

## Appetizers

### *Shrimp Martini*

Five jumbo shrimp served in a martini glass with cocktail sauce

\$9.25

### *Spinach & Artichoke Dip*

Hot creamy spinach and chopped artichokes topped with parmesan cheese and served with salsa and tortilla chips

\$6.95

### *Steamed Mussels*

A heaping mound of mussels steamed and finished with a garlic butter sauce

\$8.95

### *Chicken Bites*

Hand breaded boneless chicken bites flash fried, served with your choice of sauces; hot, mild, BBQ, honey mustard or ranch

\$8.95

### *Crab Rounds*

5 mini crab balls served with our house remoulade

\$8.95

### *Calamari Marinara*

Rings of hand breaded calamari fried golden brown, accompanied by marinara sauce and lemon

\$6.95

## Soups

### *Soup du Jour*

Chef's daily selection

Cup ....\$2.50      Crock....\$3.50

### *French Onion*

A Spotswood Classic

Cup ... \$ 2.95      Crock... \$3.95

### *Prime Rib Soup*

Spotswood's own creation and Member favorite

Cup .....\$3.95      Crock .....\$4.25

## Salads

### *Trio Salad*

Chicken, Tuna, and Egg salad served over a bed of mixed greens with fresh fruit and mini muffins

\$8.95

### *Greek Salad*

Crisp romaine, tomatoes, cucumbers, red onions, feta cheese, kalamata olives and toasted pita bread with basil vinaigrette

\$8.95

### *Grilled Shrimp Skewer Salad*

Mixed greens, tomatoes, cucumber and shredded cheese, with 10 shrimp on 2 skewers, with choice of dressing

\$10.95

### *Caesar Salad*

Classic romaine lettuce with Caesar dressing, parmesan cheese and croutons

\$7.95

With grilled chicken .....\$8.95

With grilled shrimp.....\$9.95

### *Oriental Chicken Salad*

Grilled diced chicken breast, tossed with ginger, carrots, onions, celery, teriyaki glaze, mandarin oranges and chow mien noodles served over fresh greens topped with green onions and sliced almonds

\$9.95

# Entrees

All entrees are served with a house salad or an iceberg wedge and tomato with choice of dressing, Chef's choice starch and vegetable of the evening

## *Duck Breast*

Sautéed duck breast topped with a dried cherry sauce

\$18.95

## *Chicken St James*

Boneless chicken breast lightly dusted in seasoned flour, sautéed with white wine, cream and parmesan cheese, topped with crabmeat

\$17.95

## *Grilled Salmon Filet*

Topped with a black bean corn salsa

\$13.95

## *Shrimp & Grits*

Jumbo shrimp sautéed in garlic and butter with bacon and green onions, served over creamy hominy grits

\$17.95

## *Filet Mignon*

prepared to your liking.

6 oz Filet      \$17.95

8 oz Filet      \$23.50

## *Black & Bleu NY Strip*

12 oz NY strip rubbed in Cajun spice, grilled to your liking, topped with melted bleu cheese

\$21.95

## *Beef Shoulder Tenderloin*

Marinated beef tenderloin, cooked to your liking and neatly sliced and served with a mushroom demi glace

\$15.95

## *Maryland Crab Cakes*

Maryland style crab cakes, hand made and baked, served with dill sauce

2 crab cakes      \$18.95

1 crab cake      \$11.95

*Please ask your server for the dessert selections for the evening*