


# Dinner Selections



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## Appetizers



**MARYLAND VEGETABLE CRAB SOUP** Our take on this classic Maryland favorite; a delicious mix of fresh vegetables, bacon, tomato and lump crab meat  
*Cup 6.99 / Bowl 7.99*

**VEGETARIAN THREE BEAN CHILI** Homemade vegetarian chili, garnished with crispy tortilla chips, topped with cheddar cheese  
*Cup 5.50 / Bowl 6.50*

**SHRIMP & CRAB IMPERIAL** Fresh shrimp and lump crab meat tossed in an imperial sauce before being finished in the oven until golden brown; served with toasted ciabatta bread 16.99

**QUARTERFIELD NACHOS** Tortilla chips  smothered in melted cheddar, vegetarian chili, fresh black bean and corn salsa; topped with fresh jalapeños, sour cream and guacamole  
*13.99 Add chicken 6.00*

**CRAB QUESADILLA** Old Bay® tortilla, stuffed with crab meat, mozzarella cheese, pesto and tomato 16.99

**CRAB DIP** A traditional blend of cream cheese, backfin crab meat, cheddar cheese and spices; served with warm pretzel rolls 16.99

**BBQ CHICKEN QUESADILLA** Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 14.50

**CRISPY BRUSSEL SPROUTS** Topped with bacon, gorgonzola, honey, lemon and balsamic glaze 12.99

**FIRECRACKER SHRIMP** Beer-battered shrimp, fried and tossed in a sweet and spicy Thai chili sauce and topped with sesame seeds and a drizzle of cusabi 13.99

**SMOTHERED FRIES** Our seasoned fries,  topped with mozzarella, cheddar cheese and bacon; served with a ranch dipping sauce 10.99

**TOMATO BASIL MEATBALLS** Large blended meatballs in our house made tomato basil sauce with fresh mozzarella and basil; served with toasted ciabatta bread 14.50

**STEAK QUESADILLA** Braised tenderloin stuffed inside a chili tortilla with peppers, onions, cheddar and mozzarella cheeses; topped with poblano avocado drizzle 15.50

**BBQ STUFFED JALAPEÑOS** Four large jalapeños, stuffed with our homemade BBQ chicken and cream cheese mixture; beer battered then fried, served with southwestern sour cream 12.99

**FRIED GREEN BRUSCHETTA** Crispy fried green tomatoes topped with guacamole and bruschetta spiced shrimp; drizzled with poblano avocado ranch 14.99

 *Gluten Free (Please specify allergies)*


## Entrée Salads



**QUARTERFIELD SALAD** Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 16.50 


**CHICKEN FAJITA CAESAR** Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 15.99

**SESAME CHICKEN SPINACH SALAD** Fresh baby spinach and mixed field greens, green onions, red peppers, shredded carrots, mushrooms, mandarin oranges and sesame chicken served with raspberry and soy ginger vinaigrettes 16.50

**SIRLOIN SALAD** Mixed greens, tomato wedges, sliced red onion and Gorgonzola cheese topped with sirloin grilled to temperature and bleu cheese dressing on the side 17.99 

**SHRIMP SPINACH SALAD** Sautéed Cajun shrimp, fresh baby spinach with bacon, sliced peaches, feta cheese, toasted almonds and strawberries; served with maple vinaigrette dressing 16.50 

**BUFFALO CHICKEN SALAD** Boneless fried chicken breast strips tossed with buffalo style hot sauce, served over mixed greens, cheddar cheese and tomatoes with bleu cheese dressing 15.99

**CHICKEN TACO SALAD** Tortilla crusted chicken served over shredded iceberg lettuce with vegetarian chili, cheddar cheese and black bean and corn pico; topped with sour cream and guacamole 16.50 

**TUNA NICOISE SALAD** Pepper seasoned Ahi tuna with mixed greens, Kalamata olives, tomatoes, artichoke hearts, feta cheese, anchovies and pepperoncini peppers; served with grilled flat bread and drizzled with a Cusabi ranch dressing 18.50 

**HARVEST SALAD** Fresh arugula topped with apple slices, strawberries, candied pecans, gorgonzola cheese, crispy onions and bacon; served with our maple vinaigrette 12.50  
**\*Add a topper: Chicken \$8 Sirloin \$10 Salmon \$11**

**GRILLED CHICKEN CAESAR** Marinated grilled chicken served over our classic Caesar 15.99

**AHI TUNA CAESAR** Grilled or blackened Ahi tuna over a classic Caesar 17.99

*All salads come with a mini pumpkin muffin.*

**SALAD DRESSINGS:** Quarterfield Dressing, Balsamic Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Pepper Parmesan, Cusabi, Caesar, Poblano Ranch, Oil & Vinegar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

## Entrées

All entrees served with dinner rolls and honey butter.



**SESAME CHICKEN** Sesame and Japanese bread crumb encrusted chicken breast topped with plum sauce; served with specialty rice and sautéed vegetables 22.50

**MEATLOAF** Homemade meatloaf topped with brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 18.99

**CRAB CAKES** Twin jumbo lump crab cakes broiled and served with Old Bay® tartar sauce, specialty rice and asparagus Market Price



**HERB CRUSTED SALMON** Fresh salmon filet encrusted with herbs and Japanese bread crumbs, baked and topped with mustard dill sauce; served with specialty rice and grilled asparagus 23.50



Denotes a "Grill Favorite"



**CHESAPEAKE PASTA** Grilled sliced chicken breast and lump crab meat; sautéed with fresh basil, tomato & baby spinach in an Old Bay® cream sauce, tossed with fettuccine 24.99

**BEEF SHORTRIBS** Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze 25.50

**GRILLED TENDERLOIN** 6oz. center cut filet mignon topped with roasted shallot-brandy demi-glaze; served with mashed potatoes and green beans 26.50

**FISH & CHIPS** Fresh fish filet battered with our homemade beer batter; served with seasoned fries, cole slaw and a side of Old Bay® tartar sauce 20.99

**COUNTRY FRIED STEAK** Black Angus Beefsteak, battered and fried; topped with a classic brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 19.99

**GRILLED NEW YORK STRIP** 10oz New York strip steak grilled then topped with mushroom bourbon sauce; served with mashed potatoes and sauteed vegetables 25.99

**CALIFORNIA PASTA** Large shrimp and lump crab meat sautéed with marinated roasted tomatoes, onions and spinach then tossed with angel hair pasta in a fresh herb-infused white wine butter sauce 25.50

**Add a side salad:**  
Garden or Caesar 2.99  
Quarterfield 3.99

*Be sure to check out our rotating seasonal menu and specials!*

## Sandwiches

All sandwiches served with choice of: house pasta salad, coleslaw or seasoned fries.

To substitute a Garden salad, Caesar salad, or onion rings add 1.75. To substitute a Quarterfield Salad or fresh fruit add 1.99.



**THE GRILL BURGER** All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 15.99

**ALL AMERICAN BURGER** All beef burger topped with American cheese 15.50 *Mushrooms or bacon add .60 each*

**THREE CHEESE BURGER** All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 15.99

**SURF AND TURF BURGER** Homemade fried crab cake and all beef burger with lettuce, tomato, cheddar cheese and chipotle aioli 17.99

**CRAB CAKE SANDWICH** Broiled jumbo lump crab cake served on a toasted bun with lettuce, tomato and Old Bay® tartar sauce Market Price

**GRILLED REUBEN** Lean corned beef grilled on marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 14.99

**MAHI REUBEN** Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 17.50

**SHORT RIB SUB** House braised short ribs served on a toasted Milano roll then topped with chimichurri, caramelized onions and arugula 17.99

**FRENCH DIP** Tender roast beef, roasted in house and topped with caramelized onions with melted provolone cheese served on a toasted baguette with traditional au jus and tiger sauce 16.50

**CRISPY CHICKEN CLUB** Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 15.99 *Or, substitute grilled chicken at no additional cost.*

## Sides

**MASHED POTATOES** 4.00

**GRILLED ASPARAGUS** 4.00

**GREEN BEANS** 4.00

**SAUTÉED VEGETABLES** 4.00

**SEASONED RICE** 3.50

**CREAMED OR SAUTÉED SPINACH** 4.50

**FRENCH FRIES** 4.00

**ONION RINGS** Beer battered 4.50

**SIDE GARDEN SALAD** 3.99

**SIDE CAESAR SALAD** 3.99

**SIDE QUARTERFIELD SALAD** 4.99

## Beverages

**FOUNTAIN DRINKS** Coca Cola®, Diet Coke®, Coke Zero, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 3.25

**RASPBERRY LEMONADE** 3.25

**COFFEE** Fresh brewed regular or decaf 2.99

**HAZELNUT COFFEE** 3.25

**HOT CHOCOLATE** with whipped cream 3.50

**HOT TEA** 2.50

**HERBAL TEA** Four varieties 2.75

**SPICED ICED TEA** A Grill signature blend of teas, juices and spices; served hot or cold 3.50

**ICED TEA** Unsweetened 2.99

**SWEET TEA** 3.25

*We serve a variety of alcohol.  
Please inquire with your server.*

