

# Tavern Menu

## ~~ Starters ~~

- CHICKEN WINGS**  (5 WINGS) \$7  
Crisp Celery \ Ranch Dressing (10 WINGS) \$14
- Choose One Style:**  
Mild \ Hot \ BBQ \ Sweet Bourbon \ Garlic Parmesan \ Naked
- PRIME RIB QUESADILLA** \$12.5  
Shaved Angus Ribeye \ Sautéed Onions \ Provolone Cheese
- CHICKEN QUESADILLA** \$11  
Pulled Mojo Chicken \ Roasted Corn \ Bell Peppers \ Onions  
Black Beans \ Diced Tomatoes \ Cheddar-Jack Cheese

## ~~ Salads ~~

- There will be an additional \$2 for each shared Salad -

- SOUTHWEST CHICKEN**  \$11  
Grilled Chicken \ Roasted Corn, Black Bean, Bell Pepper & Onion Mix  
Tomatoes \ Cheddar-Jack \ Tortilla Strips \ Avocado Ranch Dressing
- CHICKEN CAESAR** \$10  
Grilled Chicken \ Romaine Lettuce \ Garlic Croutons  
Parmesan Cheese \ Caesar Dressing
- HOUSE TRIO SALAD**   \$11.5  
Tuna—Chicken—Egg Salads \ Mixed Greens \ Choice of Dressing
- ARLINGTON RIDGE COBB** \$13  
Mixed Greens \ Grilled Chicken \ Avocado  
Applewood Bacon Bits \ Boiled Egg \ Diced Tomatoes  
Bleu Cheese Crumbles \ Choice of Dressing
- WEDGE SALAD**  \$7.25  
Bacon Bits, Tomatoes, Bleu Cheese Crumbles, & Balsamic Glaze

substitute:

Salmon \$6 / Blackened Shrimp \$4

- SIDE GARDEN** \$3.75
- SIDE CAESAR** \$3.75

### Available Dressings

Citrus Vinaigrette \ Bleu Cheese \ Balsamic Vinaigrette \ Caesar  
Ranch \ Honey Mustard \ Thousand Island \ Creamy Italian  
Raspberry Vinaigrette \ Avocado Ranch

## ~~ Side Items ~~

- FRENCH FRIES** \$4.5    **COLESLAW**  \$3
- TATOR-TOTS** \$3.75    **MIXED FRUIT**  \$3.5
- SWEET POTATO FRIES** \$4.75    **ARLINGTON RICE** \$3
- CHEF'S VEGETABLES**   \$4

## Chesapeake Bay Grille

4467 Arlington Ridge Blvd. Leesburg, FL 34748

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Especially if you have certain medical conditions.

denotes:


 - Gluten Free

 - Low Sodium

 - Heart Healthy

## ~~ Specialties ~~

Served with your choice of Side Item

Ask Your Server about Gluten Free  Sandwich & Pizza Options.

- There will be an additional \$2 for each shared Sandwich -

- GRILLED CHICKEN BLT** \$11.75  
Grilled Chicken \ Applewood Smoked Bacon \ Lettuce \ Tomato \ Brioche Bun
- CLASSIC BLT** also available \$10.5

- REUBEN SANDWICH** \$14.5  
Corned Beef \ Sauerkraut \ Swiss Cheese \ Thousand Island Dressing \ Rye Bread

- TUNA SALAD WRAP** \$12  
Tuna Salad \ Lettuce \ Tomato \ Flour Tortilla  
Chicken Salad or Egg Salad Wrap also available.

- CHICKEN TENDERS** \$10  
3 Encrusted Tenders \ French Fries \ Honey Mustard Dipping Sauce

- BLACKENED CHICKEN CAESAR WRAP** \$11  
Blackened Chicken \ Caesar Salad \ Flour Tortilla (Grilled Chicken also Available)

- CB GRILLE BURGER** \$14  
Choice of Cheese \ Lettuce \ Tomato \ Red Onion \ Brioche Bun

- PHILLY CHEESE STEAK** \$13  
Shaved Angus Ribeye \ Caramelized Onions \ Provolone Cheese \ Hoagie Roll

- JUMBO HOT DOG** \$8  
1/4 Pound All-Beef Dog \ Roll  
add: Sauerkraut or Chili & Cheese \$1

- VEGGIE BURGER**  \$12  
Black Bean Patty \ Sautéed Peppers & Onions \ Brioche Bun

## ~~ Entrees ~~ (available after 4pm)

Served with your choice of Side Garden Salad or Side Caesar Salad

- There will be an additional \$3 for each shared Entree -

- CITRUS TERIYAKI STYLE SALMON**  \$24  
Marinated Salmon \ Sesame Seeds & Green Onions  
Arlington Rice \ Chef's Vegetables

- BAKED ALASKAN COD**  \$23  
Seasoned Cod \ Lemon Butter Sauce \ White Wine \ XVOO  
Arlington Rice \ Chef's Vegetables

- PASTA & MEATBALLS** \$17  
House-Made Marinara \ Beef Meatball \ Linguine \ Parmesan Cheese

- SHRIMP SCAMPI**  \$22  
8 Jumbo Shrimp \ EVOO & Garlic Butter \ Linguine

- BISTRO CHICKEN**  \$19  
Pan-Seared Marinated Chicken \ Mushroom Chardonnay Cream Sauce  
Shallots \ Arlington Rice \ Chef's Vegetables

- SEAFOOD PASTA MEDLEY**  \$21  
Middle Neck Clams \ PEI Mussels \ Jumbo Shrimp  
Zesty Marinara Sauce \ Linguine

## ~~ Build Your Own Pizza ~~

Mozzarella Cheese & First 2 Toppings are Included.

**10"** \$10.75    **16"** \$16.5

### Choose One Sauce:

Signature Pizza \ White Sauce

**10"** \$1ea.    **16"** \$2ea.

### Additional Toppings

Pepperoni \ Italian Sausage \ Applewood Smoked Bacon \ Jalapeno  
Pulled Mojo Chicken \ Red Onions \ Fresh Spinach \ Bell Peppers \ Black Olives  
Diced Tomatoes \ Wild Mushrooms \ Black Forest Ham \ Pineapple Chunks

## --- Specialty Drinks ---

### CREAMSICLE CRUSH \$6.75

*Pinnacle Whipped & 3 Olives Pineapple Vodkas  
Orange Juice \ Blended*

### KEY LIME PIE \$6.5

*Cruzan Key Lime & Vanilla Rums  
Pineapple Juice*

### TWISTED TEE \$7.25

*Tito's Vodka \ Malibu Coconut Rum  
Blue Curaçao \ Pineapple Juice \ Sour Mix*

### BUNKER'S PARADISE \$6.75

*Malibu Strawberry & Lime Rums  
Orange & Pineapple Juices \ Grenadine*

### MAI TAI \$6.75

*Bacardi Rum \ Myers Dark Rum  
Pineapple Juice \ Pineapple Flag*

### BERRY BIRDIE-COLADA \$7

*Bacardi Dragonberry Rum  
Pina Colada \ Strawberry Puree*

### LOOPY SOUR \$6.5

*3 Olivers Loopy Vodka \ Cranberry Juice  
Splash of Lime Juice*

### ARLINGTON RUNNER \$7.5

*Bacardi Rum \ Malibu Coconut Rum  
Blue Curacao \ Pineapple Juice \ Sour Mix*

## --- Seasonal Cocktails ---

### ROANOKE BREEZE \$6.75

*Malibu Coconut Rum \ Midori  
Pineapple Juice*

### CHESAPEAKE CRUSH \$7

*Tito's Vodka \ Peach Schnapps  
Orange & Cranberry Juice*

## Draught Beer

**KONA "BIG WAVE" 16oz. \$5.25**

**MICHELOB ULTRA 16oz. \$4.5**

**SIERRA NEVADA "HAZY LITTLE THING" IPA 16oz. \$6.25**

**YUENGLING 16oz. \$4.5**

## Aluminum Bottles & Cans

**AMSTEL LIGHT 12oz. \$4.5**

**BLUE MOON 12oz. \$4.75**

**BUD LIGHT 16oz. \$4**

**BUDWEISER 16oz. \$4**

**COORS LIGHT 16oz. \$4**

**CORONA EXTRA 12oz. \$4.5**

**FOUNDERS "CENTENNIAL" IPA 12oz. \$4.75**

**GUINNESS 16oz. \$6**

**HEINEKEN 12oz. \$4.5**

**HEINEKEN 0.0 (non alcoholic) 12oz. \$4.5**

**MICHELOB ULTRA 16oz. \$4.5**

**MILLER LITE 16oz. \$4**

**STELLA ARTOIS 11.2oz. \$4.75**

**YUENGLING 16oz. \$4.5**

## Hard Seltzer

**HIGH NOON SPARKLING VODKA 12oz. \$4.5**

**TRULY BERRY 12oz. \$4.5**

**TWISTED TEA 12oz. \$4.5**

## Sparkling & White Wines

Prosecco, **RUFFINO, VENETO (187ml)** - **\$9.5**

Sparkling, **ROTARI, TRENTINO** - **\$29**

Riesling, **SAINT M, PFALZ** \$6 **\$23**

Pinot Grigio, **SATORI, VENEZIE** \$7.5 **\$29**

Chardonnay, **CHATEAU SOUVERAIN, CALIFORNIA** \$6 **\$23**

Chardonnay, **FRANCISCAN, NAPA & MONTEREY COUNTY** \$8.5 **\$33**

Sauvignon Blanc, **MATUA, MARLBOROUGH** \$6.5 **\$25**

## Red Wines

Pinot Noir, **SPELLBOUND, CALIFORNIA** \$7.5 **\$29**

Merlot, **HOGUE CELLARS, COLUMBIA VALLEY** \$7 **\$27**

Petite Sirah, **GUENOC, CALIFORNIA** \$7 **\$27**

Cabemet Sauvignon, **HIDDEN CRUSH, CENTRAL COAST** \$9 **\$35**

## CBG House Wines

**WHITE WINES-** Glass \$5 Bottle \$20

*Pinot Grigio \ Chardonnay \ Moscato*

*Sauvignon Blanc \ White Zinfandel*

**RED WINES-** Glass \$5 Bottle \$20

*Pinot Noir \ Merlot \ Cabernet Sauvignon*

## Beverages

WE PROUDLY SERVE PEPSI PRODUCTS

\$2.75



### Fresh Brewed from Julius Meinl

**ICED TEA** *Sweet or Un-Sweetened* **\$2.5**

**COFFEE** *Regular or Decaf* **\$2.5**

**ESPRESSO** (single) **\$2.25** (double) **\$3.5**

**CAPPUCCINO** **\$3.75**

**LATTE** **\$3.75**

**AVAILABLE FLAVORS** **\$.75**

*Hazelnut / French Vanilla / Caramel / Dark Chocolate*