

# DINNER

Summer Menu - June • July • Aug. • Sept.

## APPETIZERS

### Shrimp Cocktail

Chilled Black Tiger shrimp served over ice with our homemade cocktail sauce. \$12.95

### House Smoked Salmon

Pecan smoked on premise. Served with lahvosh crackers, havarti cheese, sliced apples and cream cheese dill sauce. \$12.95

### Chicken Quesadillas

Grilled chicken folded into flour tortillas with jalapenos, jack and cheddar cheese. Served with guacamole, homemade salsa and sour cream. \$9.95

### Shrimp Diane

Shrimp sautéed in cajun spices, mushrooms, scallions and white wine. Served with garlic toast. \$12.95

### Maryland Crab Cakes

Fresh dungeness and blue crab cakes, sautéed until golden brown. Served with remoulade sauce and baby greens tossed in balsamic vinaigrette. \$13.95

### Chicken Tenders

Tempura battered chicken tenders. Served with honey mustard and barbecue sauces. \$9.95

### **Build Your Own Lahvosh** \$16.95 *Half* \$9.95

Extra large whole wheat Armenian cracker covered with havarti cheese and your choice of four toppings:

Tomatoes ~ Mushrooms ~ Pineapple ~ Green Bell Peppers ~ Onions  
Black Olives ~ Bacon ~ Italian Sausage ~ Ham ~ Artichoke Hearts  
Cajun Chicken ~ Genoa Salami ~ Smoked Salmon ~ Pepperoni

## SALADS/SOUPS

### Smoked Salmon Salad

Mixed greens, apples, grapes, and spiced pecans tossed in balsamic dressing and topped with honey glazed house smoked salmon and bleu cheese crumbles. \$14.95

### Chinese Chicken Salad

Mixed greens, red bell peppers, mandarin oranges, chicken and fresh ginger tossed with ginger mustard dressing. Topped with crispy wonton noodles and cashews. \$11.95

### Shrimp Salad

Fresh shrimp served over a bed of mixed greens, snow peas, red bell peppers, artichoke hearts and sesame seeds tossed with ginger lime vinaigrette dressing. \$16.95

### Buster's Cobb Salad

Mixed greens, ham, Genoa salami, turkey, jack and cheddar cheese, avocado, cucumber, tomatoes and red onions tossed with bleu cheese dressing. \$11.95

### Chopped Chicken and Spinach Salad

Baby spinach, chicken, dried cranberries, julienne green apples, toasted cashews, bacon and chopped egg tossed in an apple cider vinaigrette. Topped with mozzarella cheese and herb roasted chicken. \$11.95

### Strawberry Chicken Salad

Mixed baby greens and toasted almonds tossed with poppy seed dressing, topped with fresh strawberries and herb roasted chicken. \$11.95

### Cajun Chicken Caesar Salad

Crisp romaine lettuce, Parmesan cheese and croutons tossed with our signature homemade Caesar dressing. Topped with grilled Cajun chicken. \$10.95 *Substitute Grilled Salmon* \$16.95

**Soup of the Day.....\$4.95**

**Clam Chowder.....\$5.95**

**Baked French Onion.....\$5.95**

**Side Tossed Salad....\$3.95**

**Side Caesar Salad....\$4.95**

**Side Spinach Salad.....\$5.95**

## BURGERS/SANDWICHES

### Classic Cheese Burger \*

Our half pound fresh ground Angus burger topped with choice of cheddar, American, Swiss, pepper jack or Havarti cheese Served on a sesame seed bun with lettuce, tomato and red onion. Served with french fries and onion rings. \$9.95

**Classic Burger, no cheese \$8.95**

### Buster's Famous Sliders \*

Four mini cheese burgers with grilled sweet onions. Served with french fries. \$8.95

### Memphis Reuben Sandwich

Corned beef, Swiss cheese, thousand island dressing, sauerkraut and coleslaw on grilled marble rye. \$10.95

### Turkey Burger

A grilled turkey patty on a ciabatta roll with Swiss cheese, lettuce, tomato, onion and mayonnaise. Served with spiced cottage cheese. \$9.95

### Honey Chicken Sandwich

Grilled chicken breast with melted Swiss cheese and honey mustard sauce on a sesame seed bun with lettuce, tomato and onions. \$9.95

### Buster's Famous Prime Rib Dip \*

Slow roasted prime rib, mushrooms and melted Swiss cheese on a french roll with hot au jus and creamy horseradish sauce. Served with french fries and onion rings. \$14.95

*\* May contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, fish, seafood, shellfish or eggs may increase your risk of food-borne illness.*

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Dinner entrees served with your choice of tossed green salad, Caesar salad, spinach salad, soup of the day, clam chowder or French onion soup.

## SEAFOOD

### Fresh Atlantic King Salmon \*

Served with cucumber dill sauce, rice pilaf and fresh vegetables. \$21.95

**Blackened with honey mustard glaze** \$23.95

### Maryland Crab Cakes

Sauteed until golden brown. Served with remoulade sauce, rice pilaf and fresh vegetables. \$19.95

### Pecan Crusted Trout

Fresh farm raised Idaho Trout coated with pecans and sautéed. Served with rice pilaf, vegetables and apple beurre blanc. \$18.95

### Buster's Fish and Chips

Icelandic Cod in a beer batter. Served with coleslaw and french fries. \$17.95

### Sesame Coconut Shrimp

Shrimp dipped in beer batter, rolled in sesame seeds and coconut then fried to a golden brown. Served with french fries, coleslaw and peach sweet and sour sauce. \$19.95

### Almond Crusted Orange Roughy

Served with rice pilaf, vegetables and a sweet and sour peach sauce. \$18.95

## STEAKS AND RIBS

### Prime Rib\*

**Standard Cut (12 oz.)** \$22.95      **Large Cut (16 oz.)** \$26.95

Aged choice Prime Rib quickly seared to seal in all the natural juices and slowly roasted to perfection. Served with a baked potato, vegetables and au jus. Creamy horseradish served upon request.

### Ribeye Steak\*

Charbroiled to desired temperature or blackened cajun style. Served over a bed of crispy onion rings with garlic smashed potatoes and vegetables. \$23.95

### Filet Mignon\*

Served with baked potato, vegetables, sauteed mushrooms and bearnaise sauce. \$29.95

### Barbecued Baby Back Ribs

Full slab, pecan smoked, tender and meaty. Served with french fries and coleslaw. \$23.95

**Half Slab** \$16.95

### Homemade Meatloaf Dinner

Our homemade meatloaf is grilled and topped with mushroom gravy, and served with garlic smashed and vegetables. \$17.95

## CHICKEN

### Chicken Sonoma

Tender chicken breast coated with lahvosh crackers and sauteed. Topped with Parmesan cheese, mushrooms, tomatoes and artichoke hearts in a Chardonnay wine sauce. Served with garlic smashed potatoes and vegetables. \$18.95

### Chicken Piccata

Tender breast of chicken sauteed and topped with a lemon, caper and butter sauce. Served with rice pilaf and vegetables. \$17.95

### Grilled Chicken Breast

Boneless breast of chicken marinated in fat free Italian dressing and charbroiled. Served with garlic smashed potatoes and vegetables. \$17.95

## PASTA

### Chicken Broccoli Fettuccine

Chicken, broccoli and sliced mushrooms sauteed in garlic, then finished with a classic Alfredo sauce. Tossed with spinach and egg fettuccine. \$16.95

### Chicken Penne Pasta

Sliced chicken breast, pine nuts, diced tomatoes and spinach tossed in a creamy tomato basil sauce topped with feta cheese. \$16.95

### Shrimp Diane Pasta

Shrimp sautéed in cajun spices, mushrooms, scallions and white wine, then tossed with angel hair pasta. \$19.95

**There is a \$3 charge for all split plates. Gratuity added to parties of 6 or more.**