



~Soups~

Soup du Jour

Chef's Daily Soup Composition \$7.00
Created by our Culinary Staff

French Onion Soup

Caramelized Onions in a Rich Beef Broth
with Cognac, served with Melted Gruyère
and Homemade Croutons \$8.00

Maryland Crab Soup

Old Bay Seasoned Tomato and Crab Broth
with a Medley of Vegetables and
Lump Crab Meat \$9.00

~Salads~

Brightons' Caesar Salad

Romaine Hearts with a Crisp Focaccia Crouton,
Capers and Shaved Parmigiano-Reggiano \$9.00

Add Chicken \$5.00

Add Crab Cake \$8.00

Add Shrimp \$7.00

Seared Tuna Niçoise

New Potatoes, Niçoise Olives, Haricot Vert,
Mixed Greens, Boiled Eggs \$14.00

Mix Green Salad

Candied Pecans, Sun Dried Cranberries,
Cucumber, with Port Wine Vinaigrette \$8.00

Executive Chef
Jonathan Lee

Restaurant Chef
Edwin "Zeus" Harmon

An 18% gratuity will be added to parties of 6 or more



~Executive Lunch~

Monday-Friday

*Select a Half Sandwich and a Bowl of Soup du Jour \$13.00
(Excludes Crab Cake Sandwich and Angus Burger)*

~Sandwiches~

All sandwiches served with your choice of fries, or chips

“Zeus” Crab Cake

A Broiled Crab Cake Seasoned with Old Bay on a Kaiser Roll and Fried Pickle \$16.00

Pulled Chicken Salad Sandwich

Candied Pecans, Cranberries, Spinach on Multi Grain Bread \$12.00

Fish Sandwich

Catch of the Day with Haricot Vert, Hard Boiled Eggs, Arugula, Tomato and a Caper Aioli on Rosemary Focaccia \$16.00

Grilled Black Angus Hamburger

House Seasoned Ground Beef on a Brioche Bun with Cheese of your Choice and a Crispy Onion Ring \$15.00

~Entrées~

Coq au Vin

Roasted Chicken with Cippolini Onion, Mushrooms served in a Rich Red Wine Sauce with Rice \$12.00

Shrimp Scampi

Garlic Marinated Shrimp, cooked in Lemon Butter White Wine sauce served over Linguini Pasta \$16.00

Vegetable Lasagna

Roasted Vegetables layered between Lasagna noodles with Mozzarella, Swiss and Parmesan Cheese and House made Marinara Sauce \$12.00

Citrus Marinated Rib Eye Steak

Rosemary Garlic French Fries topped with Shaved Gruyere cheese \$18.00

*Executive Chef
Jonathan Lee*

*Restaurant Chef
Edwin “Zeus” Harmon*

An 18% gratuity will be added to parties of 6 or more