

# DINNER

## APPETIZERS/SMALL PLATES

### Shrimp Cocktail

Chilled Black Tiger shrimp served over ice with our homemade cocktail sauce. \$13.95

### House Smoked Salmon

Pecan smoked on premise. Served with lahvosh crackers, havarti cheese, sliced apples and cream cheese dill sauce. \$13.95

### 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

BBQ chicken, onions, bacon, green bell peppers, tomatoes and havarti cheese. \$16.95

### Greek Lahvosh

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

### Spinach Artichoke Lahvosh

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

### Hawaiian Lahvosh

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

### Buffalo Lahvosh

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

### Italian Lahvosh

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

## 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 homemade Caesar dressing. \$4.95

### Spinach Salad

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

## SOUPS

### Soup of the Day

Always homemade; ask your server for today's selection. \$4.95

### 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

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

### Tuscan Chicken Cavatappi

Sliced chicken breast, sun dried tomatoes and spinach tossed in a creamy tomato basil sauce with cavatappi pasta. Topped with pine nuts and feta cheese. \$16.95

### Shrimp Diane Pasta

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

# DINNER

## SEAFOOD

*Served with your choice of Garden Salad, Caesar Salad, Spinach Salad,  
Soup of the Day, Clam Chowder or Baked French Onion Soup.*

### 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 and fresh vegetables. \$22.95

**New!**

### Almond Trout

Fresh farm raised Idaho Trout coated with almonds and sautéed.

Served with rice, 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

Served with french fries, coleslaw and peach sweet and sour sauce. \$19.95

**New!**

### Herb Crusted Orange Roughy

Served with rice, vegetables and lemon caper sauce. \$22.95

## STEAKS, CHOPS AND RIBS

*Served with your choice of Garden Salad, Caesar Salad, Spinach Salad,  
Soup of the Day, Clam Chowder or Baked French Onion Soup.*

### 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

*Served with your choice of Garden Salad, Caesar Salad, Spinach Salad,  
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### 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 All Natural Chicken Breast

Boneless breast of chicken marinated in fat free Italian dressing and charbroiled.

Served with garlic smashed potatoes and vegetables. \$16.95

# 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

### Strawberry Chicken Salad

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

**Substitute Grilled Salmon, any salad** \$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, herb roasted chicken, dried cranberries, julienne green apples, toasted cashews, fresh mozzarella cheese, bacon and chopped egg tossed in apple cider vinaigrette. \$11.95

### 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

### Cajun Shrimp Salad

Black Tiger shrimp dusted with Cajun Spice, tomatoes, egg and Hass avocados served over Romaine lettuce tossed in our ginger lime dressing. \$17.95

**New!**

### Chicken Apple Walnut Salad

Romaine lettuce, chicken, green apples, candied walnuts, grapes and dried cranberries tossed in apple cider vinaigrette and topped with bleu cheese crumbles. \$11.95

## GOURMET BURGERS

*Served with french fries and onion rings*

### Classic Cheese Burger \*

Our half pound Certified Angus Beef 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. \$9.95

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

### Spicy Turkey Burger

Seasoned white meat turkey patty on a light wheat bun with Swiss cheese, lettuce, tomato and onion. \$9.95

### Veggie Burger

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

*Turkey or Veggie Patty may be substituted on any of the specialty burgers.*

### Guacamole Burger \*

Pepper jack cheese, lettuce, tomato, roasted green chili and fresh guacamole on a light wheat bun. \$9.95

### Mushroom Swiss Burger \*

Loaded with sautéed mushrooms and topped with Swiss Cheese on a light wheat bun. \$9.95

### BBQ Bacon Cheeseburger \*

Homemade barbecue sauce, bacon, cheddar cheese lettuce, tomato and crispy onions on a light wheat bun. \$9.95

### Bleu Balsamic Burger \*

Bleu cheese crumbles, homemade balsamic vinaigrette, lettuce, tomato and red onion on a light wheat bun. \$9.95

## 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

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

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