

Lunch Selections



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Appetizers

VEGETARIAN THREE BEAN CHILI

Cup 4.75 / Bowl 5.75

MARYLAND VEGETABLE CRAB SOUP

Cup 5.99 / Bowl 6.99

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 9.75

CRAB DIP A traditional blend of cream cheese, backfin crab meat, cheddar cheese and spices; served with warm pretzel rolls 13.99

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

QUARTERFIELD NACHOS Tortilla chips smothered in melted cheddar, vegetarian chili, fresh black bean and corn salsa; topped with sour cream and guacamole 10.99 *Add chicken 5.00*

SMOTHERED FRIES Our seasoned fries, topped with mozzarella, cheddar cheese and bacon; served with a ranch dipping sauce 6.99

CRAB QUESADILLA Old Bay® tortilla, stuffed with crab meat, mozzarella cheese, pesto and tomato 14.50

BBQ CHICKEN QUESADILLA Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 11.99

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 10.99

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 13.99

FRIED GREEN BRUSCHETTA Crispy fried green tomatoes topped with guacamole and bruschetta spiced shrimp; drizzled with poblano avocado ranch 11.99

Salads

QUARTERFIELD SALAD Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 14.50

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 14.75

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 15.75

SHRIMP SPINACH SALAD Sautéed Cajun shrimp, fresh baby spinach with bacon, sliced peaches, feta cheese, toasted almonds and strawberries; served with maple vinaigrette dressing 14.75

GRILLED CHICKEN CAESAR Marinated grilled chicken served over our classic Caesar 13.50

AHI TUNA CAESAR Grilled or blackened Ahi tuna over a classic Caesar 15.99

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 13.99

TUNA NICOISE SALAD Pepper seasoned Ahi tuna with mixed greens, Kalamata olives, tomatoes, artichoke hearts, feta cheese, anchovies and pepperoncini peppers; served with grilled flatbread and drizzled with a Cusabi ranch dressing 16.50

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 13.99

CHICKEN FAJITA CAESAR Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 13.99

SALAD TRIO Generous scoops of our tuna salad, craisin chicken salad and a small caesar salad 11.50

CRAISIN CHICKEN SALAD Chicken salad with sliced almonds and sundried cranberries over mixed greens topped with granola and served with a side of raspberry vinaigrette 10.99

SHRIMP SALAD TRIO Generous scoops of craisin chicken salad, shrimp salad and a small quarterfield salad 12.99

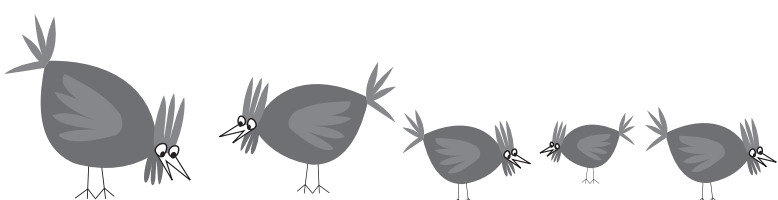
Sides

PASTA SALAD 2.99 **COLE SLAW** 2.25
FRENCH FRIES 3.50
ONION RINGS Beer battered 4.00
SIDE GARDEN SALAD 3.50
SIDE CAESAR SALAD 3.50
SIDE QUARTERFIELD SALAD 4.50

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.



Sandwiches & Grill Favorites

FRIED GREEN TOMATO CLUB Turkey Breast roasted in house, fried green tomatoes with bacon, lettuce, and chipotle mayo on toasted wheatberry bread 11.99

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 12.99

CHICKEN CUBANO Marinated grilled chicken breast with maple ham, Gruyère cheese, sliced pickles and chipotle mayo on toasted ciabatta 12.50

MAHI REUBEN Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 14.99

CRISPY CHICKEN CLUB Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 12.99
Or, substitute grilled chicken at no additional cost.

GRILLED REUBEN Lean corned beef grilled on our marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 11.99

BEER BATTERED FISH Flaky white fish battered with our homemade Old Bay® beer batter; topped with melted American cheese, served on a toasted bun with lettuce and tomato and a side of Old Bay® tartar sauce 10.99

CLASSIC MEATLOAF Our homemade meatloaf topped with classic brown onion gravy; served with garlic mashed potatoes or seasoned fries 11.99

COUNTRY FRIED STEAK Black Angus Beefsteak, battered then fried and topped with a classic brown onion gravy; served with garlic mashed potatoes or seasoned fries 11.99

FISH & CHIPS Fresh fish filet battered with our homemade beer batter; served with seasoned fries and a side of Old Bay® tartar sauce 14.50

CAJUN SALMON A fresh filet of Atlantic salmon dredged in Cajun spices, grilled and served with sautéed vegetables 14.50 **GF**

CHESAPEAKE PASTA Grilled sliced chicken breast and lump crabmeat sautéed with fresh basil, tomato and baby spinach in an Old Bay® cream sauce, tossed with fettuccine 14.99

SESAME CHICKEN Sesame and Japanese bread crumb encrusted chicken topped with plum sauce; served with sautéed vegetables 14.75 *To substitute a small Quarterfield Salad add 1.99.*

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

All sandwiches and wraps served with 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.

Burger Time!

ALL AMERICAN BURGER

All beef burger, topped with American cheese, grilled to perfection 11.99

THE GRILL BURGER

All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 12.99

THREE CHEESE BURGER

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

Turkey burgers are available as an option to beef burgers.

That's a Wrap!

CALIFORNIA TURKEY WRAP

House roasted turkey, spinach, tomatoes, bacon, fresh guacamole and poblano-ranch dressing wrapped in a spinach tortilla 11.99

NANTUCKET WRAP

Almond craisin chicken salad, lettuce, granola and raspberry vinaigrette in a spinach tortilla 10.50

TUNA SALAD WRAP

Homemade honey mustard tuna salad with lettuce and tomato in a chili tortilla 9.75

SHRIMP SALAD WRAP

Our homemade zesty shrimp salad, lettuce and tomato served in a chili tortilla 12.50

CHICKEN FAJITA CAESAR WRAP

Grilled fajita chicken, sautéed peppers and onions, cheddar cheese and creamy Caesar salad served in a chili tortilla with fresh salsa & sour cream on the side 11.99

Quick Lunch

Make your own combination with (2) of the following 9.99

**TUNA SALAD, CHICKEN SALAD
OR UPGRADE TO SHRIMP SALAD FOR \$2 EXTRA**

Served on your choice of a white, rye, kaiser roll, croissant or wheatberry bread.

— and —

PETITE CAESAR, GARDEN SALAD, SOUP OF THE DAY, OR VEGETARIAN CHILI.

MARYLAND CRAB SOUP add 1.00

Upgrade to a Quarterfield Salad, add 1.99.

Top your salad with a half piece of grilled or peppercorn chicken, add 2.99.

Or, choose a **SOUP AND A SALAD**

Beverages

COFFEE 2.50 **HAZELNUT COFFEE** 2.75

FOUNTAIN DRINKS Coca Cola®, Diet Coke®, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 2.50

RASPBERRY LEMONADE 2.75

SPICED ICED TEA A Grill signature blend of teas, juices and spices; served hot or cold 2.99

ICED TEA Unsweetened 2.50

SWEET TEA 2.75

We serve a variety of alcohol.

Please inquire with your server.