



SHARE (IF YOU WANT)

CHARCUTERIE BOARD

Seasonal selection of fine meats, cheeses & accouterments | \$17/\$22

WILD MUSHROOM DANISH

Shiitake, oyster & cremini mushrooms & parmesan sauce on pastry | \$12

DEVILISH EGGS

Avocado, smoked salmon, caviar & candied bacon | \$10

CROQUETTES

Crispy mashed potatoes, colby jack cheese. Served with poblano sauce | \$9

CHORIZO CLAMS

Chorizo, littleneck clams, "burnt onions", white wine, lemon & scallions | \$14

RABBIT "POPPERS"

Italian long hot peppers, shredded rabbit, cheese & garlic wrapped in prosciutto & grilled | \$14

OYSTERS

Chef's selection with cocktail & mignonette | \$2.50 each

SOUP & SALAD

FRENCH ONION

A classic favorite | \$7

GUMBO

Jumbo shrimp, crawfish, andouille & chicken | \$14

SONORA CAESAR

Romaine, shaved parmesan, avocado caesar dressing \$14 | Add chicken \$5, shrimp \$6 or steak \$7

DELAWARE SALAD

Roast beef, grilled peaches, burrata, radish & chopped almonds | \$16

BAR FAVORITES

CLASSICS

BOURBON-GLAZED RIBS

Six meaty spare ribs | \$18

WINGS

Six jumbo wings, buffalo, scotch bonnet, poblano, old bay & butter, mole' | \$11

RIBS/WINGS COMBO

Three spare ribs & three wings of your choice | \$18

NACHOS

Choose flank steak, barbacoa pork or crab | \$16

TACOS

VIETNAMESE SHRIMP

Ginger slaw, cucumbers, cilantro, sriracha & fish sauce | \$14

CHORIZO & POTATO

Pico, cheese & caramelized onions | \$14

FAJITA CHICKEN

Peppers, onions & mole' sauce | \$14

POUTINES

NEW YORK

Shredded buffalo chicken, cheese sauce & crumbled blue cheese | \$14

THE MARYLAND

Lump crab meat, cheese sauce, old bay & scallions | \$16

CLASSIC CANADIAN

Gravy, cheese curds & scallions | \$14

OUR ENTREES

Add a side garden or side caesar | \$3

FLANK STEAK BOARD

1 lb flank steak, crispy potatoes, vegetables, fresh baked bread, brown sugar butter & red wine sauce | \$42

TONKATSU PORK

Sweet pulled pork, crispy pork cutlet, napa cabbage, carrots, ginger & garlic | \$22

RATATOUILLE

Over polenta with jumbo shrimp & prosciutto | \$21

BOURSIN CHICKEN

Grilled chicken thigh, creamy boursin cheese, mashed potatoes, vegetables | \$19



SURF & TURF

Beef short rib, lobster, succatash, carrot cream & au jus | \$42

CARAMELIZED ONION & ROASTED GARLIC RAVIOLI

With cannellini escarole & mushrooms | \$22

SWEET PEA RISOTTO

With jumbo scallops | \$28

OUTLANDISH FAVORITES

SALTIMBOCCA BURGER

Garlic, sage ground beef, crispy prosciutto, tomato & provolone | \$14

BEYOND OR BLACK BEAN BURGER

Lettuce, tomato & provolone | \$14

CORNED BEEF REUBEN

Caramelized onions, kraut & swiss cheese on marble rye | \$14

WHITEHALL GRILLED CHEESE

Crispy eggplant, ricotta, tomato sauce & provolone | \$12

GRILLED CHEESE & TOMATO BISQUE

Colby jack, cream cheese, jalapenos, garlic | \$16

FRIED CHICKEN & WAFFLES

Cayenne maple syrup & brown sugar butter | \$15

YOOPER PASTIES

Ground beef, shredded potato & rutabaga, onions in a hand pie with gravy | \$16

KENTUCKY HOT BROWN

Fresh pulled turkey, tomato & bacon on open faced texas toast with mornay sauce | \$15

FOR THE LITTLES

TURKEY FINGERS, MASHED POTATOES & GRAVY | \$7

KID'S CHICKEN & WAFFLES | \$7

KID'S GRILLED CHEESE & FRIES | \$7

TOASTED PEANUT BUTTER & JELLY WITH FRIES | \$7

WEEKLY SPECIALS

MONDAY

Trivia 7-9

WEDNESDAY

Blues Night & Specialty Poutine Menu

THURSDAY

Build Your Own Burger

FRIDAY

Family Meal Friday, Ask About Our Take Out Specials

SATURDAY

PJ Brunch Special

SUNDAY

Kids Eat Free with Adult Meal Purchase After 3:00

DESSERTS

PLEASE SEE THE BOARD FOR DAILY SELECTIONS

GUINNESS CHOCOLATE CAKE WITH IRISH CREAM FROSTING | \$8

BROWN BUTTER CAKE WITH WHIP & BERRIES | \$8