



## Let's Get Started

**Crab Pretzel**..... \$12.95  
Braided Pretzel Roll Topped with Crab Imperial and Cheddar Cheese.

**Shrimp and Beans**..... \$10.00  
Sautéed Shrimp, Garlic, Tomatoes, Cannellini Beans, and Fresh Basil Served with Grilled French Bread.

**Mussels**..... \$9.00  
Sautéed Maine Mussels in White Wine, Garlic Herb Butter, Served with Grilled French Bread.

**Fish Tacos**..... \$9.00  
Beer Battered Cod Fillets Topped with Crispy Slaw, Diced Tomatoes, and Sriracha Mayonnaise.

**Chicken Tenders**..... \$9.50  
Three Hand-Breaded White Meat Chicken Tenders Tossed with either Mild or Hot Sauce, Served with your choice of Ranch or Blue Cheese Dressing and Celery Sticks.

**Juan Carlos Quesadilla**..... \$10.00  
Crispy Flour Tortilla Stuffed with Cheddar Cheese, Jalapeños, Picante Sauce, Black Beans, and your Choice of Sliced Beef, Chicken, or Fresh Vegetables, Served with Pico de Gallo and Sour Cream.

**Wings**..... \$9.50  
Six Breaded Deep Fried Wings Tossed with your Choice of Sauce: Old Bay, Garlic, Sweet BBQ, Mild, Hot, or Plain, Served with your Choice of Ranch or Blue Cheese Dressing and Celery Sticks.

**Clarion Cheese & Fruit Board**..... \$10.95  
Assorted Cubed and Sliced Cheeses Accompanied with Fresh Sliced Apples and Grapes, Served with Crackers, Ranch, and Yogurt Dipping Sauce.

## Soups

**Corn & Crab Chowder**..... \$6.00 Cup/ \$7.00 Bowl  
Crab, Sweet Corn, and Diced Potatoes are Joined in a Creamy Chowder Garnished with a Sun Dried Tomato.

**French Onion**..... \$6.50/ Bowl  
Thin Slices of Onion in a Rich Broth Topped with a Toasted House Crostini and Melted Provolone Cheese.

**Soup Du Jour**..... \$5.00 Cup/ \$6.00 Bowl  
Chef Selected Soup of the Day Reflecting the Season's Best.

## Fresh from the Garden

**House Salad**..... \$5.00  
A Blend of Fresh Romaine and Iceberg Lettuce Topped with Tomato, Cucumber, House Made Croutons, and Your Choice of Dressing.

**Caesar Salad**..... \$6.00  
Romaine Lettuce Tossed with Parmesan Cheese, House Made Croutons, and House Made Caesar Dressing.

**Classic Wedge Salad**..... \$6.50  
Iceberg Lettuce Topped with Crispy Bacon, Fresh Chopped Tomatoes, Blue Cheese Dressing and Garnished with Chives.

**Roasted Beet Salad**..... \$7.00  
Roasted Beets over a bed of Baby Spinach, Tomatoes, Avocado, Onions, and Feta Cheese Served with Balsamic Vinaigrette.

### Make any Salad a Meal by Adding:

Chicken	\$ 6.00
Salmon	\$ 7.00
Shrimp	\$ 8.00
Steak	\$ 10.00

### Between the Buns

Served with a Choice of House Made Potato Chips, French Fries, Waffle Fries, Sweet Potato Fries, or Rippled Potato Chips and a Dill Pickle Spear.

**Crab Cake Sandwich**..... \$15.95  
Rumsey Signature Crab Cake Baked Golden Brown, Served on a Toasted Brioche Roll with Lettuce, Tomato, and a Side of House Made Tartar Sauce.

**The Rachel**..... \$10.95  
Thinly Sliced Turkey Topped with Braised Red Cabbage, Thousand Island Dressing and Melted Swiss Cheese on Grilled Marble Rye Bread.

**Grilled Chicken Sandwich**..... \$10.95  
Grilled Chicken Breast Topped with Avocado, Baby Spinach, and Brie Served on Toasted Focaccia with Honey Mustard.

**Steak and Cheese**..... \$10.95  
Thinly Sliced Prime Rib, Sautéed with Green Peppers and Onions, and Topped with Melted Provolone Cheese on a Toasted Sub Roll.

**Fish Sandwich**..... \$9.95  
Beer Battered Cod Fillet Served on a Toasted Brioche Roll with Lettuce, Tomato, and House Made Tartar Sauce.

**Double Decker Club**..... \$9.95  
Ham, Turkey, Crispy Bacon, Lettuce, Tomato, Mayonnaise, and your Choice of Cheese (*American, Cheddar, Swiss, or Provolone*) piled high on your favorite Bread (*White, Wheat, or Marble Rye*).

**The Veg Head**..... \$10.95  
Marinated Mushrooms, Roasted Peppers, Grilled Squash, Marinated Tomatoes, Baby Spinach, and Olive Tapenade with Melted Provolone Cheese Served on Grilled Herb Focaccia.

**Clarion Burger**..... \$10.95  
Our Fresh 8 oz. Beef Patty Grilled Medium-Well or Well, Topped with Crispy Iceberg Lettuce, Onion, and Sliced Tomato, Served on a Toasted Brioche Roll. Add A Choice of Cheese (*American, Cheddar, Swiss, or Provolone*) for only \$1.00 extra.

**The Widow Maker**..... \$12.95  
Our Fresh 8 oz. Beef Patty Grilled Medium-Well or Well, Topped with Caramelized Onions, Four Strips of Bacon, Swiss Cheese and Onion Rings, Served on a Toasted Brioche Roll.

*Turkey or Vegetable Burgers can be substituted.*

### Dessert & Specialty Coffee

Ask your Server about our Seasonal Dessert Specials!  
Make any Dessert a La Mode for only \$1.00 More

**Clarion Cookie a la Mode**..... \$5.95  
A Chocolate Chip Cookie Topped with Vanilla Ice Cream.

**Molten Lava Cake**..... \$5.95  
Warm Chocolate Cake Filled with Molten Chocolate Ganache. Served Warm.

**Xango Cheesecake**..... \$5.95  
Puff Pastry Sheet Filled with Rick Baker's Cheese Fried Golden Brown and Rolled in a Cinnamon and Sugar Mixture. Garnished with Fresh Strawberries.

**Crème Brûlée**..... \$5.95  
Rich Vanilla Custard Topped with Caramelized Sugar for that Perfect Crunch

**Carolyn's House Special**..... \$5.95

Chef Carolyn's House Made Dessert Special.

*Add a Flavor to your Specialty Coffee for only \$0.50 More!*

Coffee	\$1.95
Espresso	\$3.75
Cappuccino	\$4.25
Latte	\$4.50

Flavors	
Hazelnut	Vanilla
Caramel	Cherry
Raspberry	

**The**

**Main**

**Event**

**Lemon Chicken Piccata**..... \$15.95

Sautéed Chicken Breast with Lemon, White Wine, and Capers Butter Sauce, Served with the Chef's Daily Starch and Vegetable.

**Grilled Pork Chop**..... \$17.95

Our 12 oz. Pork Chop with Cajun Seasoning, Topped with Fresh Pineapple and Roasted Red Pepper Sauce, Served with the Chef's Daily Starch and Vegetable.

**Grilled Salmon**..... \$17.95

Our 8 oz. Atlantic Salmon Fillet Grilled and Finished with Sweet Chili Sauce, Served with the Chef's Daily Starch and Vegetable.

**Chicken Chesapeake**..... \$19.95

Sautéed Chicken Breast topped with Crab Imperial and Cheddar, Served with the Chef's Daily Starch and Vegetable.

**Rumsey Signature Crab Cakes**..... \$27.95

Twin Jumbo Lump Crab Cakes Married with Imperial Sauce Baked to a Beautiful Golden Brown, Served with the Chef's Daily Starch and Vegetable.

**Tuscan Shrimp Pasta**..... \$22.00

Sautéed Shrimp, Garlic, Onions, Olives, Capers, Marinated Tomatoes in Olive Oil and White Wine, Tossed with Angel Hair Pasta, and Finished with Goat Cheese.

**Seafood Pasta**..... \$23.00

Sautéed Mussels, Shrimp, and Scallops in Lemon White Wine and Garlic Herb Butter, Served over Angel Hair Pasta and Topped with Parmesan Cheese.

**Sautéed Scallops**..... \$24.95

Pan Seared Scallops in a Lite White Wine Butter Sauce, Served over a Bed of Creamed Leeks and Spinach, Served with the Chef's Daily Starch.

**Hanger Steak**..... \$18.95

Our 8 oz. Hanger Steak Marinated in Orange, Ginger, and Sesame Oil and then Grilled, Sliced, and Served over a Bed of Caramelized Onion, Served with Horseradish Mashed Potatoes and the Chef's Daily Vegetable.

**New York Strip Steak**..... \$21.95

Hand-cut 12 oz. Choice Grade Strip Steak Grilled to Temperature and Topped with Blue Cheese Butter and Onion Tanglers, Served with Horseradish Mashed Potatoes and the Chef's Daily Vegetable.

**Add any Side for only \$2.50**

Steamed Broccoli Florets

Sautéed Zucchini and Yellow Squash

Roasted Brussel Sprouts with Parmesan Cheese

Vegetable of the Day

Horseradish Mashed Potatoes

Starch of the Day

## **Weekly Entertainment Schedule**

Trivia Tuesdays - 7:00 pm – 9:00 pm  
Karaoke – Wednesdays - 7:00 pm – 10:00 pm

## **Daily Featured Selections**

*Available Nightly Starting at 5:00 pm*

### **Sunday Burger Day**

8 oz. Hand formed All Beef Burger Seasoned and Grilled Medium-Well or Well, Finished with Chef Selected Toppings, Served with Fries and a Pickle Spear.

Ask your Server for more details.

\$9.50

### **Monday – Rib Night**

Over Two Pounds of House Rubbed and Smoked Pork Ribs Glazed with BBQ Sauce, Served over a Mound of French Fries with a Side of Coleslaw.

\$15.95

### **Tuesday – Steamed Shrimp Special**

A Pound of Seasoned Peel & Eat Shrimp, Served with a Side of Old Bay Fries, Cole Slaw, and Cocktail Sauce.

\$15.95

### **Wednesday – Rumsey Crab Cakes**

Twin Jumbo Lump Crab Cakes Married with Imperial Sauce & Baked to a Beautiful Golden Brown, Served with the Chef's Daily Starch and Vegetable.

\$21.50

### **Thursday – Steak Night**

Featuring Prime Cuts of Beef, Served with the Chef's Daily Starch and Vegetable. Ask your Server about this evening's tantalizing special and enjoy!