

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
CORNERED 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

MENU

SCRAMBLED BISCUITS

OPEN FACES BISCUIT
SERVED WITH COUNTRY FRIES OR GRITS

VEGGIE AND HAM	13
SCRAMBLED EGGS PEPPERS & ONIONS TOMATOES, HAM, CHEESE	
HASH	13
SCRAMBLED EGGS CORNERED BEEF HASH CHEESE SAUCE	
MONTROYA	18
SCRAMBLED EGGS STEAK, HOLLANDAISE SAUCE	

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

OMELETTES

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 OMELETTE	20
FRESH CRAB MEAT, SPINACH, DICED TOMATO, PROVOLONE TOPPED WITH OLD BAY**	
COUNTRY OMELETTE	12
OUR CORNERED BEEF HASH, ONIONS, PEPPERS AND CHEDDAR CHEESE**	
CHEESESTEAK OMELETTE	13
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, CORNERED 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

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	15	Calamari	18
Tortilla Chips topped with Chorizo, Cheese, Black Beans, Black Olives, Pico de Gallo, Sour Cream and Jalapenos.		Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	
Hummus and Pita	8	Marinated Olives	8
Garlic Roasted Hummus with Crispy Pita Points.		Warm variety of olives tossed in garlic and herbs.	
Country-Fried Potato Skins	11	Chili Lime Chicken Wings	15
Topped with Cheddar Cheese and Bacon.		8 Chicken Wings fried Crispy and Tossed in our Chili Lime Sauce.	
Fried Pickles	7	Crab Dip	16
Youngling 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 Chef's 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.		

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.	
Roasted Beet	16	Blackened Salmon	22
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.		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.	
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.	

ON THE BUN

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

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	28
8oz. sautéed Calves Liver topped with caramelized Onions. Served with Mashed Potatoes and Green Beans.	
Grilled Salmon	20
Grilled salmon served with rice and sautéed spinach.	
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.	
Blackened Fish Tacos	13
Blackened Salmon served on flour tortilla topped with Coleslaw and Sriracha Mayo. Served with Rice.	
Maryland Fried Chicken	22
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.	
Rainbow Trout	23
A boneless 7 oz. fillet sautéed with a Lemon Basil Compound Butter, served with Rice and Vegetable of the day.	
Maryland Fish Fry	21
A plate full of crispy breaded whitefish fried to golden brown. Served with French Fries and Coleslaw.	
Beans and Rice	16
Black Beans, Pico 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	16
Grilled Chicken Breast or Portobello Mushroom 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.	
Soup and Sandwich	14/19
Half of a Sandwich and a Cup of our daily soup. Choose Ham, Turkey, Roast Beef, Tuna Salad or Curry Chicken Salad. Add \$5 for a Cup of Cream of Crab or MD Crab.	
The Toasty	14
Shaved grilled Steak with sautéed Onions, Green Peppers & Cheese Sauce in grilled sandwich. Served with French Fries.	
Pulled Pork Bar-B-Que	12
Homemade with a sweet and mild BBQ sauce. Served on a brioche roll with French Fries and Coleslaw.	
Monte Cristo	15
The classic sandwich of Turkey, Baked Ham & Swiss Cheese batter dipped & grilled. Served with traditional Melba Sauce and Rip's Homemade Potato Chips.	
Cold Salad Sandwich	10
Our Home-made Traditional Tuna or Curry Chicken with dried Cranberries piled high on your choice of bread. Served with House Made Chips.	
Vegetarian	12
Grilled Portobello, spinach, tomatoes and roasted red peppers topped with goat cheese on Ciabatta. Served with House Made Chips.	
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.	
Crab Melt Sandwich	19
A generous portion of backfin crabmeat grilled with bacon, swiss cheese & mayonnaise on rye or pumpkinseed.	
Jumbo Lump Crab Cake	35
A 6 ounce Jumbo Lump Crab Cake broiled to perfection on a Brioche Roll with Lettuce and Tomato, with French Fries and Coleslaw.	
Mac Man	10
Macaroni and Cheese, Pork Bar-B-Que and Pickles on grilled Texas toast. Served with House Made Chips.	
Steak Sandwich	14
Philly style with grilled steak, sautéed onions, green peppers & provolone cheese on a Garlic Toasted Sub Roll. Served with French fries.	
Reuben	20
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	16
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.	
Traditional Club	16
Turkey Breast or Ham with Lettuce, Tomato Mayonnaise and Bacon on your choice of Bread. Served with House Made Chips.	
Ultimate Cheese Grill	12
Twist to the old Grilled Cheese. Cheddar, Provolone, Smoked Gouda, Bacon and Tomato on a Grilled Ciabatta. Served with House Made Chips.	
Fish Sandwich	18
Mild flavored fried Cod fillet topped with Cheddar Cheese. Served with French Fries and Coleslaw.	
Chicken Wrap	14
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.	
MD Crabcake Sandwich	22
All Backfin Crabcake on a Brioche Roll with Lettuce and Tomato. Served with French Fries and Coleslaw. Your choice of Fried or Broiled.	

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
Youngling 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 Chiptole 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
Hand Cut 12 oz. and grilled to perfection.
Topped with a Bearnaise Butter.
Served with a Baked Potato and Green Beans.

New York Strip 34
A 12 oz. center cut Strip Steak. Served with
Baked Potato and Vegetable of the Day.

Baby Back Ribs Half Rack 26
Slow-cooked, mouth-watering Baby Back Ribs.
Served with French Fries and Coleslaw.

Steak Frites 32
An 8 oz. steakt grilled, sliced, and topped with
Bernaise Butter. Served over Garlic and Parmesan
Fries.

Pork Schnitzel 22
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.

Braised Short Ribs 35
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
Grilled Chicken and Penne Pasta, tossed in a
Creamy Sauce with Mushrooms and Peppers.
Substitute Jumbo Shrimp 25

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.

Beans and Rice 16
Black Beans, Pico 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.

Curried Chicken 19
Warm and Creamy Tomato, Onion, Garlic and Curry
tossed Chicken atop a bed of Rice.

Maryland Fried Chicken 22
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.

Liver and Onions 28
Sautéed Calves Liver topped with
Caramelized Onions. Served with
Mashed Potatoes 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.

Chopped Steak 24
12 oz. of lean Ground Beef topped with Mushroom
Gravy & Crispy Onion Strings. Served with
Mashed Potatoes and Green Beans.

Chicken Chesapeake 27
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
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.

Seafood Platter 45
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.

Maryland Crab Cakes 32
Two 4 ounce Backfin cakes made the old fashioned
way. A Maryland favorite, lightly fried. Served
with French Fries and Coleslaw.

Rainbow Trout 23
A boneless 7 oz. fillet sautéed with a Lemon Basil
Compound Butter, served with Rice and 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.

Maryland Fish Fry 21
A plate full of crispy breaded whitefish fried to
golden brown. Served with French Fries and
Coleslaw.

Jumbo Lump Crab Cake 35
A 6 ounce Jumbo Lump Crab Cake broiled to
perfection and served with Rice Pilaf and the
Vegetable of the Day.

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.

Grilled Salmon 28
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