



GUNTRY

MARYLAND

Café Menu

A Gourmet Café located in Maryland's finest indoor gun range and education center.

Primers

Onion Rings	\$3
Fried Pickles	\$4
Fries	\$3
Chips	\$1 ^{.50}
Bacon Mac n' Cheese	\$3 ^{.50}
Cole Slaw	\$2
Potato Salad	\$2

Salads

Blackened Salmon Spinach	\$14
<i>served with warm Bacon Dressing</i>	
Caesar	\$6 ^{.50}
Asian	\$7 ^{.25}
Apple Cranberry Nut	\$7 ^{.25}
Add 4oz. Grilled Chicken	\$3
Add 5oz. Baked Salmon	\$9
Add Ahi Tuna	\$8

Platters

<i>served with french fries and coleslaw</i>	
1/2 Rack Ribs	\$12 ^{.25}
Full Rack Ribs	\$21

Beverages

Bottled Water, Coffee, Hot Tea	\$2
Fountain Soda, Iced Tea	\$2 ^{.50}
Powerade, Ginger Ale	\$3
Monster, Core Power	\$4 ^{.50}

Flatbreads

Chicken Alfredo	\$11
<i>creamy Alfredo sauce, chicken breast topped with parmesan and mozzarella cheeses</i>	
Shrimp Dip Flatbread	\$12
<i>fire charred flatbread smothered in a rich creamy Old Bay cheese dip topped with tender Gulf shrimp</i>	
Pepperoni	\$7
<i>fire charred flatbread loaded with pepperoni, marinara and mozzarella</i>	
Tuscan Chicken	\$10
<i>rich pesto, chicken breast, asiago, parmesan and mozzarella cheeses topped with a tomato and red onion relish and balsamic drizzle</i>	

Handhelds

Turkey Bacon Panini	\$9
<i>smoked turkey breast, bacon, roasted red pepper, red onion, ancho lime mayonnaise on southwest oil herbed sourdough bread</i>	
Smoked Brisket	\$10
<i>12-hr smoked brisket, caramelized onions, asiago cheese, horseradish pickles, homemade BBQ sauce on toasted sourdough bread</i>	
Shrimp Po' Boy	\$11
<i>tender battered Gulf shrimp rolled in chili remoulade served on a toasted brioche roll with wild greens and sliced tomato</i>	
Chicken Salad Sandwich	\$7 ^{.50}
<i>home-made with a touch of Old Bay seasoning served on multigrain bread with spinach and tomato</i>	
Pork Belly Sandwich	\$10
<i>slow braised pork belly with pickled vegetables, candied bacon, lime sriracha sauce, served on a toasted ciabatta roll</i>	
Buffalo Chicken Dip Grilled Cheese	\$11
<i>creamy hot buffalo chicken dip topped with American cheese, bacon, sriracha and cowboy candy served open faced</i>	

HOST YOUR NEXT EVENT HERE

Ask us about our in-house catering:
Paul Glomp, General Manager
pglomp@guntry.com 443-973-4867, ext. 119

Café Hours: Tue-Thu 11-7 | Fri-Sat 11-8 | Sun 11-6
10705 Red Run Blvd., Owings Mills, MD 21117

Note: Menu and prices subject to change.