

## Appetizers

- Ahi Tuna** 9.95  
Sliced blackened sushi grade tuna served rare with sweet and sour cucumbers and Cusabi sauce
- Fried Green Tomatoes** 9.95  
Sliced and breaded, pan fried, and topped with sautéed lump crab meat, garlic, and shallots. Finished with lemon beurre blanc
- Seared Scallops** 10.95  
Day boat scallops served on a polenta cake accompanied by wilted spinach and grilled tomato- onion relish
- Calamari** 8.95  
Seasoned, flash fried, and served with a side of homemade marinara sauce
- Steamed Prince Edward Island Mussels** Market Price  
Preparation changes weekly. Please see your server for details

## Salads

- Garden House Salad** 7.95  
Fresh mixed greens covered in cucumbers, tomatoes, carrots, egg slices, red onions, black olives, pepperocini, and bits of bacon
- Caesar** 7.95  
Crisp Romaine hearts swirled in our house-made dressing with parmesan cheese and baked garlic croutons
- Strawberry Fields Salad** 7.95  
Baby spinach tossed with fresh strawberries, spiced pecans, shaved red onion, grape tomatoes, crumbled feta cheese, in a homemade white balsamic and strawberry vinaigrette

### Dressing Selections

Our House- Champagne Vinaigrette  
Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Dijon, Pepper Parmesan,  
Thousand Island, Golden Italian, Fat-Free Ranch, White Balsamic and Strawberry

## Soups

- Chesapeake Crab Chowder** 8.95  
Velvety smooth crab bisque with a hint of sherry, garnished with a sauté of crab, tomato, sweet corn, mushrooms, and potatoes

### Maryland Crab

Cup: 4

Bowl: 5

### Cream of Crab

Cup: 4

Bowl: 5

### French Onion

Crock: 5

### Soup du Jour

Cup: 3.75

Bowl: 4.75

## Pastabilities

- Pasta Pescatore** 20.95  
Shrimp, scallops, mussels, and crab meat, sautéed with fresh vegetables in a lemon-scented white wine and butter sauce. Served over angel hair pasta
- Pasta Florentine** 21.95  
Julienne strips of Prosciutto Ham, jumbo lump crab meat, roasted red peppers, and spinach sautéed with garlic and olive oil over angel hair pasta
- Chicken Parmesan** 16.95  
Tender chicken breast topped with provolone cheese, baked to a golden brown and served over angel hair pasta with our house-made marinara sauce
- Summer Vegetable Risotto** 12.95  
Creamy risotto blended with goat cheese, a medley of fresh, seasonally changing vegetables, baby spinach, and roasted red peppers.

## From the Land

### Filet Mignon

25.95

The most tender cut of beef, our filets are 8 oz, hand cut USDA Choice, and grilled to perfection. Finished with a Port Wine demi glace, fresh vegetable, and roasted garlic mashed potatoes

**Add a crab cake for the perfectly paired Surf and Turf (Market Price)**

### Chesapeake Filet Mignon

28.95

Our 8 oz USDA Choice Filet Mignon, topped with broiled crab imperial, and served with port wine infused demi glace, roasted garlic mashed potatoes, and seasonal fresh vegetable

### Rib Eye

22.95

Grilled 12 oz hand cut rib eye seasoned with a house made smoked paprika rub and topped with garlic compound butter. Accompanied by roasted fingerling potatoes and fresh vegetable du jour

### Chicken Florentine Roulade

16.95

Boneless chicken breast rolled with, fontina cheese, Prosciutto ham, and spinach, dipped in egg, pan seared, and finished with lemon beurre blanc. Accompanied by roasted garlic mashed potatoes and fresh vegetable du jour

## From the Sea

### Ahi Tuna Steak, Two Ways

16.95

Sushi grade tuna, sesame crusted on one side, blackened on the other, and seared to perfection. Accompanied by basmati rice and julienne fresh vegetables, drizzled with Cusabi sauce

### Rolling Road Crab Cake

Single: 16.95

Double: 26.95

Our house recipe jumbo lump crab cake served with roasted fingerling potatoes and vegetable du jour

### Smith Island Stew

21.95

Mussels, shrimp, clams, crab, fresh fish, and red potatoes sautéed together in a lightly spiced tomato and shrimp essence broth. Accompanied with grilled bread

## The Fish Market

Choose your fish, how you would like it prepared, and your finishing sauce.

All entrees come with basmati rice and chef's choice of vegetable du jour.

| <u>Fish</u>                      | <u>Cooking Method</u> | <u>Preparation</u>   |
|----------------------------------|-----------------------|--|
| Rockfish<br>20.95                | Seared                | <b>Rockefeller</b><br>Broiled anise-laced sautéed spinach and parmesan cheese                        |
| Ahi Tuna<br>16.95                | Grilled               | <b>Lemon Beurre Blanc</b><br>A velvety smooth lemon and butter sauce                                 |
| Flounder<br>15.95                | Broiled               | <b>Crab Imperial</b><br>The Maryland Classic<br>(Additional \$6.00)                                  |
| Catch of the Day<br>Market Price | Blackened             | <b>Grilled Onion and Tomato Relish</b><br>Tangy and smoky relish with cilantro and a hint of Tabasco |

### Every Friday is Prime Rib Night at Rolling Road

Slow roasted and served in its natural juices, with baked potato, Yorkshire pudding, and fresh vegetable du jour

**Queen Cut 16.95 King Cut 18.95**

Consuming raw or undercooked foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

Our menu items are created with optimum flavor balance and nutritional value. If you have an allergy to a specific food item, such as shellfish, nuts, or gluten, please inform your server immediately

For our vegetarian members, our menu features several completely vegetarian items, and several items can be changed to become vegetarian acceptable.