

THE RESTAURANT AT

WYNDRIDGE

STARTERS

LOADED NACHOS \$16

Tortilla Chips, Lime Sour Cream, Beer Cheese, Lettuce, Tomato
Choice of: Chicken or BBQ Pork
ADD GUACAMOLE \$3

SMOKED WINGS \$17

Celery & Bleu Cheese or Ranch.
Tossed in Choice of Sauce:

BBQ, Sweet Chili Mango,
Buffalo, Garlic Parm, Pineapple
Habanero, Chesapeake Hot

PUB PRETZEL \$9

IPA Mustard & Beer Cheese

SNOW CRAB CLUSTERS

Half \$13 | Full \$21

Steamed with Old Bay. Served with
Lemon & Melted Butter

CRAB DIP \$18

Served with Grilled Pita or Tortilla
Chips

CHEESESTEAK EGG

ROLLS WITH RANCH \$14

BRUSSELS SPROUTS \$15

Shallots, Bacon, Parmesan Cheese,
Balsamic Drizzle

BBQ SHRIMP SKEWERS \$15

Wrapped in Bacon

BEER CHEESE FRIES \$15

French Fries with Beer Cheese and
Choice of Dipping Sauce

Choice of: Chicken | BBQ Pork |
Bacon | Short Rib

HOUSE CUT CHIPS & RANCH \$6

CHICKEN TENDER BASKET \$18

Served with French Fries and
Choice of Dipping Sauce

POMMES FRITES \$9

French Fries with Choice of
Two Dipping Sauces

DIPPING SAUCES:

BBQ, Ranch, Beer Cheese, Old
Bay Remoulade, Garlic Aioli,
Smoked Jalapeno Aioli, Chipotle
Aioli
EXTRA SAUCES \$0.50

SALADS

Salad Additions: Grilled or Crispy Chicken \$8 | Shrimp \$9 |
Broiled Salmon \$12 | Smoked Salmon \$10

SOUPS

MARYLAND CRAB

Cup \$7 | Bowl \$10

FRENCH ONION

CROCK \$10

SOUP DU JOUR

Cup \$7 | Bowl \$10

GARDEN

Half \$8 | Full \$12

Spring Mix, Carrot, Radish,
Cucumber, Ranch Dressing

COBB \$14

Crispy Greens Tossed in Apple
Cider Vinaigrette,
Egg, Tomato, Pickled
Onion, Bacon, Bleu Cheese
Crumble

CAESAR

Half \$8 | Full \$12

Romaine, Parmesan Cheese,
Croutons, Tossed in Caesar
Dressing

SUMMER SPINACH

Half \$8 | Full \$12

Baby Spinach Tossed in
Vinaigrette, Goat Cheese, Egg,
Strawberries, Balsamic Drizzle

HANDHELDS

Served with: French Fries, Old Bay Chips, Coleslaw, or Fruit
Substitute: Side Salad \$3 | Soup \$3 | French Onion Crock \$7 | Gluten Free Roll \$2.50

NASHVILLE HOT HONEY SANDWICH \$15

Fried Chicken, Pickles, Hot Honey
Sauce, Aioli, Cole Slaw, Brioche Bun

FRENCH DIP \$18

Shaved Prime Rib, Caramelized Onions,
Provolone, Toasted Hoagie Roll, Au Jus

ASIAN SHRIMP TACOS \$18

3 Flour Tortillas, Sauteed Shrimp, Asian
Slaw, Crispy Onions, Sweet Chili Mango
Sauce

MAHI MAHI TACOS \$18

3 Flour Tortillas, Mahi Mahi, Lettuce, Pico
de Gallo, Lime Crema

 **Gluten Free**

CRAB CAKE \$26

Jumbo Lump Crab, Lettuce, Tomato,
Old Bay Remoulade, Brioche Bun

CBR WRAP \$14

Grilled Chicken, Bacon, Ranch,
Cooper Cheese, Lettuce, Tomato

SHRIMP SALAD WRAP

\$14

Lettuce & Tomato

BACON

CHEESEBURGER \$20

Bacon, American Cheese, Crispy
Onions, Brioche Bun

Portion of proceeds will be donated to Building Bridges
for Brianna

PIT BEEF \$18

Cooper Cheese, Beer Cheese, Tiger
Sauce, Crispy Onions, Pretzel Roll

FARMHAND BURGER \$18

Cheese, Lettuce, Tomato,
Brioche Bun
ADD BACON OR MUSHROOMS \$3

BBQ PULLED PORK \$14

Smoked Pulled Pork, House BBQ,
Wyndridge Slaw, Brioche Bun

SOUTHWEST \$17

Cheddar, Pico de Gallo, Guacamole,
Chipotle Aioli, Brioche Bun
Choice of: Grilled Chicken Breast or
Black Bean Burger

BRICK OVEN PIZZA

Substitute: Gluten Free Crust \$5

WHITE PIZZA \$18

Garlic Roasted Alfredo,
Mozzarella, Shaved Asiago
ADD CHICKEN \$4

PESTO ITALIANO \$18

Pesto Sauce, Mozzarella,
Prosciutto, Capicola, Genoa
Salami

MARGHERITA \$15

House Tomato Sauce,
Fresh Mozzarella, Basil

PEPPERONI \$18

ADD HOT HONEY \$1

CHEESE \$15

House Tomato Sauce,
Cheese Blend

MEATLOVERS \$20

House Tomato Sauce,
Shredded Mozzarella,
Pepperoni, Ground Beef,
Sausage, Genoa Salami

BBQ CHICKEN \$18

House BBQ Sauce,
Mozzarella, Chicken, Red
Onion

ENTREES

STEAK FRITES \$32 🌾

Flame-Grilled Ribeye over House Cut
Parmesan Fries. Topped with Herb Butter

FILET MIGNON \$32 🌾

6oz Filet, Thyme Jus, Boursin Whipped
Potatoes, Seasonal Vegetables

SHORT RIB \$28 🌾

Boursin Whipped Potatoes and Seasonal
Vegetables

SURF & TURF \$55

6oz Filet, Crab Cake, Boursin Whipped
Potatoes, Seasonal Vegetables

SEAFOOD FLORENTINE \$28

Shrimp, Scallops, Bowtie Pasta, Parmesan,
Spinach, Mushrooms, Tomatoes in an Herb
Butter White Wine Sauce

CHICKEN CHESAPEAKE \$29

Grilled Chicken Breast, Crab Imperial,
Mushroom Risotto, Seasonal Vegetables

FISH AND CHIPS \$22

Beer Battered Cod, Old Bay Fries, Old Bay
Remoulade

LEMON DILL SALMON \$28 🌾

Oven Roasted Atlantic Salmon over Rice
and Seasonal Vegetables. Topped with
Lemon Dill Cream Sauce

SINGLE OR DOUBLE CRAB CAKE \$26 | \$40

Jumbo Lump Crab Meat, Boursin Whipped
Potatoes, Seasonal Vegetables

SPINACH & MASCARPONE RAVIOLI \$18

Creamy Marinara Parmesan Sauce.
Served with Garlic Bread

THREE CHEESE MAC \$16

Cavatappi Pasta, Boursin, Cheddar &
Cooper Cheese
ADD: BACON \$5 | SHORT RIB \$8
BBQ PORK \$6 | LUMP CRAB \$14 |
GRILLED OR CRISPY CHICKEN \$6

HAPPY HOUR

4:00PM - 6:00PM

HALF OFF DRAFT BEER & CIDER

WEDNESDAY - \$10 WINGS | THURSDAY - \$10 BURGERS

FRIDAY - \$12 2-TOPPING PIZZAS | SUNDAY - \$10 WRAPS & TACOS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS