





Appetizers

MOZZARELLA STICKS
CHICKEN TENDERS
SHRIMP COCKTAIL\$9 Five chilled jumbo shrimp with a house made cocktail sauce
WINGS\$10
Ten meaty wings tossed in your choice of Hot, Mild, BBQ, Cajun, Old Bay or Ranch. Served with celery and bleu cheese dressing
FRIED SHRIMP\$12 Eight crispy breaded shrimp, lemon wedge and in-house cocktail sauce
JUMBO LUMP CRAB COCKTAIL\$15 Jumbo Colossal lump crab meat with a house made cocktail sauce
BAR SAMPLER
Wraps & Flatbread Add: French Fries \$2.5, Onion Rings \$4
Buffalo Chicken Wrap
Diced grilled chicken tossed with in-house hot sauce, lettuce and tomato. Rolled in a honey wheat tortilla with a side of bleu cheese dressing
RANCH WRAP\$9
Diced grilled chicken breast with cheddar cheese, diced tomato, lettuce and bacon. Tossed in ranch dressing and rolled in a tomato wrap
Garlic Flatbread
Salads
Ranch, Italian, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Basil Balsamic Vinaigrette
FIELD GREEN OR CAESAR SALAD Small \$3, Large \$6 + Add: Grilled Chicken \$5, Grilled Shrimp \$6, Jumbo Lump Crab \$14
BERKS BUSTER\$10.5 Breaded chicken tenders and house greens topped with shredded cheddar cheese, tomatoes, croutons and cucumber. Tossed in ranch dressing and topped with battered onion rings

	HCC SALAD	
	CHEF'S SALAD	
Soups		
	CHEF'S KETTLE OF THE DAY Cup \$3.5, Bowl \$5	
	Crock of Onion Soup Au Gratin\$5	
	LOBSTER BISQUE	
	Sandwiches	
	Add: French Fries \$2.5, Onion Rings \$4	
	GRILLED CHEESE\$4.5 Grilled American cheese on your choice of white, wheat or rye + Add: Sliced Tomato \$0.50, Ham \$2.00	
	BAVARIAN HAM SANDWICH\$8.5 Grilled sliced ham with melted Swiss cheese on a Bavarian pretzel roll with a side of honey mustard	
	CLUB SANDWICH\$8.5 Toasted white, wheat or rye with bacon, lettuce, tomato and mayo + Choice of: Ham, Turkey or Roast Beef	
	GRILLED ANGUS CHEESEBURGER	
	onion Entrées	
	Available after 5PM with dinner reservations	
	PORK CHOP	
	FILET MIGNON\$25 An 8 oz grilled beef tenderloin topped with a red wine, horseradish and mushroom sauce	
	LOBSTER TAIL\$26 An 8 oz broiled Honduras warm water lobster tail served with drawn butter + Add: 4 oz Filet Mignon \$9	
	TWIN CAKE CAKES\$28	
	Twin jumbo lump and backfin crab cakes broiled	
	SEAFOOD LINGUINE	

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness