

# 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 5.50 / Bowl 6.50*

**VEGETARIAN THREE BEAN CHILI** Homemade vegetarian chili, garnished with crispy tortilla chips, topped with cheddar cheese  
*Cup 3.99 / Bowl 4.99*

**QUARTERFIELD NACHOS** Tortilla chips smothered in melted cheddar, vegetarian chili, fresh black bean and corn salsa; topped with sour cream and guacamole 9.99 *Add chicken 11.99* **GF**

**CRAB QUESADILLA** Old Bay® tortilla, stuffed with crab meat, mozzarella cheese, pesto and tomato 12.99

**BBQ CHICKEN QUESADILLA** Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 10.50

**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 10.99

**GOAT CHEESE CROSTINI** Toasted ciabatta bread with a goat cheese spread topped with sauteed spinach, roasted red peppers and apricots; finished with balsamic glaze 10.99

**SMOTHERED FRIES** Our seasoned fries, topped with mozzarella, cheddar cheese and bacon; served with a ranch dipping sauce 6.50 **GF**

**CRAB DIP** A traditional blend of cream cheese, backfin crab meat, cheddar cheese and spices; served with warm pretzel rolls 12.99

**CRISPY BRUSSEL SPROUTS** Topped with bacon, gorgonzola, honey, lemon and balsamic glaze 10.99 **GF**

**CRAB MAC & CHEESE** Lump crabmeat tossed with pasta shells, scallions, red peppers and a creamy old bay cheese sauce, topped with parmesan breadcrumbs and baked until golden 12.99

**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 8.99

## Entrée Salads

**QUARTERFIELD SALAD** Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 12.99 **GF**

**CHICKEN FAJITA CAESAR** Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 13.50

**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 13.99

**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 14.50 **GF**

**SHRIMP SPINACH SALAD** Sautéed Cajun shrimp, fresh baby spinach with bacon, sliced peaches, feta cheese, toasted almonds and strawberries; served with maple vinaigrette dressing 13.99 **GF**

**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 12.99

**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 13.50 **GF**

**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 14.99 **GF**

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

### Create your own!

**GF**

Select a salad base and topper:

#### SALAD BASES

Quarterfield Salad Base 7.99  
Quarterfield Spinach Salad Base 7.99  
Caesar Salad Base 6.99  
Garden Salad Base 6.99

#### SALAD TOPPERS

Crab Cake 11.00  
Almond Crusted Salmon 8.00  
Herb Salmon 9.00  
Sesame Chicken 6.00  
Grilled *or* Peppercorn Chicken 5.00  
Blackened Shrimp 5.50  
Grilled *or* Blackened Ahi Tuna 8.00  
Grilled Sirloin 7.00


**GF** *Gluten Free (Please specify allergies)*

*Denotes a "Grill Favorite"*

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 16.99

**CRAB CAKES** Twin jumbo lump crab cakes broiled and served with Old Bay® tartar sauce, specialty rice and asparagus 24.99

**TENDERLOIN TACOS** Braised tenderloin with peppers, onions, jalapeños, pineapple lime slaw, and poblano ranch dressing on flour tortillas; tortilla chips and salsa served on the side 14.99

**MEATLOAF** Homemade meatloaf topped with brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 14.99

 **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 grilled asparagus 19.50

 **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 20.50

**BEEF SHORTRIBS** Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze 20.99

**GRILLED TENDERLOIN** 6oz. center cut filet mignon topped with roasted shallot-brandy demi-glaze; served with mashed potatoes and green beans 21.99 **GF**


**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 16.50

**COUNTRY FRIED STEAK** Black Angus Beefsteak, battered and fried; topped with a classic brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 14.99

**GRILLED NEW YORK STRIP** 10oz New York strip steak grilled then topped with mushroom bourbon sauce; served with mashed potatoes and sauteed vegetables 19.99

*Add a side Garden or Caesar Salad 1.99; add a Quarterfield Salad 2.99*

## Sandwiches

 **THE GRILL BURGER**  
All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 11.99

**ALL AMERICAN BURGER** All beef burger topped with American cheese 10.99 *Mushrooms or bacon add .60 each*

**THREE CHEESE BURGER** All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 11.99

**GRILLED REUBEN** Lean corned beef grilled on marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 10.99

**CRAB CAKE** Broiled jumbo lump backfin cake served on a bun with Old Bay® tartar sauce 15.50

**MAHI REUBEN**  
Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 13.99

**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 11.99

**CRISPY CHICKEN CLUB** Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 11.50  
*Or, substitute grilled chicken at no additional cost.*

**All sandwiches served with choice of: house pasta salad, coleslaw or seasoned fries. To substitute a Garden salad, Caesar salad, Orzo Pasta salad, or onion rings add 1.50. To substitute a Quarterfield Salad or fresh fruit add 1.99.**

## Sides

**MASHED POTATOES** 2.50

**GRILLED ASPARAGUS** 3.25

**GREEN BEANS** 2.99

**SAUTÉED VEGETABLES** 2.75

**SEASONED RICE** 2.50

**CREAMED OR SAUTÉED SPINACH** 3.99

**LEMON ORZO PASTA SALAD** 3.25

**FRENCH FRIES** 2.99

**ONION RINGS** Beer battered 3.50

**SIDE GARDEN SALAD** 3.50

**SIDE CAESAR SALAD** 3.50

**SIDE QUARTERFIELD SALAD** 4.50

## Beverages

**FOUNTAIN DRINKS** Coca Cola®, Diet Coke®, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 2.25

**RASPBERRY LEMONADE** 2.50

**COFFEE**

Fresh brewed regular or decaf 1.99

**HAZELNUT COFFEE** 1.99

**HOT CHOCOLATE** with whipped cream 1.99

**HOT TEA** 1.75

**HERBAL TEA** Four varieties 1.99

**SPICED ICED TEA** A Grill signature blend of teas, juices and spices; served hot or cold 2.50

**ICED TEA** Unsweetened 2.25

**SWEET TEA** 2.50

*We serve a variety of alcohol.*

*Please inquire with your server.*

