

DINNER MENU

starters

- urban fried calamari** | 17
Spicy marinara, sliced hot pepper
- jumbo shrimp cocktail** | 18
Half dozen, classic cocktail sauce, creamy mustard aioli
- keating's ultimate nachos** | 13
Aged white cheddar, black beans, guacamole, salsa, sour cream, side queso sauce
- deviled eggs** | 13
Fresh dill, dijon, garlic, paprika
- house crafted hummus** | 14
Tahini, garlic, crispy lavash, cauliflower, baby carrots, kalamata olives, feta cheese
- avocado toast** | 14
Lemon zest, goat cheese, toy box tomato, micro arugula, whole grain toast
Add | Fried Egg 3
- truffle fries** | 14
Roasted garlic aioli
- goat cheese fritters** | 15
Local harvested honey
- margherita flatbread** | 15
Fresh mozzarella, tomato, basil
- philly flatbread** | 16
Shaved steak, provolone, bell peppers, onions, mushrooms

soups & salads

Add | Chicken 6 Shrimp 9 Salmon 12 Crabeake 16

- roasted tomato soup** | 9
Roasted Jersey tomatoes, basil, oregano, cream
- lobster bisque** | 12
Maine lobster, garlic clove, cayenne pepper, tarragon, sherry
- steak salad*** | 22
Beef sirloin, mixed green wedge, tomato, mushrooms, onions, sweet peppers, goat cheese, deviled egg
- sarah's cobb salad** | 14
Avocado, bacon, grape tomatoes, maytag bleu cheese crumble, hard-boiled egg, dijon vinaigrette
- caesar salad** | 12
Romaine, red grape tomatoes, parmesan, crouton
- sunset salad** | 15
Baby spinach, glazed pecans, lemon poppy seed dressing, goat cheese fritter

handhelds

Served with fries and cole slaw |
Substitute side house salad 5 |

- USS grilled cheese** | 15
Aged provolone, mozzarella, hickory smoked bacon, jersey tomato, served with cup of tomato bisque
- caprese chicken** | 16
Grilled chicken, roasted red pepper, mozzarella, roasted garlic aioli, ciabatta roll
- keating's famous double burger*** | 16
Double stacked 4oz. patties, smoked bacon, lettuce, tomato, cheddar cheese, pickle chips
Add | Fried Egg 3
- penn's landing cheesesteak** | 17
Shaved steak, caramelized onions, cheese

entrees

- grilled chicken paillard** | 19
House made hummus, kalamata olives, onions, feta, mixed green salad
- torchetti and gilled chicken** | 24
Shitake, oyster, crimini mushrooms, oven roasted tomato, rosemary, parmesan, demi cream
- campanelle and short rib pasta** | 24
Slow braised short ribs ragù, tomato, carrots, onions, crispy pancetta, parmesan
- grilled swordfish gremolata** | 28
Red quinoa, olives, black bean, tomato, charred corn, citrus gremolata
- mustard glazed salmon** | 29
Broccolini, whole grain mustard, brown sugar, wild rice pilaf

desserts

chocolate peanut butter mouse cake
Chocolate genoise, peanut butter mousse
10

triple layer chocolate cake
Chocolate sponge cake, dark ganache, frosting
10

carrot cake
Walnuts, Philadelphia cream cheese frosting
10

coconut lime trifle
Lady fingers, cream, lime curd, coconut shavings
10

fresh berries
Citrus whipped cream
12

old bay crab cakes | 36
Two Maryland crab cakes, broccolini, pineapple salsa, cocktail sauce, creamy horseradish

blackened delmonico* | 36
Ribeye 12oz., smashed potato, fried onion, horseradish cream

herbed butter tenderloin* | 52
Filet Mignon 8oz., creamed spinach, red bliss potatoes

bbq. baby cauliflower | 21
Red quinoa, olives, black beans, tomato, charred corn, house barbeque

omelet of the day | 22
Truffle fries

RopeandAnchorKitchen.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% service charge will be added to parties of 6 or larger. V - Vegetarian | VE - Vegan | LOV - Lacto Ovo Vegetarian