

STARTERS

BANG BANG SHRIMP \$13

shrimp with a delicate, crisp coating, tossed in our spicy housemade bang sauce

BACON WRAPPED SEA SCALLOPS \$16

fresh diver scallops wrapped in applewood smoked bacon & masked with boursin cream

BUFFALO CAULIFLOWER \$12

florets of cauliflower coated with a savory blend of spices & fried to perfection • served with ranch, celery & carrot juliennes

WINGS \$16

hot, mild, or our Swan Point signature sauce

CHICKEN TENDER BASKET

served with fries
3 tenders \$9 • 5 tenders \$12 • 8 tenders \$15

JUMBO LUMP CRAB SAUTE \$25

choice of lemon or garlic butter, served with grilled crostini

CRAB FRIES \$24

topped with lump crab, shredded cheddar & bang sauce

CHARCUTERIE BOARD \$25

chef's selection of 3 artisanal cheeses, salami, prosciutto, pate • served with toasted baguette, honeycomb, fruit & nuts

SOUP & SALAD

add to any salad:
grilled chicken \$5 • crispy chicken \$5 • steak \$12 • shrimp \$6 • salmon \$10

SOUP

cup \$7 • bowl \$9

MARYLAND CRAB SOUP

SOUP DU JOUR

CHILI CON CARNE

cheddar & jack cheese, diced onions

CHOP HOUSE SALAD \$6 / \$12

crisp greens, heirloom tomatoes, cucumbers, carrots, red onions, shredded cheese & croutons

CAESAR SALAD \$6 / \$12

romaine, parmesan cheese, garlic croutons & our signature caeser dressing

SEASONAL HARVEST SALAD \$14

toasted pecans, crisp romaine, baby arugula, gala apples, roast beets & dried cranberries • served with a housemade apple vinaigrette

FIESTA CHICKEN SALAD \$15

grilled or fried chicken, mixed greens, tortilla strips, corn cilantro salsa, shredded cheese blend • served with southwest ranch dressing

HAND HELDS

all sandwiches come with fries or chips, substitute onion rings for \$3

ANGUS BURGER \$14

1/2 lb. burger, toasted bun, cheddar cheese, lettuce & tomato

SURF & TURF BURGER \$16

1/2 lb. burger topped with fried shrimp,, onion rings, lettuce, tomato & a spicy housemade remoulade

PHILLY STEAK \$14

shaved ribeye & provolone on a grilled sub roll
add additional toppings for .50 each

FRIED ROCKFISH SANDWICH \$14

lightly breaded rockfish filet, deep fried, topped with shredded lettuce, tomato, and our own spicy housemade aioli

RUEBEN PANINI \$13

house braised corned beef brisket, swiss cheese, sauerkraut & thousand island on marble rye

AVOCADO TURKEY WRAP \$13

oven roasted turkey, lettuce, diced tomato, shredded cheese, sliced avocado, bacon & ranch dressing

SALMON WRAP \$19

marinated salmon, asian slaw, fresh avocado & thai chili sauce

SHRIMP SALAD SUB \$14

our signature shrimp salad, freshly prepared, shredded lettuce & tomato on a baguette

HEARTH
FLATBREAD

MARGHERITA \$13

fresh tomato sauce, fresh mozzarella, basil & balsamic drizzle

MUSHROOM TRUFFLE \$13

fresh tomato, mozzarella, sliced mushrooms, shaved grana cheese & truffle oil drizzle

PROSCIUTTO ARUGULA \$15

olive oil, garlic, fresh mozzarella, prosciutto, shaved parmesan & baby arugula

PIZZA

7" PERSONAL CHEESE \$8

12" CHEESE \$13

12" CAULIFLOWER CRUST \$13

additional toppings \$1 each • extra cheese \$2
pepperoni • sausage • bacon • ham • grilled chicken • onions • green peppers • mushrooms black olives • pineapple • banana peppers • jalapeno • tomato

ENTREES

entrees served with a house salad & dinner roll
substitute side caeser \$1

SIGNATURE ITEMS

PORCINE RAVIOLI & RAGU OF SHORT RIB \$28

porcine mushroom stuffed ravioli masked with a slow braised short rib ragu & fried leeks • served with grilled baguette

THE POINT CRAB CAKES \$MP

done with colossal lump crab meat, served with dauphinoise potato & vegetable du jour

CHICKEN & SHRIMP \$27

pan blackened chicken tenderloins & white gulf shrimp in a creamy cajun sauce over fettucine • served with garlic bread

FROM THE RANGE

DRY AGED RIBEYE STEAK \$48

our 30 to 45 day in-house dry aged hand cut 14oz ribeye seasoned & pan seared to perfection, masked with a portabella mushroom glace de viande • served with dauphinoise potato & vegetable du jour

FILET MIGNON \$35

hand cut 8oz tenderloin filet seasoned & pan seared to your liking, garnished with cippolini onions • served with dauphinoise potato & vegetable du jour

COWBOY PORK CHOP \$28

brined 12oz center cut chop, caramelized apples & grain mustard demi • served with roasted sweet potato fingerlings & vegetable du jour

PLEASE CHECK WITH YOUR SERVER
FOR FISH OF THE DAY