

# The Proud Bird

## APPETIZERS

### Jumbo Shrimp Cocktail

Served with cocktail sauce – 9.95

### Fried Rock Shrimp & Calamari

Served with Thai pepper sauce – 8.95

### Maryland Lump Crab Cakes

Pan-Seared and Served with Lime Chipotle  
Beurre Blanc Sauce – 9.95

### Spinach & Artichoke Dip

Served with potato chips – 6.95

### Buffalo Strips

Crispy Chicken Breast with Louisiana  
Hot Sauce with Blue Cheese Dressing  
and Celery Sticks – 7.95

## HOMEMADE SOUPS & FRESH SALADS

### New England Clam Chowder

Loaded with clams, potatoes  
and double cream – 4.95

### French Onion Gratinée

With Gruyere cheese and croutons – 4.95

### Seasonal California Greens Salad

With candied walnuts, sliced apples, grapes  
and raspberry vinaigrette dressing – 9.95

### Caesar Salad

Crisp romaine tossed in classic Caesar  
dressing with lemon garlic croutons – 6.95  
Entrée salad with Grilled Chicken – 11.95  
Entrée salad with blackened shrimp – 12.95

### Cobb Salad

Chopped iceberg lettuce with diced  
turkey breast, tomato, avocado,  
crispy bacon, blue cheese, a hard  
boiled egg and choice of dressing - 11.95

### Crab & Shrimp Louie Salad

Garden fresh salad topped with crabmeat,  
shrimp, asparagus, hard-boiled eggs,  
avocado and Louie dressing – 14.95

## PROUD BIRD FAVORITES

Add a cup of clam chowder or seasonal greens for 2.95

### Proud Bird Fish & Chips

Golden fried cod fillets with panko breading  
and lemon dill tartar sauce – 11.95

### Chicken Scaloppini

Slices of chicken sautéed in olive oil, topped with sliced  
mushrooms and a rosemary and lemon mustard cream sauce.  
Served with garlic mashed potatoes and seasonal vegetables – 11.95

### Chicken Stir-Fry

Marinated strips of chicken wok-fried with green and red  
bell pepper, broccoli, snow peas, water chestnuts, bok choy,  
carrots and sesame seeds, served over rice in teriyaki sauce – 10.95

### Petite Filet Mignon

Hand-Cut, seasoned and grilled, served with Portobello  
mushrooms and port wine sauce – 16.95

### Proud Bird Salmon

Grilled with asparagus, shitake mushrooms,  
spring onions and teriyaki sauce – 13.95

### Jumbo Shrimp Scampi

Jumbo prawns sautéed with fresh garlic,  
white wine and herb butter sauce served with  
your choice of angel hair pasta or rice – 14.95

### Vegetarian Pesto Pasta

With fresh mushrooms, tomatoes, artichoke hearts,  
and pine nuts tossed in a pesto sauce with lemon pepper  
pappardelle pasta, finished with basil roasted bell peppers  
and sun-dried tomatoes – 10.95

## HEARTY SANDWICHES

Served with your choice of seasoned fries or cole slaw  
Add a cup of clam chowder or seasonal greens for 2.95

### Grilled Chicken Sandwich

Topped with grilled onions, avocado, bacon and  
provolone cheese on grilled focaccia bread – 11.95

### French Dip Prime Rib Sandwich

Thinly shaved juicy prime rib stacked on a toasted baguette  
topped with onion straws, served with au jus sauce – 12.95

### Proud Bird Kobe Burger

Fresh American Kobe beef with Thousand Island dressing  
American cheese, grilled onion, lettuce, tomato – 9.95

### Open-Face Chicago Sandwich

Rib Eye Steak sandwich, grilled and served with cheese  
ciabatta bread and chimichurri sauce topped with  
fried onion straws – 13.95

### Club Sandwich

Thinly sliced smoked turkey with bacon, tomato,  
avocado, lettuce, pepper jack cheese and ciabatta bread – 11.95



*Daily Chef's Creations available,  
ask your Server for tasty details*

