

dinner

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BEVERAGES

Quarterfield House Wine

We proudly feature Talus Merlot, Cabernet, White Zinfandel & Chardonnay Glass **4.50** / Bottle **15.99**

Soda

Coke, Diet Coke, Barq's Root Beer, Ginger Ale and Sprite **1.99**
Organic Maine root beer **1.99**

Iced tea Freshly brewed, unsweetened, regular iced tea **1.99**

Spiced Iced Tea We are famous for this one, featuring a delightful blend of teas, juices and spices; served hot or cold **2.50**

Juice

Fresh squeezed OJ
8oz 1.99 / 12oz 2.50 / 16oz 3.50

Tomato, Apple, Grapefruit or Cranberry
8oz 1.50 / 12oz 1.99 / 16oz 2.99

Raspberry Lemonade Freshly brewed decaf raspberry tea mixed with lemonade **2.50**

Lemonade Nice & refreshing **1.99**

HOT DRINKS... ESPRESSO & MORE... Cappuccino or Latte

Espresso with steamed milk **8oz 2.75 / 12oz 3.75**

Espresso Fresh ground regular or decaf **1.99**

Herbal Tea Six varieties **1.99**

Hot Tea The traditional favorite **1.75**

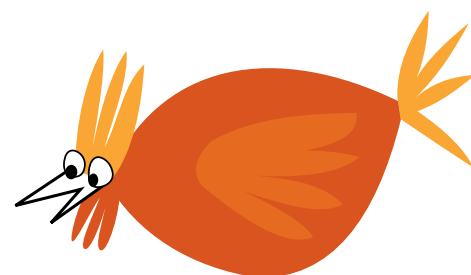
Chai Tea Spiced black tea with honey and steamed milk **2.50**

Flavored Cappuccino or Latte
Choice of chocolate, vanilla, hazelnut, caramel or raspberry **8oz 2.99 / 12oz 3.99**

Coffee Fresh brewed regular or decaf **1.75**

Hot Chocolate with whipped cream **1.99**

Hazelnut Coffee Freshly brewed **1.99**



THE GRILL

at quarterfield station

FOR STARTERS

Vegetarian Three Bean Chili Homemade chili garnished with tortilla chips and topped with cheddar cheese **Cup 3.50 / Bowl 4.50**

Maryland Vegetable Crab Soup A delicious take on this local favorite, made with fresh vegetables, bacon, tomato and lump crabmeat **Cup 3.99 / Bowl 4.99**

BBQ Stuffed Jalapenos Four large jalapenos stuffed with our homemade BBQ chicken and cream cheese mixture, beer battered then fried; served with southwestern sour cream **7.95**

Tomato Mozzarella Salad Fresh ripe tomato slices layered with mozzarella and a chiffonade of fresh basil drizzled with olive oil and balsamic vinegar. **8.99**

Quarterfield Nachos Tortilla chips smothered in melted cheddar, vegetarian chili, fresh pico de gallo with sour cream & guacamole **7.50**
+With steak or chicken **8.99**

Crab Dip A rich cream cheese mixture with backfin crabmeat, artichoke hearts & spinach; baked & served with warm pretzel rolls **9.99**

Coconut Shrimp Coconut crusted jumbo shrimp, lightly fried and served with pineapple curry dipping sauce **8.99**

Crab Guacamole Lump crabmeat folded in our fresh house-made guacamole and served with warm tortilla chips. **9.99**

BBQ Chicken Quesadilla A tomato tortilla stuffed with our BBQ chicken and cream cheese recipe, served with a southwestern sour cream **8.50**

Stuffed Portabella A large portabella mushroom cap stuffed with boursin cheese, spinach and roasted red peppers, finished with balsamic glaze and served with toasted baguette **7.99**

Crab Quesadilla Old Bay tortilla stuffed with crabmeat, mozzarella cheese, pesto and tomato **9.99**

ENTREE SALADS

All salads are served with a small pumpkin muffin

Quarterfield Salad

Mixed field greens topped with grilled peppercorn chicken, candied pecans, gorgonzola cheese and pears all tossed with a maple vinaigrette **10.99**

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 & soy ginger vinaigrettes **10.99**

Mexican Fried Chicken Salad

Tortilla crusted chicken served over mixed field greens, tossed with pico de gallo, black beans, corn, cheddar cheese and a chili peppercorn dressing **10.99**

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 **11.99**

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 **10.50**

Tuna Nicoise Salad

Pepper seasoned Ahi Tuna with romaine lettuce, kalamata olives, tomatoes, artichoke hearts, feta cheese, anchovies and pepperoncini peppers set atop grilled flatbread drizzled with a cusabi ranch dressing **11.99**

Create Your Own Salad

Add your choice of the following salad toppers served over one of our fabulous salads below:

Grilled Chicken	4.50
Crab Cake	8.00
Coconut Shrimp	4.75
Peppercorn Chicken	4.75
Almond Crusted Salmon	7.00
Sesame Chicken	5.25
Blackened Shrimp	4.50
Grilled Ahi Tuna	6.00
Grilled Sirloin	6.00

Caesar

Our version of the classic with homemade croutons and shredded parmesan cheese; Low cholesterol Caesar dressing is available **6.99**

Quarterfield

Mixed field greens, candied pecans, Gorgonzola cheese and pears, all tossed with maple vinaigrette **7.99**

Quarterfield Spinach

Fresh baby spinach with peaches, sliced strawberries, feta cheese, bacon pieces & toasted almonds; served with maple vinaigrette on the side **7.99**

SPECIALTY SANDWICHES

Served with your choice of: house pasta salad, coleslaw or seasoned fries.
Substitute a Garden salad, Caesar salad, Quarterfield salad, onion rings or fresh fruit, +1.50

Shrimp Salad Our homemade zesty shrimp salad served on fresh baked honey wheat croissant with lettuce & tomato 10.75

Chicken Club Marinated grilled chicken, bacon & provolone cheese served on a fresh honey wheat croissant with a side of honey mustard 8.99

Crab Cake Broiled jumbo lump backfin cake served on a corn dusted Kaiser roll with Old Bay tartar sauce on the side 12.99

All American Burger ½ lb. Angus beef burger topped with American cheese, grilled to perfection 8.50
Add mushrooms or bacon +.50 each

Three Cheese Burger ½ lb. Angus beef burger with melted provolone, cheddar and Swiss cheeses topped with bacon and mushrooms 9.50

The Grill Burger ½ lb. Angus beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 9.50

Grilled Reuben Lean corned beef grilled on our marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 8.75

Philly Flatbread Fresh roast beef roasted in house with peppers, onions and provolone cheese on grilled flatbread with lettuce and tomato 8.99

GRILL FAVORITES

All entrees are served with dinner bread and your choice of a garden or Caesar salad. Substitute a Quarterfield salad for +1.50

Sesame Chicken Sesame & Japanese bread crumb encrusted chicken breast topped with plum sauce; served with specialty rice and sautéed vegetables 14.99

Crab Cakes Twin jumbo lump crab cakes broiled and served with Old Bay tartar sauce, specialty rice and sautéed vegetables 21.99

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 sautéed vegetables 18.99

Balsamic Chicken A fresh boneless chicken breast sautéed and nestled on a bed of wilted baby spinach, finished with a sweet balsamic glaze; served over garlic mashed potatoes 16.99

Kentucky Bourbon New York Strip 12 oz. NY strip grilled to temperature and topped with sautéed onions, mushrooms & bourbon demi glaze; served with garlic mashed potatoes and sautéed vegetables 21.99

Coconut Shrimp Coconut crusted jumbo shrimp, lightly fried and served with pineapple curry sauce, specialty rice and sautéed vegetables 17.99

Grilled Tenderloin A 7 oz. center cut fillet mignon grilled to perfection and finished with grilled portabella, sautéed spinach and Gorgonzola demi glaze; served with garlic mashed potatoes 22.99

Beef Shortribs Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze 18.50

Braised Mahi Fresh Mahi filet braised with shitake mushrooms, sugar snap peas and red onion in a sake teriyaki pan sauce; served over rice 18.99

Citrus Tuna Fresh Ahi Tuna filet grilled and topped with our orange fennel relish; served with rice and sautéed vegetables 17.99

Lamb Chops Twin 4 oz. lamb chops herb marinated and grilled to perfection; served with garlic mashed potatoes and asparagus 18.99

Cajun Catfish Fresh catfish filet in a spiced panko breading fried and topped with a shrimp and crab Creole sauce; served with rice and green beans 16.99

DINNER SIDES

Mashed Potatoes
Lightly seasoned with garlic, lumps and all 2.50

Grilled Asparagus 3.25

Green Beans
Lightly seasoned and sautéed in olive oil 2.99

Creamed Spinach 3.95

Sautéed Vegetables
Lightly seasoned and sautéed in olive oil 2.75

Rice Pilaf 2.50

French Fries
Seasoned and fried in 100% Canola oil 2.99

Onion Rings
Beer battered onions fried in 100% Canola oil 3.50

Smothered Fries
Seasoned french fries topped with cheddar cheese and bacon; served with a ranch dipping sauce 3.99

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.

HOMESTYLE

All entrees are served with dinner bread and your choice of a garden or Caesar salad.
Substitute a Quarterfield salad for \$1.50

Meatloaf Homemade meatloaf topped with brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 12.99

Country Fried Steak Black Angus beefsteak battered and fried, topped with a classic brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 13.50

Fish & Chips Fresh fish filet battered with our homemade beer batter; served with seasoned fries & a side of Old Bay tartar sauce 13.75

PASTAS

Chesapeake Pasta Grilled sliced chicken breast & lump crabmeat sautéed with fresh basil, tomato & baby spinach in an Old Bay cream sauce, tossed with fettuccine 18.99

Shrimp Scampi Pasta Jumbo shrimp sautéed with tomatoes, asparagus & prosciutto in a basil pesto wine sauce, tossed with angel hair pasta 16.99

California Chicken Pasta Sautéed breast with asparagus and artichokes in a light tomato sauce, tossed with angel hair pasta 15.99

Bourbon Street Pasta Jumbo shrimp & andouille sausage in traditional Creole sauce, tossed with fettuccine pasta 17.99



STEAK NIGHT

EVERY SUNDAY

Ask your server for details