

## BREAKFAST Until 12 noon

### FRESH START

#### HOT OATMEAL \$6.75

Served with brown sugar and raisins

#### SEASONAL FRUIT PLATE \$15.75

Served with banana bread

### SPECIALTIES

Served with breakfast potatoes and toast when appropriate

#### THE JACKPOT \$16.75

Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage

#### BUTTERMILK PANCAKES \$10.99

Three fluffy pancakes served with warm butter and syrup  
Add blueberries, bananas or chocolate chips \$1.25

#### TWO FARM FRESH EGGS ANY STYLE \$ 12.99

Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon

#### THE TRENTON \$11.99

Pork roll, scrambled eggs and Cooper Sharp cheese on a toasted kaiser roll

#### THE DECK WRAP \$12.99

Scrambled eggs with bacon, peppers, onions, avocado and American cheese. Finished with fresh salsa

### THREE EGG OMELETS

Farm-fresh eggs, served with breakfast potatoes and toast  
Substitute Egg Beaters or egg whites for \$1.25

#### SPANISH OMELET \$13.99

Black Olives, Onions, peppers and Spanish red sauce

#### WESTERN \$13.99

Ham, peppers and onions

#### FARMER'S \$14.50

Sausage, bacon, potatoes, peppers, and onions

## FRESH GARDEN SALADS

#### CAESAR SALAD \$12.75

Crisp romaine lettuce tossed with creamy Caesar dressing, sourdough croutons, and grated Parmesan cheese  
*add grilled chicken + \$4*

#### PESTO GRILLED CHICKEN SALAD \$15.99

Mixed greens, buffalo mozzarella, sliced tomato, kalamata olives, and roasted peppers. Served with balsamic vinaigrette

#### MANDARIN CHICKEN SALAD \$15.99

Sliced grilled chicken breast, Mandarin oranges, sliced almonds, fried rice noodles, cucumbers, and tomatoes. Served with sweet sesame dressing

## DECK SANDWICHES Served with potato chips

#### TURKEY BLT WRAP \$13.99

Sliced turkey breast, applewood-smoked bacon, lettuce, tomato, and avocado in a soft tortilla wrap with ranch dressing

#### TANGO CHICKEN WRAP \$13.99

Spicy Buffalo chicken tenders tossed with Caesar salad in a flour tortilla wrap

#### ROAST BEEF \$12.50

House-roasted and thinly sliced, served on a freshly baked ciabatta roll with creamy horseradish spread and provolone cheese

#### JUMBO HOT DOG \$9.75

Eight-ounce all-beef hot dog on a soft roll

#### LOBSTER & SHRIMP ROLL \$18.75

New England butter-poached Maine lobster and sweet shrimp tossed in mayonnaise. Served on a soft roll with lettuce and tomato

#### THE DECK BURGER \$14.75

8 oz. Certified Angus beef burger with your choice of cheese, lettuce, tomato, and onion on a toasted brioche bun *add bacon + \$4*

## DECK SPECIALTIES

Served with seasonal vegetables and your choice of a baked potato or fries

#### FILET MIGNON \$40.99

8 oz. choice beef tenderloin cooked to perfection

#### PAN SEARED ATLANTIC SALMON \$29.50

Dijon crusted and served with lemon butter sauce

#### GRILLED CHICKEN \$19.99

Served with lemon-caper butter, tomato, lemon-thyme relish

#### SHRIMP SCAMPI \$26.99

Lemon garlic-basil butter sauce over angel hair pasta

## LUNCH & DINNER Starting at noon

### STARTERS

#### CHIPS & SALSA \$8.75

Crispy tortilla chips with zesty house-made salsa

#### PEEL & EAT SHRIMP \$15.75

Served with zesty cocktail sauce and fresh lemon

#### MOZZARELLA STICKS \$9.95

Served with marinara sauce

#### CHICKEN FINGERS \$11.95

Choice of barbecue, honey mustard, or Buffalo sauce

#### BUFFALO CHICKEN DIP \$10.99

Served with crispy tortilla chips

#### MARYLAND CRAB DIP \$15.75

Spiked with Old Bay Seasoning™ and served with crispy tortilla chips

#### MARYLAND CRAB CAKES \$17.50

Roasted red pepper purée and chipotle remoulade

### DESSERT

#### HOUSE-MADE ICE CREAM SANDWICH \$8.99

Freshly baked chocolate chip cookies filled with vanilla and chocolate ice cream

#### NEW YORK CHEESECAKE \$9.99

Light and creamy with a graham cracker crust

#### TRIPLE CHOCOLATE CAKE \$9.99

## BEVERAGES

#### RED BULL ENERGY DRINK \$6

Original, Sugarfree, Editions

#### FOUNTAIN SOFT DRINKS (16 oz.) \$5 (32 oz.) \$7

Coke®, Diet Coke®, Sprite®, Ginger Ale, Iced Tea or Lemonade

#### CHILLED JUICES \$5.25

Orange, grapefruit, apple, cranberry, pineapple, tomato or V8

#### HOT BEVERAGES \$5.00

Coffee, or hot tea

#### MILK \$5.00

Skim, 2% or whole

# THE DECK

## ICE-COLD BEER

### DOMESTIC \$6.50

Budweiser, Bud Light, Bud Light Orange, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager

### IMPORT \$7.50

Corona Extra, Corona Light, Heineken, Heineken Light, Modelo Especial, Stella Artois

### CRAFT \$8.50

Arnold Palmer Spiked Half & Half, Dogfish Head Slightly Mighty, Leinenkugel's Summer Shandy, New Belgium VooDoo Ranger Juicy Haze IPA, Samuel Adams Seasonal, Victor Summer Love Golden Ale

## BEER BUCKETS

DOMESTIC 5 for \$27 • IMPORT 5 for \$31 • CRAFT 5 for \$36

## SELTZERS 1 for \$7 5 for \$29

### BUD LIGHT

Strawberry, Black Cherry, Mango, Lemon-Lime

### TRULY

Black Cherry, Wild Berry, Blueberry & Acai, Raspberry Lime, Pineapple, Orange, Lime, Grapefruit

### TRULY LEMONADE

Original, Mango, Strawberry, Black Cherry

### WHITE CLAW

Raspberry, Natural Lime, Ruby Grapefruit, Black Cherry

### HIGH NOON SUN SIPS

Grapefruit, Pineapple, Black Cherry, Watermelon

## RED BULL COCKTAILS 16 oz. \$14.50

### TROPICAL TEQUILA

Patrón Silver Tequila, Red Bull Yellow Edition, freshly squeezed orange and lime juices

### COCONUT & RUM

Malibu Coconut Rum and Red Bull Coconut Edition

## SANGRIA

16 oz. \$12.75 | 32 oz. \$23.50 | 64 oz. Pitcher \$45

### RED OR WHITE

Spiked with fresh fruit and juices

## WINE

### FLIP-FLOP WINES \$8

Moscato, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

## FROZEN COCKTAILS

16 oz. \$12.75

### PIÑA COLADA

A sweet and refreshing blend of pineapple juice and coconut, featuring Malibu Coconut Rum

### STRAWBERRY DAIQUIRI

An icy mix of strawberry and freshly squeezed lime juice featuring Bacardí Superior Rum

### MIAMI VICE

A frosty combination of our piña colada and strawberry daiquiri

### MARGARITA

A classic frozen cocktail with freshly squeezed lime juice featuring Jose Cuevo Tradicional Silver Tequila

## DECKTAILS

16 oz. \$12.75 | 32 oz. \$23.50 | 64 oz. Pitcher \$45

### CLASSIC MOJITO

Bacardí Superior Rum, mint, freshly squeezed lime juice, splash of club soda. *Make it flavored with Bacardí Lime, Mango, Pineapple or Raspberry Rum*

### WATERMELON COOLER

Tito's Handmade Vodka, watermelon syrup, Fever-Tree Ginger Beer, lime

### STRAWBERRY BASIL LEMONADE

Absolut Juice Strawberry Vodka, lemonade, basil simple syrup

### PUNCH & JUICY

Absolut Juice Apple and Strawberry Vodkas, pineapple juice, freshly squeezed orange juice

### ORANGE CRUSH

Stoli Vodka, DeKuyper Triple Sec, freshly squeezed orange juice, splash of Sprite®

### PATRÓN PERFECT MARGARITA

Golden Nugget Barrel Select Patrón Añejo Tequila, Patrón Citrónge Orange Liqueur freshly squeezed lime juice, simple syrup

### DRUNKEN PALMER

Absolut Citron Vodka, lemonade, unsweetened iced tea, slice of orange, mint

### MEXICAN GREYHOUND

Jose Cuervo Tradicional Silver Tequila, freshly squeezed grapefruit juice

### BLOODY MARY

Absolut Vodka with Zing-Zang bloody mary seasoning