

## Favorites and Sides

### Traditional English Fried Fish and Chips

Homemade Tartar Sauce

21

### Chicken Schnitzel

Haricot Vert, Lemon Béchamel, French Fries

22

### Rustic Oven Baked Pizza Margherita

Fresh Mozzarella, Roma Tomato, Basil, Parmesan

18

### Caesar Salad

Focaccia Croutons, Anchovies, Shaved Parmesan

15

Add **Grilled Chicken** 19

### Onion Rings

House Ranch Dressing

8

### French Fries

Chili Lime Mayonnaise

8

### Sweet Potato Fries

8

### Sautéed Spinach or Asparagus

8 Each



Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

Served from 11:00am to 5:00pm Daily

Sharing Charge 10

An 18% gratuity will be added to your check.

*Consuming raw or under cooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.*

**Bea's Homemade Chicken Noodle Soup**

With Mini Chicken Pie

**10**

**Soup du Jour**

**10**

**Maryland Style Lump Crab Cakes**

Chili Lime Mayonnaise

**25**

**Lobster and Shrimp Cocktail – A Red Carnation Favorite**

On Shredded Lettuce, Avocado, Marie Rose Sauce

**25**

**Burrata Cheese Caprese Salad**

Fresh Basil Pesto, Tomatoes, Aged Balsamic Reduction

**20**

**Thai Shrimp Salad**

Mango, Avocado, Fried Pancit Noodles, Spinach, Nappa Cabbage,  
Mint, Basil, Grape Tomatoes, Red Peppers, Chili Lime Vinaigrette

**20**

**Gerard's Baby Green Salad**

Poached Pears, Vermont Goat cheese, Candied Pistachios, Golden Raisins,  
Lemon Vinaigrette

**15**

Add **Grilled Salmon 26**

**Cobb Salad**

Mixed Greens, Grilled Chicken, Avocado, Crispy Bacon, Red onion, Capers,  
Cucumbers, Walnuts, Chopped Boiled Egg, Chunky Bleu Cheese Dressing

**19**

**Chopped Salad**

Romaine, Arugula, Tomatoes, Beets, Avocado, Bacon, Spring Onions,  
Celery, Radishes, McCarthy Salad Dressing

**15**

**Greek Chicken Salad**

Baby Arugula, Feta Cheese, Kalamata Olives, Tomatoes,  
Cucumbers, Red onion, Lemon Vinaigrette

**19**

**Burgers and Sandwiches**

**USDA Black Angus Beef Burger**

**With One Topping of Your Choice:**

Bacon, Caramelized Onions, Jalapenos, Mushrooms,  
Cheddar, Bleu, Swiss, or American Cheese

**Extra Toppings .50 Each**

**18**

**Chasen's Chili**

Chasen's Famous Pork and Beef Chili with Cheddar, Sour Cream and Onions

**14**

**Leopard Club**

Turkey, Ham, Mayo, Bacon, Lettuce, Tomato, Avocado, Egg

**18**

**Grilled Salmon BLT Club**

Salmon, Avocado, Tomato, Red Onion, Bacon, Dill Chive Mayo

**22**

**Ham on Brioche**

Warm Ham with Gruyere Cheese, Red Onion, Beefsteak Tomato,  
Basil Pesto Mayo

**16**

**Fresh Lobster Salad on a Crispy Baguette**

**23**

**Gerard's Turkey Burger**

Garden Slaw, Avocado, Oven Roasted Tomatoes

**16**

**Oven Roasted Portobello Sandwich**

Warm Goat cheese, Pomegranate Balsamic Glaze, Red Peppers, Mixed Greens,  
Basil Pesto Mayo

**14**

*Burgers and Sandwiches are served with Choice of French Fries, Fruit or Side Salad*