

DINNER

APPETIZERS/SMALL PLATES

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

Rocky Point Shrimp Cocktail

Shrimp, tomatoes and cucumber in a spicy tomato clam broth. \$9.95

Build Your Own Lahvosh

Full \$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 ~ Fresh Spinach

Southwestern BBQ Lahvosh

Chicken, onions, bacon, green bell peppers, tomatoes, havarti cheese and our tangy barbecue sauce. \$16.95

Greek Lahvosh

Kalimata olives, green bell peppers, artichoke hearts, ham, oregano and havarti cheese topped with melted feta cheese. \$16.95

Buffalo Lahvosh

Chicken, bleu cheese, havarti cheese and Buffalo wing sauce. \$16.95

Hawaiian Lahvosh

Smoked ham, pineapple chunks and havarti cheese. \$16.95

Spinach Artichoke Lahvosh

Fresh spinach, artichoke hearts, mushrooms, jalapenos, and havarti cheese topped with fresh Parmesan cheese. \$16.95

Italian Lahvosh

Genoa salami, Italian sausage, tomatoes, onions and fresh basil, topped with Mozzarella, Parmesan and havarti cheeses. \$16.95

SOUPS/APPETIZER SALADS

Garden Salad

Mixed Iceberg and Romaine with chopped cucumbers, tomato, shredded carrots and croutons, with choice of dressing. \$4.95

Caesar Salad

Crisp romaine lettuce, Parmesan cheese and croutons tossed with our signature homemade Caesar dressing. \$4.95

Soup of the Day

Always homemade. \$4.95

Spinach Salad

Fresh spinach, mushrooms, tomato, egg whites, bacon bits and red onions tossed with Dijon Vinaigrette dressing. \$5.95

Clam Chowder

Homemade New England or Manhattan offered daily. \$5.95

Baked French Onion Soup

Topped with baguette and melted Swiss and Parmesan cheeses. \$5.95

PASTA

Dinner entrees served with your choice of Garden Salad, Caesar Salad, Spinach Salad, Soup of the Day, Clam Chowder or Baked French Onion Soup.

Chicken Broccoli Fettuccine

Chicken, broccoli and sliced mushrooms sautéed 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.

DINNER

Dinner entrees served with your choice of Garden Salad, Caesar Salad, Spinach Salad, Soup of the Day, Clam Chowder or Baked 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. \$22.95

Pecan Crusted Trout

Fresh farm raised Idaho Trout coated with pecans and sautéed.
Served with rice pilaf, vegetables and apple beurre blanc. \$19.95

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 sweet and sour peach sauce. \$22.95

STEAKS, CHOPS AND RIBS

Prime Rib*

Standard Cut (12 oz.) \$25.95 ***Large Cut (16 oz.)*** \$30.95

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.

New York Strip*

Topped with brandy peppercorn sauce and served with garlic smashed potatoes and vegetables. \$31.95

Filet Mignon*

Served with baked potato, vegetables, sauteed mushrooms and bearnaise sauce. \$31.95

Maple Glazed Pork Chops

Two bone-in chops grilled to perfection and finished with maple honey glaze.
Served with garlic smashed potatoes and vegetables. \$20.95

Homemade Meatloaf Dinner

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

Barbecued Baby Back Ribs

Full slab, pecan smoked, tender and meaty. Served with french fries and coleslaw. \$24.95

Half Slab \$16.95

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

DINNER

SALADS

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

New!

Buster's Steak Salad *

Crisp Romaine lettuce, tomato, mushrooms, and red onions tossed in cream bleu cheese dressing. Topped with marinated steak and bleu cheese crumbles. \$15.95

GOURMET BURGERS

Classic Cheeseburger *

Our half pound fresh ground Angus burger topped with choice of cheddar, American, Swiss, pepper jack or Havarti cheese Served on a light wheat bun with lettuce, tomato and red onion. Served with french fries and onion rings. \$9.95
Classic Burger, no cheese \$8.95

BBQ Bacon Cheeseburger *

Basted with our homemade barbecue sauce, topped with bacon and cheddar cheese with lettuce, tomato and crispy onions on a light wheat bun. Served with french fries and onion rings. \$9.95

Guacamole Burger *

Topped with pepper jack cheese, lettuce, tomato, roasted green chili pepper and fresh guacamole on a light wheat bun. Served with french fries and onion rings. \$9.95

Mushroom Swiss Burger *

Loaded with sautéed mushrooms and topped with Swiss Cheese on a light wheat bun. Served with french fries and onion rings. \$9.95

Turkey Burger

Grilled white meat turkey patty on a light wheat bun with Swiss cheese, lettuce, tomato, onion and mayonnaise. Served with spiced cottage cheese. \$9.95

Veggie Burger

Vegetable patty grilled on a light wheat bun with avocado, lettuce, tomato and onion. Served with cottage cheese. \$9.95

Buster's Famous Sliders *

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

SANDWICHES

*All sandwiches served with a choice of:
french fries • homemade chips • coleslaw • potato salad*

Memphis Reuben Sandwich

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

BBQ Pulled Pork Sandwich

Tender barbecued pulled pork on a ciabatta roll with crispy onions and barbecue sauce. \$8.95

Honey Chicken Sandwich

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

Albacore Tuna Sandwich

White albacore tuna salad, avocado, cheddar cheese and bacon on grilled sourdough bread. \$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.