



THE EXECUTIVE DINER

NOT YOUR TYPICAL DINER

OPENING HOURS

07.00 AM
10.00 PM

ORDER ONLINE AT
WWW.THEEXECUTIVEDINER.COM

APPETIZERS

EXECUTIVE APPETIZER PLATTER 15.50

3 MOZZARELLA STICKS, 3 MAC & CHEESE BITES AND 4 WINGS.

SUN-DRIED TOMATO HUMMUS 9.50

SERVED WITH GRILLED PITA, CELERY AND CARROTS.

MOZZARELLA STICKS 9.25

8 PARMESAN HERB DUSTED MOZZARELLA STICKS SERVED WITH MARINARA SAUCE.

MARYLAND CRAB DIP 14.00

OUR CREAMY DIP FEATURES LUMP CRAB MEAT, SWEATED SHALLOTS AND OUR SPECIALTY BLEND OF SPICES. SERVED WITH CROSTINI.

MAC & CHEESE BITES 10.75

5 OF OUR HOMEMADE LIGHTLY BREADED MAC & CHEESE BITES, SERVED WITH JALAPENO CHEESE DIPPING SAUCE.

EXECUTIVE WINGS(8) 14.50

CHOICE OF SAUCES: TERIYAKI-BBQ-BUFFALO DRY RUB-LEMON PEPPER SERVED WITH CELERY/CARROTS AND OUR HOMEMADE RANCH OR BLUE CHEESE.

FRIED CALAMARI 14.00

HERB SEASONED FLOUR DUSTED FRESH CUT CALAMARI, FLASH FRIED WITH CARROT AND ONION CHIPS. SERVED WITH REMOULADE AND MARINARA.

CRAB CAKE APPETIZER 14.50

SERVED WITH A TOMATO-CUCUMBER RELISH.

SOFT SHELL CRAB 15.50

OLD BAY SEASONED FRIED BLUE CRAB WITH COLESLAW AND REMOULADE SAUCE.

CHICKEN OR STEAK QUESADILLA 12.45

SPINACH TORTILLA WITH YOUR CHOICE OF CHICKEN OR STEAK, CHEDDAR JACK CHEESE. GRILLED AND SERVED WITH GUACAMOLE, PICO DE GALLO AND SOUR CREAM.

LOADED NACHOS 15.50

FRESHLY FRIED TORTILLA CHIPS SMOTHERED WITH OUR HOUSEMADE CHILI, JALAPENO CHEDDAR SAUCE, CHEDDAR CHEESE BLEND AND BAKED. TOPPED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO AND JALAPENO.

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER CUP 6.25 BOWL 8.50

SOUTHWESTERN OUT-BACK CHILI CUP 6.25 BOWL 8.50

MIXTURE OF ANGUS BEEF WITH ESSENCE OF HERBS AND SPICES, TOPPED WITH SOUR CREAM, SHREDDED CHEDDAR/JACK CHEESE AND PICO DE GALLO

BAKED FRENCH ONION SOUP CUP 6.25 BOWL 8.50



Appetizer Platter



Southwest Cobb

SALADS

WEDGE SALAD 9.50

FRESH ICEBERG LETTUCE, BACON BITS, DICED TOMATOES AND CRUMBLLED BLUE CHEESE, SERVED WITH OUR CREAMY BLUE CHEESE DRESSING.

ARUGULA & CAPRESE 14.25

FRESH MOZZARELLA, TOMATO, FRESH BASIL AND CONFIT GARLIC ON ARUGULA TOSSED LIGHTLY WITH OUR HOUSEMADE BASIL OIL AND A DRIZZLE OF BALSAMIC REDUCTION. SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE.

SOUTHWESTERN COBB SALAD 14.00

FIELD GREENS, CHOPPED TOMATO, RED ONION, CUCUMBER, BLACK BEAN CORN RELISH, AVOCADO, SLICED PICKLED BOILED EGG AND CRUMBLLED BLUE CHEESE. SERVED WITH OUR SOUTHWEST DRESSING.

CLASSIC GREEK 12.50

ROMAINE LETTUCE TOPPED WITH ONION, KALAMATA OLIVES, BELL PEPPERS, GRAPE TOMATOES, CUCUMBER AND FETA. SERVED WITH LEMON GARLIC DRESSING.

*CLASSIC CAESAR 10.25

CHOPPED ROMAINE HEARTS, SHAVED PARMESAN, GARLIC CROUTONS, SERVED WITH OUR HOMEMADE CAESAR DRESSING.

TACO SALAD 13.25

CHOPPED ICEBERG, TORTILLA CHIPS, CHILI, CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, PICO DE GALLO, SCALLIONS AND CHOPPED TOMATOES. SERVED WITH SOUTHWEST DRESSING.

CHEF SALAD 14.25

CHOPPED ICEBERG, HAM, TURKEY, GRAPE TOMATOES, RED ONION AND CUCUMBER TOPPED WITH CHEDDAR CHEESE AND SERVED WITH A SIDE OF HOUSE MADE RANCH.

ADD: GRILLED CHICKEN \$6.00/

*STEAK \$11.00/SHRIMP \$8.75/GYRO \$7.00/

*SALMON \$10.00

BALSAMIC VINAIGRETTE - BLUE CHEESE - *CAESAR

BUTTERMILK RANCH - HONEY DIJON

THOUSAND ISLAND-HERB LEMON GARLIC -SOUTHWEST

*ADDITIONAL DRESSINGS/SAUCES \$.75

FROM THE GRILL

*CLASSIC DINER CHEESEBURGER 15.45

1/2 POUND CHARGRILLED-TO-TASTE ANGUS BURGER WITH LETTUCE, TOMATO, ONION AND CHOICE OF CHEESE ON A BRIOCHE BUN.

ADD: BACON, FRIED EGG, SLICES OF AVOCADO, BALSAMIC ONIONS \$1.50 PER ITEM

GARDEN BURGER 15.95

OUR HOMEMADE VEGGIE PATTY, MELTED SWISS CHEESE, BALSAMIC ONIONS, SLICES OF AVOCADO ON A BRIOCHE ROLL WITH REMOULADE SAUCE.

PHILLY/JERK CHICKEN SANDWICH 14.30

SAUTÉED PEPPERS AND ONIONS, CHEDDAR JACK CHEESE AND REMOULADE ON TOASTED BAGUETTE.

FRIED COD SANDWICH 15.95

BEER BATTERED COD, SHAVED LETTUCE, CHOPPED TOMATOES WITH OUR TARTAR SAUCE ON A HOAGIE ACCOMPANIED WITH COLESLAW.

ATHENS GYRO 14.50

SHAVED LAMB AND BEEF, CHOPPED TOMATOES, ONIONS, LETTUCE AND FETA WITH OUR HOMEMADE TZATZIKI.

REUBEN RUSTICA 15.25

SLOW OVEN COOKED FRESH CORNED BEEF, SLICED PASTRAMI, SWISS CHEESE, KRAUT WITH OUR THOUSAND ISLAND DRESSING ON MARBLE RYE.

BACON CLUB SANDWICH 13.50

FRESH SLICED TURKEY AND HAM ON WHITE WITH LETTUCE, TOMATO, CHEDDAR, BACON AND MAYO.

TURKEY SANDWICH 15.50

SLOW ROASTED HAND PULLED TURKEY, CARAMELIZED ONIONS, SPINACH, MELTED SWISS CHEESE AND A HONEY MUSTARD SAUCE ON SOURDOUGH.

CHICKEN AVOCADO BLT 15.85

CHARGRILLED SEASONED MARINATED CHICKEN BREAST ON LOCALLY BAKED CIABATTA WITH SMOKED GOUDA CHEESE, AVOCADO, TOMATO, GREEN LEAF LETTUCE, BACON AND AVOCADO CREMA.

FRIED CHICKEN SANDWICH 14.30

CRISPY HAND-BREADED FLASH FRIED CHICKEN BREAST, COLESLAW, TOMATO AND REMOULADE ON A BRIOCHE BUN. BUFFALO STYLE ADD \$1.25

CRAB CAKE SANDWICH 16.75

CRAB CAKE SERVED ON A BRIOCHE BUN WITH REMOULADE AND A SIDE OF HOUSE MADE CUCUMBER TOMATO RELISH.

GRILLED CHEESE SANDWICH 10.50

LAYERS OF CHEDDAR, GOUDA AND BACON ON GRILLED WHITE BREAD.

CHICKEN TENDER BASKET 12.75

5 PIECES OF FRESHLY HAND BATTERED CHICKEN STRIPS. BUFFALO STYLE ADD \$1.25

SOFT SHELL CRAB SANDWICH 15.95

SOFT SHELL CRAB SERVED ON A BRIOCHE BUN WITH TARTAR SAUCE AND A SIDE OF COLESLAW.

SHRIMP PO'BOY 16.25

LIGHTLY FRIED FLOUR DUSTED SHRIMP, SHAVED LETTUCE AND CHOPPED TOMATOES ON A HOAGIE WITH REMOULADE SAUCE.



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ALL DAY BREAKFAST

ALL EGGS AND OMELETS COME WITH TOAST AND A CHOICE OF GRITS OR HOME-FRIES OR FRUIT BOWL.

***2 EGGS ANY STYLE 8.25**

***EXECUTIVE BREAKFAST PLATTER 16.50**

2 EGGS YOUR WAY, BACON OR 2 MAPLE SAUSAGE OR 2 CHICKEN SAUSAGE, 1 BUTTERMILK PANCAKE OR SIDE OF FRENCH TOAST. (SUB MEAT WITH VEGAN SAUSAGE OR TURKEY BACON FOR \$1.25)

***STEAK & EGGS 18.50**

8OZ GRILLED-TO-TASTE CERTIFIED ANGUS STRIP STEAK, 2 EGGS YOUR WAY.

***OMELET WITH CHEESE 9.75**

A FLUFFY OMELET WITH YOUR CHOICE OF CHEESE. ADDITIONAL INGREDIENTS \$1 EACH (SOME EXCEPTIONS APPLY)

***SEAFOOD OMELET 18.00**

SHRIMP, SMOKED SALMON, FRESH SPINACH AND ONION IN A FLUFFY OMELET WITH A SIDE OF CAPER TOMATO RELISH.

***VEGETABLE OMELET 14.25**

A FLUFFY OMELET WITH SPINACH, ONION, MUSHROOM, ASPARAGUS AND SWISS CHEESE.

***THE FARM OMELET 14.25**

HAM, BACON, PEPPERS, ONION AND CHEDDAR JACK CHEESE IN A FLUFFY OMELET.

***GREEK OMELET 13.55**

SPINACH, SCALLIONS, TOMATO AND FETA IN A FLUFFY OMELET.

***CORNED BEEF HASH & EGGS 14.95**

2 EGGS YOUR WAY SERVED OVER FRESHLY MADE CORNED BEEF HASH AND COVERED IN CHICKEN SAUSAGE GRAVY.

***HAM & EGGS 14.50**

FRESHLY SLICED HAM AND 2 EGGS.

***COUNTRY FRIED STEAK & EGGS 17.75**

FRIED STEAK COVERED WITH CHICKEN SAUSAGE GRAVY, 2 EGGS YOUR WAY.

***SMOKED SALMON BENEDICT 16.25**

SMOKED SALMON, BRAISED SPINACH, POACHED EGGS AND HOLLANDAISE SAUCE ON A BUTTERMILK BISCUIT.

***CLASSIC EGGS BENEDICT 13.75**

POACHED EGGS, CANADIAN BACON ON ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE.

SHRIMP & GRITS 16.50

GRITS TOPPED WITH SHREDDED CHEESE, 5 SEASONED SHRIMP WITH BACON BITS, SCALLIONS AND A SHRIMP BISQUE SAUCE.

BREAKFAST BURRITO 14.75

SCRAMBLED EGGS, ANDOUILLE SAUSAGE, BLACK-BEAN CORN RELISH, AVOCADO AND CHEDDAR CHEESE IN A SPINACH TORTILLA SERVED WITH AVOCADO CREMA AND PICO DE GALLO.

CHICKEN & WAFFLES 15.85

4 PIECES OF FRIED CHICKEN STRIPS AND WAFFLE WITH A SIDE OF CHICKEN SAUSAGE GRAVY.

SAUSAGE & BISCUITS 13.75

CHOPPED CHICKEN SAUSAGE AND BISCUITS IN A WHITE PEPPERY COUNTRY GRAVY TOPPED AND BAKED WITH SHREDDED CHEESE AND SCALLIONS.

BELGIAN WAFFLE: PLAIN: 7.15 LOADED: 10.00

TOPPED WITH FRESH BANANAS, FRESH BERRIES, SUGAR AND CINNAMON

FRENCH TOAST 9.75

2 SLICES OF DEEP FRIED FRENCH TOAST, FRESH BERRIES, POWDERED SUGAR AND CINNAMON



Shrimp & Grits



2 Eggs Any Style w/Side of Bacon

BREAKFAST SIDES

***EXTRA EGG 2.10**

GRITS (CHEESE OPTIONAL) 3.75/5.00

3 CHICKEN SAUSAGE PATTIES/3 MAPLE SAUSAGES 4.00

3 VEGAN BREAKFAST SAUSAGE 5.50

CORNED BEEF HASH 5.95

HAM 6.00

CANADIAN BACON 4.20

***BACON/TURKEY BACON: 4 STRIPS 4.50**

BREAD CHOICES: WHITE, SOURDOUGH,

WHOLE WHEAT, RYE, BUTTERMILK

BISCUIT/ENGLISH MUFFIN 1/1.25

HOME FRIES 4.50

FRENCH TOAST SIDE (PLAIN) 4.50

BUTTERMILK PANCAKE (PLAIN) 1/ 4.50

FRUIT BOWL 4.75

SIDE CHEESE: CHEDDAR, SWISS, SHREDDED MOZZARELLA, FETA CHEESE, PROVOLONE, GOUDA, PEPPER JACK 1.25

KIDS MENU

(CHILDREN UNDER 12 SOFT DRINK INCLUDED)

KIDS GRILLED CHEESE 7.00

KIDS SPAGHETTI & MEATBALLS 7.75

KIDS CHICKEN PARMESAN 8.75

KIDS FISH STICKS 9.25

KIDS CHICKEN TENDERS 7.75

KIDS EXECUTIVE BREAKFAST 9.25

(1 EGG, FRUIT, CHOICE OF BACON OR CHICKEN SAUSAGE OR MAPLE SAUSAGE AND MINI PANCAKE)

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS.

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OR ARE PREGNANT. SOME ITEMS ARE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS



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ALL DAY ENTREES

ALL ENTREES SERVED WITH COMPLIMENTARY GARDEN SALAD

FISH & CHIPS 17.75

BEER BATTERED COD, SEASONED FRIES, COLESLAW AND TARTAR SAUCE.

COUNTRY STYLE MEATLOAF & GRAVY 17.75

A BLEND OF ANGUS BEEF, OUR SPECIALTY HERBS AND SPICES, GARLIC MASHED POTATOES WITH A VEGETABLE MEDLEY.

SPAGHETTI & MEATBALLS 16.50

HOMEMADE HERB SPICE SEASONED BEEF MEATBALLS, TOSSED WITH MARINARA, SPAGHETTI AND GRATED PARMESAN.

CHICKEN PARMIGIANA 17.75

TENDER CUT OF HERB BREADED CHICKEN BREAST, SERVED WITH LINGUINE TOSSED IN OUR BASIL TOMATO SAUCE.

BAKED MAC & CHEESE 18.50

PEPPERS AND ONIONS MIXED WITH MADE TO ORDER MAC AND CHEESE AND TOPPED WITH FRIED CHICKEN TENDERS.

BBQ RIBS 22.50

FULL RACK OF SEASONED CURED RUBBED ST. LOUIS PORK RIBS, BRAISED AND SLOW OVEN COOKED. BRUSHED WITH OUR SIGNATURE BBQ SAUCE. SERVED WITH OUR HAND CUT SEASONED FRIES AND SPECIALTY BLEND COLESLAW. (SUB HALF RACK FOR CRAB CAKE \$4)

OF THE SEA TACOS 20.00

MIX OF COD AND SHRIMP, ASSEMBLED IN THREE WARM WHITE CORN TORTILLAS WITH SHAVED LETTUCE, PICO DE GALLO, PULLED CILANTRO, FRESH CRUMBLED FETA AND SIDE OF AVOCADO CREMA.

*MEDITERRANEAN SALMON 22.50

PAN SEARED HERB SEASONED SALMON WITH CHOPPED TOMATOES, SHALLOTS, GARLIC AND CAPERS IN A WHITE WINE BUTTER SAUCE. SERVED OVER BRAISED SPINACH AND CORN. SPRINKLED WITH FETA CHEESE.

ROASTED CHICKEN 21.25

FRENCH BUTCHERED HALF CHICKEN, PAN ROASTED AND FINISHED IN BUTTER LEMON PAN AU JUS. SERVED OVER GARLIC MASHED POTATOES AND GRILLED ASPARAGUS. (30-35 MINUTE COOK TIME)

CHICKEN PICATTA 17.75

LIGHTLY FLOURED CHICKEN BREAST PAN FRIED IN A LEMON BUTTER WHITE WINE SAUCE AND TOSSED WITH FRIED CAPERS. SERVED OVER SPAGHETTI. (SUB *SALMON \$5)

VEGETABLE POMODORO 18.25

BROCCOLI, ASPARAGUS, MUSHROOM AND SPINACH, ONION AND GARLIC IN A MARINARA SAUCE. TOSSED WITH LINGUINI PASTA AND TOPPED WITH PARMESAN.

SHRIMP A LA VODKA 21.00

SHRIMP, GARLIC, ONION, TOMATO AND MUSHROOM IN A CREAMY VODKA SAUCE TOSSED WITH LINGUINE.

GRILLED CHICKEN BREAST DINNER 16.95

MARINATED 6OZ GRILLED CHICKEN BREAST SERVED WITH CILANTRO LIME RICE AND VEGETABLE MEDLEY. (SUBSTITUTE *SALMON\$4 OR *STEAK \$5)

JAMBALAYA 17.95

ANDOUILLE SAUSAGE, SHRIMP, CHICKEN, BACON, ONION, PEPPERS, CELERY AND FRESH GARLIC COOKED DOWN WITH RICE AND GARNISHED WITH GREEN ONIONS.

COLD DRINKS

SPARKLING PELLEGRINO WATER:

500ML. 5.25 1 LITER. 8.00

FRESH BREWED ICE TEA 3.15

SOFT DRINKS 2.95

COKE/ DIET COKE/COKE ZERO/SPRITE/

ORANGE FANTA/LEMONADE/ GINGER

ALE/DR PEPPER

SEASONED TOMATO JUICE 3.45

FRESH SQUEEZED ORANGE JUICE

REGULAR 6.75 LARGE 11.50

ORANGE JUICE-LEMONADE 5.00

CRANBERRY JUICE 3.15

APPLE JUICE 3.15

PINEAPPLE JUICE 3.15

GRAPEFRUIT JUICE 3.15

MILK 3.15

CHOCOLATE MILK 3.50

ICED TEA-LEMONADE 3.00

COLD BREW COFFEE 5.25



Country Style Meatloaf

SIDES

GARDEN SALAD 5.00

GRILLED ASPARAGUS 5.75

FRIES 4.75

MAC & CHEESE 5.50

SWEET POTATO FRIES 5.00

MASHED POTATOES 4.75

ONION RINGS 5.50

VEGETABLE MEDLEY 5.75

BRAISED SPINACH 5.50

CILANTRO LIME RICE 5.75

COLESLAW 4.50

HOT DRINKS

ASSORTED HOT TEAS 3.75

COFFEE 2.85

CAPPUCCINO 4.00

AMERICANO 4.00

RED EYE 4.25

LATTE 4.00

ESPRESSO 3.45

HOT CHOCOLATE 3.95



Chicken Picatta



DRINKS MENU

COCKTAILS

- MIMOSA PITCHER 65.00
- TEQUILA SUNRISE 11.75
- CHAMPAGNE PUNCH 11.50

CHAMPAGNE, GINGER LIQUOR, PINEAPPLE JUICE AND STRAWBERRIES.

- MIMOSA WITH FRESH SQUEEZED ORANGE JUICE 9.50
- GRAND MARNIER & BUBBLES 11.75
- MIMOSA COCKTAIL (CHAMPAGNE/COINTREAU/OJ). 11.75
- BLUE BERRY MOJITO 11.50
- OLD FASHIONED 10.25
- BACK NINE 9.50

DEEP EDDY SWEET TEA VODKA, LEMONADE

- MEXICAN MULE 11.25

TEQUILA, GINGER BEER, LIME JUICE, LIME WEDGE

- RED SANGRIA 10.25

- ROSE SANGRIA 10.25

- MARGARITA (LIME, MANGO OR STRAWBERRY) 11.50

- SANGARITA (RED OR ROSE) 11.75

- COSMOPOLITAN 11.75

- APPLETINI 13.25

- PEACH & MELON MARTINI 13.25

- PIÑA COLADA(ON THE ROCKS) 11.25



WHITE WINE

- NORE CHARDONNAY, FRANCE 8.00/40.00

- OLD COACH ROAD SAUVIGNON BLANC, NEW ZEALAND 10.25/51.25

- ORNELLA MOLON PINOT GRIGIO, ITALY 9.50/47.50

- ESSAY CHENIN BLANC, SOUTH AFRICA 7.50/37.50

- CARL GRAFF MOSEL RIESLING, GERMANY 11.25/56.25

- CA'DEL BAIO MOSCATO 10.75/53.75

RED WINE

- THOMAS HENRY PINOT NOIR, CALIFORNIA 11.25/56.25

- ÁNDICA CABERNET SAUVIGNON, CHILE 9.50/47.50

- FAMILIA MAYOL MALBEC, ARGENTINA 11.25/56.25

- ESSAY SYRAH, SOUTH AFRICA 8.50/42.50

- LEGADO DEL MONCAYO GARNACHA, SPAIN 9.00/45.00

SPARKLING/ROSÉ

- SALASAR CREMONT DE LIXOUX BRUT, FRANCE 9.25/46.25

- BIUTIFUL BRUT 8.25/41.25

- CUNE ROSADO, SPAIN 8.50/42.50

- FATTORIA CONCA D'ORO PROSECCO 10.00/50.00



MOCKTAILS

- PIÑA COLADA 8.50
- STRAWBERRY DAIQUIRI 8.50
- BLUEBERRY MOJITO 8.50



LIQUORS

- JOSE SILVER/GOLD TEQUILA 6.00
- PATRON SILVER TEQUILA 11.25
- CASAMIGOS REPOSADO 11.25
- BACARDI SILVER/GOLD RUM 8.50
- CAPTAIN MORGAN SPICED RUM 8.50
- JAMESON IRISH WHISKEY 8.50
- JACK DANIELS WHISKEY 8.50
- JIM BEAM WHISKEY 8.50
- NOB CREEK BOURBON/RYE WHISKEY 11.25
- MICHTER'S BOURBON 11.25
- CROWN ROYAL WHISKEY 8.50
- TITO'S VODKA 8.50
- ABSOLUT VODKA 8.50
- GREY GOOSE VODKA 11.25

BEER LIST

- PABST BLUE RIBBON 5.00
- MILLER LITE 5.75
- AMSTEL LIGHT 6.50
- BLUE MOON 6.50
- HEINEKEN 6.50
- CORONA 6.50
- MODELO 6.50
- GUINNESS STOUT 6.50



BEER ON TAP

- LAGUNITAS IPA 8.25
- XX LAGER 8.25
- SAM ADAMS SEASONAL 8.25