

Appetizers

Spinach & Artichoke Dip

This favorite comes hot and fresh right out of the oven with Tortilla Chips. **\$7.95**

Boneless Wings

Available in mild, hot, and BBQ. Served with Bleu Cheese Dressing and celery sticks. **\$6.95**

Traditional Wings

Available in mild, hot and BBQ. Served with Bleu Cheese Dressing and celery sticks. **\$7.95/ dozen**

Gambas Al Ajillo (Garlic Shrimp)

Baked in the oven and brushed with a roasted garlic, served with bread for dipping. **\$8.95**

Sweet and Savory Cheese Platter

Brie Cheese topped with cinnamon, brown sugar, salami, grapes and crackers. **\$6.95**

Fried Pierogies

Topped with saut ed onions and served with a side of sour cream. **\$5.95**

Quesadillas

A toasty tortilla filled with Cheddar Cheese, salsa and your choice of chicken or steak. Sides of sour cream and salsa are included. **\$8.95**

Chicken Tenders

Served with BBQ sauce. **\$6.95**

Hot Crab Dip

Old Bay marinated crab mixed with Cheddar, Jack, and Swiss Cheese, served with baked bread. **\$7.95**

Burgers

Build Your Own Dive Burger

Choose from a juicy Angus Patty or a Grilled Chicken Breast and build up from there! Includes lettuce, tomato, red onion, and your choice of one cheese: American, Provolone, Swiss or Cheddar. **\$7.95**

For an additional **\$.50 each**: Bacon, Saut ed Onions, Saut ed Mushrooms and Extra Cheese

Bleu Cheese Burger

8 oz. Angus Beef Burger on a Kaiser Roll with lettuce, tomato, red onion, and Bleu Cheese. **\$8.50**
Add Apple Wood Smoked Bacon for **\$.45 extra**.

Kennett Square Burger

8 oz. Angus Beef Burger topped with mushrooms, Swiss Cheese, lettuce, and tomato. Add Apple Wood Smoked Bacon for **\$.45 extra**. **\$8.50**

Cowboy Up Burger

8 oz. Angus Beef Burger topped with tomato, lettuce, onion rings, BBQ sauce and Cheddar Cheese. Add Apple Wood Smoked Bacon for **\$.45 extra**. **\$8.50**

Wraps

Oriental Chicken Wrap

Grilled or Breaded Chicken with lettuce, shredded carrots, crispy Oriental Noodles, red onions and a tangy Asian Dressing.

\$6.95

Buffalo Chicken Wrap

Grilled or Breaded Chicken tossed in a mild Buffalo Sauce with lettuce, tomatoes and crumbled Bleu Cheese.

\$7.95

Salads

(All salads are served in Tortilla Shells)

Taco Salad

Lettuce, salsa, sour cream, Cheddar Cheese, and red onions topped with homemade chili.

\$8.95

Fall Carnival Salad

Spring mix tossed with grilled vegetables, Buffalo Mozzarella and Grilled Chicken.

\$8.95

Chicken Caesar Salad

Grilled Chicken or Grilled Salmon strips tossed with Romaine Lettuce, croutons, Parmesan Cheese and Caesar Dressing.

\$8.95

Sandwiches

(All sandwiches are served with a side of fries and a pickle.)

Broiled Crab Cake Sandwich

A Crab Cake broiled to perfection on a toasted roll with lettuce and tomato.

\$8.95

French Dip

Thinly sliced meat and Swiss Cheese stuffed generously into a sandwich roll and served with a side of Au Jus.

\$7.95

Reuben

A grilled sandwich served on Rye Bread with Swiss Cheese, Thousand Island Dressing, Corned Beef and Sauerkraut.

\$6.95

Tuna Melt

Served on grilled Rye Bread with our homemade tuna salad.

\$6.95

Italian Grinder

Ham, Salami, Pepperoni, Provolone Cheese, lettuce, tomatoes and red onions all rolled together. Available hot or cold.

\$6.95

Monte Cristo Sandwich

Ham, Turkey and Swiss Cheese sandwich fried in a rich egg mixture until golden brown.

\$7.95

Drinks

Draft Beers

Coors Light, Miller Lite, Yuengling Lager, Labatts Blue, Sam Adams Seasonal, Blue Moon and Guinness. **\$2.00 each**

Domestic Bottles

\$3.00 each

Coors Lite
Chesterfield
Miller Lite
Miller High Life
MGD
Mike 's Hard Lemonade
Rolling Rock
Smirnoff Ice
Yuengling Lager

Premium Domestic Bottles

\$4.00 each

Sam Adams

Import Bottles

\$4.00 each

Amstel Lite
Ale Beck
Blue Moon
Corona
Dos Equis XX
Guinness
Heinekin
Labatt
Molsen Golden

Wine

**\$5.00/per
glass**

White

Bianco
Chabliss
Chardonnay
Pinot Grigio

Red

Burgundy
Cabernet Sauvignon
Chianti
Merlot
Port

Blush

Rose
White Zinfandel

Available Every Friday and Saturday Night

Entrées

Broiled Seafood Platter

Scallops, Shrimp, and Flounder make up this platter.

\$18.95

Pasta Carbonara

Traditional dish with Prosciutto, peas, onions, mushrooms, and cream sauce.

\$11.95

Add grilled chicken \$1.00

Baked Shrimp Scampi

Big shrimp baked in the oven with homemade Scampi Sauce and served with a side of pasta. **\$15.95**

Veal Saltimbocca

Veal Cutlets sauted with Prosciutto and Buffalo Mozzarella melted over top.

\$18.95

16 oz. Porterhouse Steak

Grilled to the temperature of your choice and served with mushrooms and onions.

\$18.95

Filet Medallions with Bleu Cheese

Pieces of tender filet are tossed and seasoned with Bleu Cheese to add a unique flavor you won 't soon forget.

\$19.95

Pork Diane

Marinated Pork Loin, slowly roasted in Diane Sauce to keep in the flavor.

\$18.95

Honey Baked Duck

Baked Duck glazed with a Honey Pepper Sauce.

\$17.95

Brie & Apple Stuffed Chicken

Chicken Cutlets stuffed with apples, onions, cranberries and with Brie Cheese melted on top.

\$17.95

Cajun Tilapia

A southern favorite, the Cajun Tilapia mingles flavorful spices with a spicy Cajun Zest.

\$18.95

The Full Dining Room Menu Available on Friday and Saturday Nights

Soups

Crab Bisque	Cup \$3.75	Bowl \$4.75
Soup du Jour	Cup \$3.75	Bowl \$4.75

Salads

Chicken or Shrimp Cobb Salad

Lettuce topped with tomatoes, hard boiled eggs, bacon, and your choice of dressing. **\$8.95**

Maple Salmon Salad

Grilled Salmon on a bed of greens with red onion, tomato, cucumber, mushroom
And BBQ Ranch Dressing **\$12.95**

Caesar Salad

Crisp Romaine tossed with croutons and Parmesan Dressing. **\$5.50**

Or/with Marinated Grilled Breast of Chicken. **\$8.95**

Or/with Grilled Salmon. **\$10.95**

Crunchy Chicken or Grilled Buffalo Chicken Salad

Fried or Grilled Chicken, bacon, tomatoes, cucumbers, Bleu Cheese, onions and
croutons served on a large bed of mixed greens. **\$9.95**

Oriental Chicken Salad

Grilled or Breaded Chicken on lettuce, tomatoes, Mandarin Oranges, red onions,
crispy Oriental Noodles, and Asian Dressing on the side. **\$8.95**

Entrées

Filet Mignon

8 oz. of USDA Choice Tenderloin. **\$19.95**

Petite Filet Mignon

6 oz. of USDA Choice Tenderloin. **\$17.95**

Chicken Chesapeake

Sautéed Chicken Breast with Provolone Cheese melted over Crab Sauté and a Crab
Supreme Sauce. **\$18.95**

Green Valley Country Club's Famous Crab Cakes

Our popular Crab Cakes keep getting better! Broiled or fried to absolute perfection. **\$15.95**

Grilled Salmon

Farm-raised Jail Island Salmon, grilled and topped with a flavorful Dill Cream Sauce. **\$17.95**

Stuffed Flounder

Broiled and stuffed with our famous crabmeat. **\$16.95**

Little Gators Kids' Menu
(All Little Gator Meals Come with Fries *or* One Side)
Kids Under 10 Eat for Free on Friday Nights!

Meals

Popcorn Shrimp	\$3.95
Hot Dog	\$3.25
Grilled Cheese	\$3.25
Hamburger	\$4.25
Cheeseburger	\$4.50
Chicken Fingers	\$4.95
Penne Pasta with Meatballs	\$5.25
Cheese Quesadillas	\$3.50
Macaroni and Cheese	\$4.50

Beverages

Free Refills on Soda, Coffee, and Tea

Soda (Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale)
\$1.50

Brewed Iced Tea and Raspberry Iced Tea
\$1.50

Brewed Coffee
\$1.50

Desserts

(Please see your server for the latest selections.)

Pumpkin Pie

Triple Chocolate Cake

New York Style Cheese Cake

Apple Pie

Pecan Pie