

TASTY
appetizers



LOBSTER DEVILED EGGS

three halves, lightly
seasoned and loaded
with lobster 9

GUACAMOLE

avocados, jalapenos,
onions, tomatoes, cilantro
served with warm
tortilla chips 9

BLACK BEAN
CHICKEN CHILI 5

hearty black bean chili
with rotisserie chicken,
topped with fresh
goat cheese

omelettes & eggs

.... served with choice of fruit or potato

FRIED EGG SANDWICH

two eggs over easy, cheddar, bacon, lettuce, tomato,
onion, mayo on rye 9.5

TODAY'S BENEDICT

featured seasonal selection 12

TWO EGGS YOUR WAY

with choice of sausage, bacon or turkey, potatoes
or fruit and toast 8

EGGS FLORENTINE

toasted brioche, smoked turkey, poached eggs, hollandaise 10

SOUTHPORT OMELETTE

goat cheese, asparagus, roasted red peppers, artichokes 9

CROSBY'S OMELETTE

mozzarella, bacon, wild mushrooms, spinach,
hollandaise 9.5

LAKEVIEW OMELETTE

mozzarella, provolone, italian sausage, bacon,
caramelized onions 9.5

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SPINACH DIP

fresh spinach and
artichokes in a parmesan
cream sauce with fresh
tortilla chips 9

MARYLAND CRAB CAKE

fresh jumbo lump crab,
remoulade 13

SMOKED SALMON

house smoked salmon
with chef's dressing,
served with grilled
ciabatta toasts 9

drinks

BLOODY MARY

served with a beer back 8
try it with effen cucumbervodka for +\$1

MIMOSA

made with fresh squeezed orange juice 8

FRESH JUICE

fresh squeezed orange or grapefruit 4/5

SIGNATURE
selections



DOUGHNUTS

fresh and hot
with cinnamon and sugar 8



IRON SKILLET CORNBREAD

served hot with maple butter 5

THE HEALTHY CHOICE

a large bowl of fresh fruit, house made granola,
strawberry yogurt 8

OATMEAL PANCAKES

full stack served with maple butter 7.5

FRESH FRUIT PANCAKES

full stack loaded with seasonal fresh fruit 9

FRENCH TOAST

crunchy french bread lightly dipped in a cinnamon,
vanilla and orange liqueur batter 8

STUFFED FRENCH TOAST

nutella and mascarpone stuffed brioche,
with fresh fruit and crème anglaise 9.5

salads & sandwiches

.... add soup +\$3

HOUSE..... 8
field greens, grape tomatoes, bacon, and deviled egg

BRUSSEL SPROUT..... 10
lightly blanched sprouts tossed in a lemon vinaigrette,
with dried blueberries, bacon, almonds, manchego cheese

SASHIMI TUNA..... 15
mixed greens, avocado, mango, cilantro ginger vinaigrette

WRIGHTWOOD..... 12
rotisserie chicken, tomatoes, craisins, avocado, goat cheese,
corn, almonds, citrus vinaigrette, cornbread croutons

CHICKEN DIP..... 10
rotisserie chicken, jack cheese, tomato, onion, arugula,
chicken au jus

GRILLED FISH SANDWICH..... 11
blackened tilapia, remoulade sauce, lettuce,
tomato and onion

CHEESEBURGER..... 9
certified angus beef, mayo, mustard, lettuce, tomato,
pickle, onion

TURKEY BURGER..... 10.5
house made turkey burger with ginger and soy, asian slaw
and marinated tomato

VEGGIE BURGER..... 10
made fresh with rice, beans, walnuts, sweet potatoes,
wild mushrooms, topped with cheddar

FRENCH FRIES, COLE SLAW,
TODAY'S VEGETABLE, KILLER WILD RICE,
BACON POTATO CAKES

sides

a la carte



ONE EGG \$2 / EGG WHITES \$2.5
TOAST / ENGLISH MUFFIN \$1.5
POTATOES \$4
HALF ORDER FRENCH TOAST \$4
ONE PANCAKE \$4
TURKEY / BACON / SAUSAGE \$4
FRESH FRUIT \$3.5
COFFEE / TEA / MILK / SODA \$2.5

dessert

THE SKILLET COOKIE better than mom's!
served with vanilla ice cream in a cast iron skillet 8

BYO SUNDAE vanilla ice cream, hot fudge,
caramel and toppings. DIY! 8

KEY LIME PIE made fresh with lime zest,
graham cracker crust, fresh whipped cream
and walnuts 7



COLD
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SMOKED SALMON

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ciabatta toasts 9

TUNA POKE

sushi grade tuna,
shrimp, avocado, soy,
macadamia nuts 14

entrées

MARYLAND CRAB CAKES

fresh jumbo lump crab, remoulade
and choice of one side 24

BBQ’D BABYBACK RIBS

half or full slab, super tender with smoke daddy bbq sauce,
the “best in town” 12/22

SEARED AHI TUNA

seared rare, sliced and topped with cilantro
ginger vinaigrette, ponzu sauce 23

PIKE PLACE BBQ SALMON

with a garlic, ginger soy glaze and choice of one side 17

{ sides }

MASHED POTATOES, FRENCH FRIES,

COLE SLAW, TODAY’S VEGETABLE,

KILLER WILD RICE, BACON POTATO CAKES

HOT
appetizers



IRON SKILLET
CORNREAD

served hot
with maple butter 5

ROTISSERIE CHICKEN
FLATBREAD

basil pesto, oven dried
tomatoes, mozzarella 12

SPINACH DIP

fresh spinach and
artichokes in a parmesan
cream sauce with fresh
tortilla chips 9

MARYLAND CRAB CAKE

fresh jumbo lump crab,
remoulade 13

OFF THE
rotisserie

now burning
APPLE, CHERRY & OAK WOODS

••••• CHICKEN \$15 •••••

half of a wood roasted chicken,
lightly seasoned with our signature spice blend,
served with mashed potatoes

••••• PORK CHOP \$19 •••••

herb crusted double cut berkshire chop,
served with your choice of side
THURSDAY NIGHT SPECIAL*

••••• PRIME RIB \$28 •••••

slow roasted certified angus prime rib, salt and pepper
crusted, served with mashed potatoes and fresh au jus
FRIDAY & SATURDAY NIGHT SPECIAL*

••••• LEG OF LAMB \$18 •••••

house marinated lamb, sliced and served with fresh au jus
and piquillo pepper sauce, served with choice of side
SUNDAY NIGHT SPECIAL*

{ *AVAILABLE *after* 5PM }

salads & sandwiches

.... add soup +\$3

HOUSE..... 8
field greens, grape tomatoes, bacon, and deviled egg

BRUSSEL SPROUT..... 10
lightly blanched sprouts tossed in a lemon vinaigrette,
with dried blueberries, bacon, almonds, manchego cheese

SASHIMI TUNA..... 15
mixed greens, avocado, mango, cilantro ginger vinaigrette

WRIGHTWOOD..... 12
rotisserie chicken, tomatoes, craisins, avocado, goat cheese,
corn, almonds, citrus vinaigrette, cornbread croutons

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dessert

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caramel and toppings. DIY! 8

KEY LIME PIE made fresh with lime zest,
graham cracker crust, fresh whipped cream
and walnuts 7

monday Vegetable & Rotisserie Chicken

tuesday Tomato Basil

wednesday Tuscan Potato & Sausage

thursday Chicken Tortilla

friday Shrimp & Corn Chowder

saturday/sunday Black Bean Chicken Chili

{ dnos }



Follow us 08|03 ck lunch menu

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BBQ'D BABYBACK RIBS

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ORECCHIETTE

spicy pork shoulder ragu, swiss chard, ricotta salata 15

NY STRIP

center cut strip loin, grilled and
topped with worcestershire butter 26

SEARED AHI TUNA

seared rare, sliced and topped with cilantro
ginger vinaigrette, ponzu sauce 23

PIKE PLACE BBQ SALMON

with a garlic, ginger soy glaze and choice of one side 17

FRESH FISH OF THE DAY

flown in daily, cut fresh MKT

HOT
appetizers



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CORNBREAD

served hot
with maple butter 5

ROTISSERIE CHICKEN
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basil pesto, oven dried
tomatoes, mozzarella 12

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SOUP OF THE DAY

ask your server for
today's selection 6

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FRENCH FRIES

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