

# Mulligans

CAFE & COURTYARD

## Shareables

<b>Shrimp Tacos</b> \$12.99 Pan seared Gulf shrimp, avocado, tomato, and green leaf lettuce finished with our signature chipotle aioli.	<b>Potstickers</b> \$7.99 Our house made pork and cabbage potstickers finished with a garlic sauce reduction.
<b>Crab Stuffed Portabellas</b> \$9.99 Grilled portabella caps stuffed with our in house crab imperial then topped with cheddar jack cheese and broiled to perfection.	<b>Cheese Steak Egg Rolls</b> \$7.99 Chipped sirloin steak, sauteed onions, peppers, mushrooms, and provolone cheese in a hand rolled wonton skin then fried golden brown and finished with our signature garlic aioli.
<b>Spinach &amp; Feta Pierogies</b> \$7.99 Our signature in house pierogi dough stuffed with a spinach and feta potato mixture. Served with caramelized onions and sour cream.	<b>Beer-Battered Mac &amp; Cheese Bites</b> \$6.99 Our in house creamy mac & cheese bites hand battered with our signature brown ale beer batter then fried golden brown and served with Cajun ranch.
<b>Tower Pretzels</b> \$7.99 Bavarian style soft pretzel sticks served with whole grain mustard and cheese sauce.	<b>Chicken Satay</b> \$8.99 Marinated chicken cutlet skewers grilled to perfection then finished with our house made Thai peanut sauce.

## Dip • Eat • Chat

<b>Chesapeake Chips</b> \$7.99 Our in house Old Bay potato chips smothered with our signature crab imperial and cheddar jack cheese then broiled to perfection.	<b>Old Bay Potato Chips</b> \$1.99 Our signature house made potato chips seasoned with Old Bay right out of the fryer.
<b>Loaded Potato Chips</b> \$6.99 Our in house Old Bay potato chips smothered with cheddar jack cheese and bacon, broiled to perfection and served with buttermilk ranch dressing.	<b>Nacho Platter</b> \$8.99 Tomatoes, black beans, cheddar jack cheese, jalapenos, cilantro, onions, stone fired tricolored tortilla's, and black olives. Served with a spicy cream cheese dipping sauce.
<b>Buffalo Chicken Dip</b> \$8.99 Spicy & creamy Buffalo chicken dip smothered with cheddar jack cheese then broiled to perfection. Served with parmesan dusted pita points.	
<b>Crab Dip</b> \$9.99 Our signature creamy crab dip smothered with cheddar jack cheese then broiled to perfection. Served with parmesan dusted pita points.	
<b>Zesty Spinach and Artichoke Dip</b> \$7.99 Our in house creamy and zesty artichoke dip finished with cheddar jack cheese then broiled to perfection. Served with parmesan dusted pita points.	

### Hummus

<b>Traditional Hummus</b> \$5.99 Traditional chick pea hummus with a blend of in house herbs and spices served with parmesan dusted pita points.	
<b>Buffalo Wing Hummus</b> \$7.99 Traditional hummus kicked up a notch with Buffalo sauce and a blend of in house herbs and spices. Served with parmesan dusted pita points.	
<b>Roasted Red Pepper Hummus</b> \$7.99 Traditional chick pea hummus infused with fire roasted red peppers. Served with parmesan dusted pita points.	

## Sliders

<b>Pulled Pork</b> \$6.99 Our in house hand pulled pork finished with our signature BBQ sauce. (3)	<b>Crab Cake</b> \$9.99 Our signature Maryland style lump crab cakes with avocado. (3)
<b>Black &amp; Bleu</b> \$8.99 Cajun seasoned and blackened burgers finished with applewood smoked bacon, bleu cheese crumbles, and thousand island dressing. (3)	<b>BLT Caprese</b> \$7.99 Applewood smoked bacon, mozzarella cheese, fresh sweet basil, and tomato drizzled with olive oil and a balsamic reduction. (3)

Trio of Sliders - Pork, BLT Caprese, & Black & Bleu \$8.99

## Wraps

<b>Shaved Pork &amp; Broccoli Rabe</b> \$9.99 Braised pork, garlic, broccoli rabe, and feta cheese finished with our signature garlic aioli.
<b>Szechuan Peppercorn Tuna</b> \$11.99 Pan seared Szechuan peppercorn tuna steak, pickled ginger, and Napa cabbage finished with our signature brown garlic sauce.
<b>Tenderloin Melon Tzatziki</b> \$11.99 Thinly sliced beef tenderloin, tomato, fresh melon, baby spinach, and feta cheese finished with our signature tzatziki sauce.
<b>Chicken Pesto</b> \$9.99 Fresh marinated chicken breast cutlets grilled to perfection, romaine, and our signature basil pesto.

## Paninis

<b>Caprese</b> \$8.99 Mozzarella cheese, tomato, and sweet basil drizzled with olive oil and a balsamic reduction on a split sub roll.
<b>Pork BBQ</b> \$8.99 Our signature hand pulled pork BBQ, cheddar jack cheese, and charred red onions on a split sub roll.
<b>Cuban</b> \$9.99 Roast pork, Black Forest ham, provolone cheese, dill pickles, and whole grain mustard on a split sub roll.
<b>Turkey Apple Cheddar</b> \$8.99 Smoked turkey breast, cheddar jack cheese, and local apple butter on a split sub roll.

## Salads

<b>Caprese</b> \$7.99 Whole milk mozzarella cheese, sweet basil, and tomato finished with olive oil and a Cabernet infused balsamic reduction.	<b>Chicken Cutlet &amp; Cranberry</b> \$9.99 Fresh brown sugar chicken cutlets, raisins, glazed walnuts, apple slices, and Danish bleu cheese crumbles served over a bed of baby spinach then finished with our signature apple cider vinaigrette.
<b>Blackened Caesar</b> \$10.99 Grilled romaine hearts, parmesan cheese, house mad croutons and your choice of blackened chicken or shrimp tossed in our signature Caesar dressing.	<b>Tenderloin Portabella</b> \$11.99 Beef tenderloin pan seared with shallots, pancetta, and portabella mushrooms in a red wine vinaigrette then served over mixed greens and finished with the pan drippings.
<b>Shrimp Mango Avocado</b> \$10.99 Mango, avocado, pan seared Gulf shrimp, and cilantro finished with our in house lime and grape seed oil vinaigrette over mixed greens.	

## Sandwiches

<b>Cafe Kielbasa</b> \$7.99 Kielbasa smothered with sauteed onions and peppers then finished with whole mustard on a poppy seed roll.	<b>Western BBQ Burger</b> \$9.99 A half pound burger prepared to your liking finished with cheddar jack cheese, onion tanglers, green leaf lettuce, tomato, and our signature BBQ sauce on a brioche roll.
<b>Courtyard Classic</b> \$8.99 Black Forest ham, salami, sweet basil, feta cheese, and fire roasted red peppers drizzled with olive oil on a split sub roll.	<b>Bacon Cheddar Burger</b> \$9.99 A half pound burger prepared to your liking finished with applewood smoked bacon, cheddar jack cheese, green leaf lettuce, and tomato on a brioche roll.
<b>Crab Cake</b> \$10.99 Traditional Maryland style lump crab cake, green leaf lettuce, red onions, and apple relish tartar on a brioche roll.	<b>Turkey &amp; Cranberry Croissant</b> \$8.99 Fresh smoked turkey breast, applewood smoked bacon, cheddar cheese, green leaf lettuce, and tomato on a buttery croissant finished with cranberry mayo.
<b>Wasabi Avocado Egg Salad</b> \$7.99 Wasabi infused avocado egg salad, green leaf lettuce, and tomato on a buttery croissant.	

## Entrees

To ensure the highest quality, our Entrees change weekly.