

"We believe Food & Drinks are best shared
with Friends and Family"



Interested in a private event? Ask your server for our
Banquet Coordinator's contact information. We can
host events from 20-200 guests!

1600 Frederick Road Catonsville, MD 21228 410-788-2500

APPETIZERS

Crab Egg Rolls

House-made Lump crab eggrolls, with sweet
chili dipping sauce. 18.99

GF Matthew's Crab Dip

Jumbo Lump crab, creamy Old Bay sherry
sauce, Jack cheese, with French bread. 17.99

Crispy Chicken Tenders

with honey mustard & barbecue sauce. 10.99

Add French fries \$3

Crab Pretzel

A soft braided pretzel topped with crab dip,
cheddar & Jack cheese. 16.99

Mini Rockfish Tacos

Blackened Rockfish, crunchy slaw, pico de
gallo, pineapple, sriracha sour cream. 15.99

Pretzel Nuggets

with chipotle cheddar dip. 9.99

Sweet Potato Fries

with warm cinnamon cream cheese. 8.99

Ahi Tuna

Blackened, seared-rare, sliced thin, over
crunchy slaw, with spicy mustard & sweet
chili sauce. 16.99

Southwestern Egg Rolls

Chipotle seasoned chicken, corn, black beans,
with spicy ranch dip. 13.99

GF Crab Stuffed Mushrooms

topped with Lump crab imperial. 16.99

Prince Edward Is. Mussels

1lb, garlic butter, roasted corn, tomatoes,
parsley, with toasted baguette. 16.99

Quesadillas

Chicken, tomatoes, roasted corn salsa,
scallions & cheese. 13.99

Mashed Potato, bacon, cheese. 10.99

Mezzarella Sticks

with warm marinara sauce. 9.99

Coconut Shrimp

with chilled raspberry Melba sauce. 14.99

NEW Spicy Fried Green Beans

Battered green beans, deep-fried, and served
with pepper horseradish aioli. 12.99

Matteo Meatballs

House-made meatballs, simmered in
marinara, topped with mozzarella, served with
french bread. 15.99

GF Steamed Shrimp

Easy peel (16-20) ½lb 12.99/ 1lb 20.99

GF Wings

Buffalo Sauce: Hot, Medium, Mild, Old Bay,
Garlic, BBQ, Asian, Lemon Pepper, Sweet
Chili, Parmesan, Roasted Habanero,
Uncensored, celery & bleu cheese dip. 15.99

Shrimp Toastini

Jumbo shrimp, sautéed in a creamy old bay
sauce, served over crostini 11.99

NEW Shrimp Scampi Dip

A delicious creamy-cheesy shrimp scampi dip,
with toasted French bread. 15.99

DE-CONSTRUCTED FLATBREADS

Figgy Jam

Honey herb goat cheese, fig jam & crushed candied pecans, with
grilled flatbread. 17.99

Brie La La

Grilled brie wheel, pear-cran compote, crushed candied pecans &
raspberry melba with grilled flatbread. 17.99

SOUPS & GOURMET SALADS * Chicken 6. / Shrimp 8 / Salmon 10.50 / Crab & Shrimp 12.

Seafood Gumbo 9.99

Montrachet Mixed greens, breaded
warm goat cheese, cran-raisins, candied
walnuts, balsamic vinaigrette. 11.99

French Onion 8.99

GF **Poached Pear** Mixed greens, brandy
poached pears, goat cheese, candied walnuts,
champagne vinaigrette. 11.99

Soup Du Jour Market Price

GF **Beet Salad** Mixed greens, red beets, bleu
cheese, red onion & candied walnuts, with
raspberry vinaigrette. 11.99

GF Sweet & Savory

Fresh spinach, candied pecans, crumbled goat, cran-pear compote, with balsamic glaze. 11.99

SIGNATURE SALADS

* Chicken 6. / Shrimp 8 / Salmon 10.50 / Crab & Shrimp 12.

Caesar

Romaine, house made herb croutons,
Parmesan, Caesar dressing. 10.99

Spinach

Fresh spinach, mushroom, red onion,
Applewood smoked bacon, hard boiled egg,
warm bacon dressing. 13.99

GF Continental

Grilled chicken, Applewood smoked bacon,
cheddar cheese, garden salad, honey mustard.
16.99

GF Greek

Shrimp & Lump crab, feta cheese, grape
tomatoes, black olives, red onion, mixed
greens, balsamic vinaigrette. 18.99

GF Catonsville Cobb

Grilled chicken, avocado, tomatoes, bacon,
sliced egg, crumbled bleu, mixed greens,
honey mustard. 17.99

Buffalo Chicken

Breaded buffalo chicken, garden salad, bleu
cheese dressing. 16.99

GF Tenderloin

Cajun seasoned tenderloin, sautéed onions,
crumbled bleu, garden salad tossed in
balsamic vinaigrette 18.99

Southwestern

Grilled chicken, bean corn salsa, fried tortilla
strips, cheddar, garden salad, spicy ranch
dressing. 16.99

Asian Chicken

Grilled chicken, crispy noodles, dried
apricots, garden salad, tossed in sesame
ginger dressing. 16.99

ENTRÉES

add a small garden or small caeser 5.50

GF Chicken St. Michael

Grilled chicken with Lump crab in a
mushroom & shallot brandy cream sauce,
dash of Old Bay, with mashed potatoes &
asparagus. 30.99

Seafood Mac & Cheese

Lump crab, shrimp & pasta blended with
Jack, cheddar, & asiago cheeses. With a
baguette. 23.99

Filet Mignon & Crab Cake

Broiled Lump crab cake & 5 oz. filet with a
side of bearnaise, mashed potatoes &
asparagus. 36.99

GF Baby Back Ribs

Fall off the bone barbecue with fries and cole
slaw. ½ 19.99 Full 29.99

Sweet Glazed Meatloaf

Homemade with a brown sugar tomato glaze,
mashed potatoes & seasonal vegetables. 19.99

GF The Beaumont

Fresh salmon fillet (wild) topped with a Dijon
dill cream sauce over rice pilaf, served with
seasonal vegetable. 24.99

Salmon Victoria

Fresh salmon fillet (wild), over sautéed
spinach & goat cheese, atop rice pilaf,
drizzled with balsamic reduction. 24.99

Crab Cake

Broiled Lump crab cake, rice pilaf &
asparagus. Single 24.99 Twin 44.99

Chicken Pot Pie

Homemade, traditional fillings in a creamy
sauce, with a flakey buttery crust. 18.99

Chicken Crepes

Roasted chicken, ham, mushrooms, scallions,
parmesan cream sauce with rice pilaf &
seasonal vegetable. 21.99

Pasta Annapolis

Sea scallops, Jumbo shrimp, Lump crab,
penne pasta in an Old Bay cream sauce.
32.99

Tender Pot Roast

Melt in your mouth roast, topped with a red
wine demi glaze, with mashed potatoes &
seasonal vegetable. 21.99

GF Teriyaki Pork Chop

10oz Bone-In pork chop, grilled, finished with
a Teriyaki glaze, served with mashed potatoes
& asparagus. 22.99

Filet Mignon

Grilled center cut filet with a side of
bearnaise, mashed potatoes & asparagus.
5 oz. 27.99 8 oz. 36.99

Add Red Wine Demi Glaze / Black & Bleu 2.
Lump Crab bearnaise 10.

Sides Mashed Potatoes, Baked Potato, Rice Pilaf, French Fries, Cole Slaw, Sautéed Spinach, Seasonal Vegetable 4. each Onion Rings 5.
Asparagus 6.

*For Parties of 5 or more, an 20% gratuity will be added. Each table will receive one check, with no more than two forms of payment accepted, no personal checks

Crab Cake

Broiled Jumbo Lump crab cake, served with lettuce & tomato on a brioche bun. Served with tartar sauce. 24.99

Pot Roast Melt

Braised beef, crispy fried onions, jack cheese, horseradish aioli, on a brioche bun. 14.99

Shrimp Salad

Shrimp, celery, onion, Old Bay & mayo, lettuce & tomato on a brioche bun. 15.99

Matthew's Chicken

Grilled chicken topped with crab dip & cheddar, on a toasted brioche bun. 15.99

NEW Monte Cristo

A warm French toast sandwich filled with smoked turkey, ham, and Swiss cheese. Dusted with powdered sugar, served with raspberry jam. 16.99

The Avalon

Marinated thinly sliced beef, sautéed onions, sharp cheddar, horseradish mayo, on grilled sourdough. 14.99

Ultimate Grilled Chicken

Chicken, melted mozzarella cheese, pesto sauce & tomato, on grilled sourdough. 14.99

Matthew's Meatless Burger

Grilled "Beyond Burger" topped with avocado, pickled red onions, lettuce, tomato & herb mayo, on a wheat bun. 14.50

Westchester Burger

Grilled half pound Angus beef, lettuce, tomato, onion & a side of mayo on a toasted brioche bun. 14.50

Reuben

Lean corned beef, sauerkraut, thousand island, melted Swiss on rye. 14.99

NEW Meatball Sub

House-made meatballs, marinara sauce & melted mozzarella on a toasted baguette. 16.99

Hot American

Baked ham, turkey, salami, mozzarella, pepperoncini, lettuce, tomato & herb mayo on toasted French bread 15.99

The Parisian

A warm flat bread filled with turkey, brie, mixed greens & cran-mayo. 14.99

Traditional Club

Turkey, ham, Swiss, Applewood bacon, lettuce, tomato & mayo on triple stacked toast. 15.99

NEW The Bambino

Thinly sliced Turkey breast, bacon, tomato, thousand island dressing and American Cheese on grilled sour dough. 14.99

Sandwich Add ons: Sautéed Onions, Sautéed Mushrooms .50 each / American, Bleu, Jack, Cheddar, Mozzarella, Swiss, Applewood Smoked Bacon, Avocado 1.00 each

History of 1600 Frederick Road, Catonsville, Maryland



1862-1890 Matthew's 1600 main building was erected circa 1860's. This century and a half old building began its long history in the hospitality trade as the Terminus Hotel. Thomas Litchfield was the proprietor. It was a waiting station at the end of the line for the newly formed Frederick Road horse car line. Meals were served on the first floor, rooms for overnight stays on the second floor and attached stables on the west side.

1890-1919 James William Stoddard was one of the drivers for the horse car line in 1883 and he purchased the Hotel in the late 1890's. The hotel became known as the Terminal Hotel and Stoddard's Palm Garden. In the 1890's, Mr. Stoddard added a framed covered structure adjoining the east side of the hotel which he named the "Palm Garden". This made waiting for the horse car wonderfully comfortable. Picnic tables and swings were added on the lawn surrounding the building. With the advent of electricity, the horse-car line was to yield to the electric streetcar by the early 1900's. This became a popular stop on the line.

1919-1948 In 1919 Sidney Reinach purchased the Terminal Hotel. The name was changed to "Reinach's". After removing the stables, Mr. Reinach added an elevated trellised porch on the west side of the building. Decorated with colored lights and an om-pah band playing, it had the appearance in the summer months of an old-fashioned German Beer Garden. He and his wife Amelia were the proprietors until 1948.

1950-1975 the establishment became "The Ridgeway Inn" as a restaurant, no longer a hotel.

1976-1979 the property operated as a restaurant "Snyder's West" for several years.

1979-1981 Jules Loverde's Disco. Painted black inside, wall-to-wall mirrors, DJ booth & smoke machines.

1983-1993 the building was renovated back to a restaurant and party venue known as "Russell's Ltd".

1993-2003 the building housed a seafood restaurant "The Wharfside".

2003-Present 2003 and the early part of 2004, the Parsons completely renovated the building to become, "Matthew's 1600" Restaurant & Bar, opening on July 6, 2004. The Parsons wanted the space to be a neighborhood gathering place where their dining and entertaining needs would be met. Their belief is, all guests are special, listen to them, buy quality ingredients, prepare their favorites with care, and serve them with a smile. This is the concept that they have followed for over 45 years in the hospitality business. Proudly Matthew's 1600 has been the neighborhood hot spot since opening day. We strive every day to make guests happy and in turn continue to make new friends.

Interesting Tidbits About the Property

- 1880's: Jousting tournaments were held on the lawn. Prizes were awarded to the jousters who lanced the most rings, \$20 1st prize, \$15 2nd, \$10 3rd & \$5 for 4th.
- 1886: An ad for the Terminus Hotel in the Baltimore Sun stated: Catonsville is noted as a summer resort and its healthy location and beautiful shady walks. Every accommodation guaranteed. Wines, Liquors and Cigars of the best brands. Meals at all hours at moderate charges.
- 1900: A Baltimore Sun ad: Fireworks-Fireworks. Take Catonsville car to Stoddard's Palm Garden. Great display and music. Those seeking more intellectual pursuits could also be found here.

1922: Reinach's was raided during prohibition. Liquor was found in hidden window seat compartments.

Through the Years stories of ghost viewings were reported. Some saw civil war era soldiers, others witnessed a woman in a long dress and apron, and some heard music. The woman in the apron is thought to be the spirit of Amelia Reinach, who operated the business from 1919-1948. All reports were of happy spirits, no menacing energy.