

# Morgan's

AMERICAN GRILL

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## \*APPETIZERS\*

### WARM CRAB DIP

Lump crabmeat, cream cheese & spices, baked & topped with shredded cheeses, diced tomatoes & scallions, with sliced bread & crackers OR  
a baked soft pretzel & crackers

12-

### WARM GRILLED BRIE

Almond streusel topping, macerated mixed berries,  
seasonal fresh fruit, crackers

11-

### FRIED POTSTICKERS

Filled with chicken and vegetables served with  
Asian sweet chili sauce

9-

### CRISPY ASIAN SHRIMP

Lightly breaded & flash fried, served with Sriracha aioli

13-

### CHICKEN WINGS

Buffalo chicken wings served with bleu cheese  
or ranch dressing, celery & carrots

9-

### BAKED SPINACH & ARTICHOKE DIP

Cream cheese, spices and Monterey Jack cheese,  
served with tortilla chips

10-

### \*SEARED TUNA

Bronzed ahi tuna with wasabi & Asian dipping sauce

12-

## \*ENTRÉE SALADS\*

Offered on Our House Salad Or Caesar Salad

Grilled Chicken Breast w/ Salad	13-
*Grilled Beef Tenderloin w/ Salad	15-
Grilled Atlantic Salmon w/ Salad	12-
Grilled Gulf Shrimp w/ Salad	12-
*Bronzed Ahi Tuna w/ Salad	15-

### WEDGE

Romaine wedge with bleu cheese dressing, apple-wood smoked bacon, bleu cheese crumbles & grape tomatoes

8-

### BERRY MEDLEY

Apples, assorted seasonal berries,  
bleu cheese crumbles & toasted walnuts  
on a bed of mixed field greens

8-

### DRESSINGS

House Vinaigrette, Bleu Cheese, Cucumber Dill Ranch, Honey Mustard  
Fat Free Raspberry Vinaigrette, Caesar

## \*LIGHTER FARE\*

### MORGAN'S CRAB CAKE

Maryland style crab cake made with jumbo lump crabmeat, offered broiled or fried served on a toasted brioche with lettuce & tomato OR with assorted crackers

15-

### \*½ POUND BLACK ANGUS CHEESEBURGER

with lettuce, tomato & red onion on a toasted brioche  
choose American, cheddar, bleu, swiss or provolone cheese,

12-

### PORK SLIDERS

House-smoked pulled pork bbq, brioche sliders, with small side of coleslaw

11-

### CHICKEN CHESAPEAKE

Grilled chicken breast, topped & baked with ham, fresh MD crab meat, apple-wood smoked bacon & provolone, on a toasted brioche, with thousand island dressing

13-

## CORNED BEEF REUBEN

Thinly sliced corned beef, Swiss, sauerkraut & thousand Island dressing,  
on grilled marbled rye

10-

## AMERICAN REUBEN

Smoked turkey breast, Swiss, cole slaw & thousand Island dressing,  
on grilled marbled rye

10-

## SHRIMP SALAD WRAP

a Maryland style blend of shrimp, celery, mayo & Old Bay seasoning, with lettuce &  
tomato

12-

## SOUTHWEST CHICKEN OR \*STEAK WRAP

Spicy grilled chicken breast or beef tenderloin, shredded cheddar & Monterey jack  
cheese, onions, lettuce, tomato & chipotle ranch

Chicken 10/ Steak 12-

## MONTE CRISTO

Smoked turkey breast, ham & Swiss on grilled French toast,  
with a side of seedless raspberry Melba

10-

## SHORT RIB GRILLED CHEESE

House braised beef short ribs on grilled sourdough bread, with a serrano chili aioli,  
sharp cheddar, pepper jack, & grilled onions

15-

Above Selections Served with a Choice of Kettle Chips,

Hand Cut Fries,

Homemade Cole Slaw or Pasta Salad

## QUESADILLA

Grilled flour tortilla, with shredded cheeses, scallions, red onion & jalapenos

\*Steak 14- Pork 12- Chicken 12- Cheese 9-

\*salsa & sour cream available upon request\*

Guacamole ala carte 1-

## FISH & CHIPS\*

Fresh Cod fillet, lightly breaded & fried, served with house-cut fries, small side of  
coleslaw, & chipotle ranch dipping sauce

12-

## \*ENTREES\*

### CRAB CAKES

Maryland style crab cake, made with jumbo lump crabmeat, offered broiled or fried

One Cake 20-

Two Cakes 31-

### MIXED SEAFOOD GRILL

Our Maryland crab cake, offered broiled or fried, salmon fillet & large gulf shrimp

26-

### SEAFOOD PASTA

Gulf shrimp, jumbo lump crab & lobster, sautéed in white wine, garlic & cream,

over pasta du jour

27-

### GRILLED SALMON

Atlantic salmon, offered grilled or blackened

20-

### ROASTED SPRING HEN

Brined 24 hours, coated in fresh herbs then roasted & finished with

fresh thyme pan gravy

19-

### \*FILET MIGNON

A choice, hand cut filet of beef tenderloin grilled to order,

topped with Chef's compound butter of the day

30-

### \*NEW YORK STRIP STEAK

A 12ounce steak,

grilled to order & topped with Chef's compound butter of the day

26-

### SMOKED PORK CHOP

Bone in seared pork chop with spice rub served with house-made

bacon bourbon maple glaze

22-

### SURF & TURF OPTION

Add a Maryland Crab Cake to any entree

15-

All Entrees served with Starch & Vegetable of the Day