 9	Bowl 13
Thick and Creamy. The true flavor of the region.		
Maryland Crab	Cup 8	Bowl 10
A spicy Vegetable Crab Soup. Contains Bacon.		
Soup of the Day	Cup 6	Bowl 8
Our Chefs' latest creation.		
Chili	Cup 7	Bowl 9
Beef and Red Bean Chili topped with Onions, Cheese and Sour Cream.		
Baked French Onion		Crock 7
Topped with bubbling Provolone Cheese.		

BETWEEN THE BUNS

Beef or Grilled Chicken.
Served on Brioche with Fries.

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

ENTRÉE SALADS

Cobb	24	Rip's Hearty Chef	18
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.		Ham, Turkey Breast, Cheese, hard boiled Egg, Tomatoes and Olives over Lettuce. Served with your choice of dressing.	
Blackened Salmon	22	Roasted Beet	16
A fillet of Salmon on top of Mixed Greens, Avocado, Fried Green Tomato, Cucumbers, Red Onions, Parmesan Cheese, and a Cilantro Chipotle Dressing on the side.		Roasted Beets over Mixed Greens topped with thinly sliced Granny Smith Apples, and crumbled Goat Cheese tossed in a Salted Caramel Vinaigrette. Can always add a protein.	
Grilled Shrimp Cobb	24	Chicken Pecan	21
Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Avocado, Hard Boiled Egg and Tomatoes, tossed with an Dijon Balsamic Vinaigrette.		Mixed greens, mushrooms, pecans, red onions, crumbled bleu cheese, dried cranberries, and diced red peppers. Topped with Grilled Chicken and tossed in Salted Caramel Vinaigrette.	

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

Steak Au Poivre

An 8 oz. steak grilled, sliced, and topped with our Creamy Brandy and Pepper sauce. Served with a Baked Potato and House Salad. 32

Rib Eye	37	Steak Frites	32
Hand Cut 12 oz. and grilled to perfection. Topped with a Bearnaise Butter. Served with a Baked Potato and Green Beans.		An 8 oz. steak grilled, sliced, and topped with Bearnaise Butter. Served over Garlic and Parmesan Fries.	
New York Strip	34	Pork Schnitzel	22
A 12 oz. center cut Strip Steak. Served with Baked Potato and Vegetable of the Day.		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.	
Baby Back Ribs	Half Rack 26	Braised Short Ribs	35
Slow-cooked, mouth-watering Baby Back Ribs. Served with French Fries and Coleslaw.		Beef Short Ribs Smothered in a Sweet and Tangy Sauce served with Mashed Potatoes and the Vegetable of the Day	

HOMEMADE FAVORITES

Cajun Chicken Pasta	20	Maryland Fried Chicken	22
Grilled Chicken and Penne Pasta, tossed in a Creamy Sauce with Mushrooms and Peppers. Substitute Jumbo Shrimp 25		A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans. Be patient, it takes a little longer for perfection.	
Rip's Meatloaf Deluxe	20	Liver and Onions	28
Our special version would make Mama proud! Made with Beef, Veal, Pork and Tomato Gravy. Served with Mashed Potatoes and Green Beans.		Sautéed Calves Liver topped with Caramelized Onions. Served with Mashed Potatoes and Green Beans.	
Beans and Rice	16	Hot Sandwich	14
Black Beans, Pico de Gallo and mushrooms tossed in a spicy cream sauce and served atop a bed of Rice.		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.	
Chicken Sauté	19	Chopped Steak	24
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.		12 oz. of lean Ground Beef topped with Mushroom Gravy & Crispy Onion Strings. Served with Mashed Potatoes and Green Beans.	
Curried Chicken	19	Chicken Chesapeake	27
Warm and Creamy Tomato, Onion, Garlic and Curry tossed Chicken atop a bed of Rice.		Sautéed Chicken Breast, lightly breaded and pan fried, topped with Crab Imperial then baked golden brown. Served with Rice Pilaf and Green Beans.	

FROM THE SEA

Mediterranean Cod	28	Hand Breaded Jumbo Shrimp	28
Two Broiled Cod fillets lightly breaded topped with Tomato, Onion, Capers, Spinach, Garlic and Wine. 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.	
Seafood Platter	45	Maryland Fish Fry	21
A Combo of Shrimp, Scallops, Fish and a Backfin Crab Cake. Served with French Fries and Coleslaw.		A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.	
Shrimp and Scallop Scampi	31	Jumbo Lump Crab Cake	35
Sautéed Jumbo Shrimp and Dry Pack Scallops in garlic parsley butter and wine over pasta. Served with Side Salad.		A 6 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and the Vegetable of the Day.	
Maryland Crab Cakes	32	Broiled Stuffed Shrimp	33
Two 4 ounce Backfin cakes made the old fashioned way. A Maryland favorite, lightly fried. 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.	
Rainbow Trout	23	Grilled Salmon	28
A boneless 7 oz. fillet sautéed with a Lemon Basil Compound Butter, served with Rice and Vegetable of the day.		An 8 Ounce Fresh Atlantic Salmon fillet grilled and drizzled with Balsamic Reduction and served with rice and sautéed spinach.	

SIDES

Salads, Homemade Coleslaw, Country-Style Green Beans w/ Bacon, Sweet Potato, Vegetable of the Day, Homemade Mashed Potatoes, Baked Potato, French Fries, Macaroni and Cheese, Rice Pilaf, Onion Rings, Stewed Tomatoes, Broccoli, Apple Sauce, and Homemade Potato Chips \$3.00
 Sautéed Spinach \$4.00 Loaded Mashed, Loaded Baked Potato and Loaded Fries \$4.75