

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 13.50

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 13.50 **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 14.99 **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 15.50 **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 12.00
Almond Crusted Salmon 8.00
Herb Salmon 9.00
Sesame Chicken 7.00
Grilled *or* Peppercorn Chicken 6.00
Blackened Shrimp 6.00
Grilled *or* Blackened Ahi Tuna 8.00
Grilled Sirloin 8.00


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 20.99

BEEF SHORTRIBS Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze 21.50

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 20.99

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 12.99

ALL AMERICAN BURGER All beef burger topped with American cheese 11.99 *Mushrooms or bacon add .60 each*

THREE CHEESE BURGER All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 12.99

GRILLED REUBEN Lean corned beef grilled on marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 11.50

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 14.50

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.*

