



Appetizers

Shrimp Martini

Five jumbo shrimp served in a martini glass with cocktail sauce

\$9.25

Steamed Mussels

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

\$8.95

Chicken Quesadilla

Diced chicken breast, cheddar jack cheese, flame roasted peppers and onions folded in a grilled flour tortilla with salsa, sour cream and guacamole, perfect for sharing

\$8.95

Spinach and Artichoke Dip

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

\$6.95

Coconut Chicken

Chicken breast strips hand breaded in flaked coconut, fried and served with sweet and sour dipping sauce

\$7.95

Crab Stuffed Artichoke Bottoms

4 artichoke bottoms stuffed with our Maryland style crab cake stuffing and baked, served with remoulade sauce

\$8.95

Soup

Soup du Jour

Chef's daily selection

Cup \$2.50 Crock \$3.50

French Onion

A Spotswood Classic

Cup \$2.95 Crock \$3.95

Salads

Trio Salad

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

\$8.95

Caprese Salad

Fresh mozzarella cheese, sliced roma tomatoes and fresh basil leaves arranged in a circular fashion and drizzled with honey basil vinaigrette

\$8.95

Grilled Shrimp Skewer Salad

Mixed greens, tomatoes, cucumber and shredded cheese with 10 skewered shrimp with your choice of dressing

\$10.95

Shrimp Cobb Salad

Fresh greens topped with diced tomatoes, diced cucumbers, chopped egg, bleu cheese crumbles and a generous serving of shrimp

\$9.95

Oriental Chicken Salad

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

\$9.95

Caesar Salad

Classic romaine lettuce with Caesar dressing, parmesan cheese and croutons

\$7.95

With grilled chicken \$8.95

With grilled shrimp \$9.95



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



Spotswood's Finest Five

Our most popular and signature dishes

Shrimp & Grits

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

\$17.95

Spotswood Burger

8 oz. hand pattied burger with your choice of Swiss, American, cheddar or provolone cheese with applewood smoked bacon on a kaiser roll, served with french fries and coleslaw

\$8.95

Maryland Crab Cakes

House made Maryland style crab cakes baked and served with dill sauce

1 crab cake \$11.95 2 crab cakes \$18.95

Pot Roast Sandwich

Tender shredded pot roast with potatoes and carrots on a steak roll, served with spicy potato wedges and coleslaw

\$10.95

NY Strip Maitre d' Hotel

12 oz. NY Strip grilled to your liking, topped with herb butter and onion rings

\$21.95

Entrees

Veal Marsala

Tender veal cutlets dusted in seasoned flour and pan fried with garlic and mushrooms in a rich

Marsala wine sauce

\$17.95

Grilled BBQ Salmon

Salmon fillet finished with Guinness BBQ sauce and topped with onion straws

\$14.95

Chicken Oscar

Pan seared chicken breast topped with crabmeat, asparagus and hollandaise sauce

\$15.95

Chicken Fiesta

Grilled chicken breast topped with roasted peppers and onions, melted pepper jack cheese and finished with house made fiesta sauce

\$14.95

Filet Mignon

Prepared to your liking

6 oz. filet \$17.95 8 oz. filet \$23.50