

Dinner



Great Starters

Maytag Blue Cheese Potato Chips

"a Cap City original," Maytag blue cheese, scallions and Alfredo sauce\$8.50

Hot and Sour Calamari

crispy fried rice noodles and bell peppers\$9.95

Pepperoni Flatbread

zesty Italian tomato sauce, mozzarella cheese\$8.50

Cast Iron Quesadilla

grilled chicken pepper jack cheese and black bean corn salsa.....\$8.95

Tamarind Glazed Chicken Wings

"perfect for sharing,"
celery sticks and blue cheese\$8.95

A Bowl of Steamed P.E.I. Mussels

fresh garlic, shallots and tomatoes
in a Chardonnay broth\$9.50

Old Bay Peel and Eat Shrimp

1/2 pound, a little messy, a little spicy
with cocktail and crab louie sauces\$10.95

Made-From-Scratch Bowls

Soup of the Day cup.....\$4.50 bowl...\$5.50

Roasted Creole Tomato cup.....\$4.50 bowl...\$5.50

Steak and Black Bean Chili

cup.....\$4.95 bowl...\$5.95

Fresh Salads

Mixed Greens

with grape tomatoes, carrots, red onion and cheddar cheese tossed in our house vinaigrette....\$5.95

Lemon Caesar

our classic caesar with parmesan cheese and garlic croutons.....\$6.50

Wedge of Iceberg

crisp bacon, grape tomatoes, red onion and bleu cheese dressing.....\$5.95

Blue Cheese Salad

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles\$6.95

Two Apple Spinach Salad crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette.....\$6.95

Greek Salad Feta cheese, grape tomatoes, cucumbers, red onions, Kalamata olives, peperoncini, and a balsamic vinaigrette.....\$6.25
add chicken\$11.95

Chicken Milanese Caesar

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons\$11.95

Black and Blue Salmon Salad

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles.....\$13.95

Harvest Salad

slow roasted turkey, green apples, onions, cranberries, toasted walnuts, blue cheese and Waldorf dressing\$11.95

BBQ Chopped Salad

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing\$12.95

Pecan Crusted Tilapia Salad

granny smith apples, sun-dried cranberries, blue cheese and our sour cream dressing.....\$13.95

Non-Alcoholic Beverages

Strawberry Basil Lemonade

muddled basil, hand squeezed lemonade, strawberry purée.....\$3.25

Peach Palmer

hand squeezed lemonade, fresh brewed tea, peach purée\$3.25

Fountain Sodas

Pepsi, Diet Pepsi, Wild Cherry Pepsi, Mountain Dew, Sierra Mist.....\$2.95

Fresh Squeezed Juice OJ or grapefruit.....\$2.95

Pellegrino Sparkling Water\$2.95

Fiji Water.....\$2.95

Tea hot or iced\$2.95

Coffee, Espresso\$2.95

Cappuccino.....\$3.50

Café Latte.....\$3.50

Mocha Latte.....\$3.50

Brian Scheren, General Manager

Larry MacDonald, Executive Chef

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness. Please let your server know of any food allergy concerns.



Diner Sandwiches

served with choice of fresh fruit, Maytag blue cheese cole slaw, cottage cheese or French fries

All American Cheeseburger

our old fashioned charbroiled cheeseburger*
with LTO on a homemade bun, or,
no cheese if you please.....\$8.95

Turkey Burger

hand-pattied, swiss cheese,
LTO on a wheat bun.....\$8.95

Bacon Swiss Burger

1/2 pound burger* charbroiled
and topped with LTO on a brioche bun.....\$9.50

Blue Cheese Kobe Burger* topped with
blue cheese and caramelized onion, tomato, blue
cheese dressing on a rosemary focaccia bun.....\$12.95

Triple Decker Grilled Cheese

fried egg, scallions, tomato and dijonaise
on country white toast.....\$7.95

Philly Cheese Steak

shaved prime rib, melted
white cheddar cheese, sautéed mushrooms,
onions and peppers on a fresh hoagie.....\$9.50

Knife and Fork Chili Dog

"a Cap City tradition," cheddar cheese,
red onions and scallions.....\$7.95

Blackened Tilapia Po' Boy

sweet pickle
remoulade, LTO on a focaccia hoagie.....\$9.95

Diner Meatloaf Melt

muenster cheese, LTO and mayo.....\$8.95

Smoked Turkey Reuben

bacon, swiss cheese,
sweet diner slaw, red onion and mayo.....\$9.95

Fried Fish Sandwich beer battered fish, cheddar
cheese, LTO with a sweet pickle tartar.....\$9.95

Jake's Famous Reuben

house made pulled corned beef, swiss cheese,
sauerkraut, 1000 Island on marble rye.....\$9.95

Cheddar Chicken BLT

smoked bacon, lettuce, tomato, onion, BBQ, mayo. \$8.50

Just BLT hold the chicken, hold the cheddar.....\$7.25

add salmon.....\$8.95

Famous Large Plates

Cap City Diner Meatloaf

buttermilk-chive mashed potatoes, wild mushrooms,
broccoli, chili onion rings and BBQ gravy.....\$15.95

Spicy Chicken Rigatoni

mushrooms, tomatoes, spinach, poblano peppers
and roasted red pepper cream sauce.....\$14.95

Crispy Fish and Chips

beer battered fish served with
Maytag blue cheese cole slaw,
sweet pickle remoulade, French fries.....\$14.95

Six Cheese Ravioli

topped with homemade Italian meatballs
smothered in a fresh plum tomato sauce.....\$13.95

Ponzu Glazed Salmon

sticky rice, stir-fried vegetables
and pineapple ginger sauce.....\$17.95

Romano Crusted Chicken

crispy fried chicken, garlic buttered noodles,
roasted tomato cream sauce.....\$16.95

Pecan Crusted Pork Chops

cheddar-chipotle mashed potatoes, candied pecans,
spinach, shallots and an apple cider glaze.....\$18.95

Vegetable Plate

pasta cake, mushroom spring roll,
asparagus, broccoli, goat cheese,
diner vegetables and marinara sauce.....\$13.95

Balsamic Chicken

buttermilk-chive mashed potatoes, bell peppers,
sautéed spinach and crispy onions.....\$17.95

New York Strip Steak

10 oz. NY strip, chop house butter, blue cheesy
potatoes and sautéed green beans.....\$22.95

Housemade Diner Pies and Desserts

Seriously Big Chocolate Cake

our famous three-layer cake.....\$6.50

Deep Dish Apple Pie

granny smith apples, sweet almond crust,
caramel sauce and Johnson's
Triple Vanilla Bean ice cream.....\$6.50

Chocolate Covered Peanut Butter Pie

Oreo® crust, peanut butter mousse
and chocolate ganache.....\$5.50

Upside Down Banana Cream Pie

honey roasted peanuts, fresh banana, vanilla
bean custard, whip cream and fudge sauce.....\$5.25

Cherry Cheesecake.....\$5.50

Florida Key Lime

graham cracker crust, Nelly and Joe's Key Lime...\$5.50

Banana Foster Bread Pudding

triple vanilla bean ice cream, rum caramel sauce..\$5.95

24K Carrot Cake

a diner favorite, with pineapple, golden
raisins and walnuts with white chocolate
cream cheese icing.....\$6.50

Big Cup O' Chocolate

mug of warm, double chocolate lava cake topped
with Johnson's Triple Vanilla Bean ice cream.....\$5.95

Creme Brûlée

vanilla bean custard with fresh berries.....\$5.25