


# 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 10.25

**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* 6.00 

**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 14.99

**BBQ CHICKEN QUESADILLA** Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 12.50

**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 11.50

**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 14.50


**FRIED GREEN BRUSCHETTA** Crispy fried green tomatoes topped with guacamole and bruschetta spiced shrimp; drizzled with poblano avocado ranch 13.50


## Salads



**QUARTERFIELD SALAD** Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 14.99 

**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 15.25


**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 15.99 


**SHRIMP SPINACH SALAD** Sautéed Cajun shrimp, fresh baby spinach with bacon, sliced peaches, feta cheese, toasted almonds and strawberries; served with maple vinaigrette dressing 14.99 

**GRILLED CHICKEN CAESAR** Marinated grilled chicken served over our classic Caesar 14.25

**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 14.50

**TUNA NICOISE SALAD** Pepper seasoned Ahi tuna with mixed greens, Kalamata olives, tomatoes, artichoke hearts, feta cheese, anchovies and pepperoncini peppers; served with grilled flatbread and drizzled with a Cusabi ranch dressing 16.99 

**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 14.50 

**CHICKEN FAJITA CAESAR** Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 14.50

**SALAD TRIO** Generous scoops of our tuna salad, craisin chicken salad and a small caesar salad 12.50

**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 11.99

**SHRIMP SALAD TRIO** Generous scoops of craisin chicken salad, shrimp salad and a small quarterfield salad 13.50

## Sides

**PASTA SALAD** 2.99 **COLE SLAW** 2.25

**FRENCH FRIES** 3.50


**ONION RINGS** Beer battered 4.00

**SIDE GARDEN SALAD** 3.50

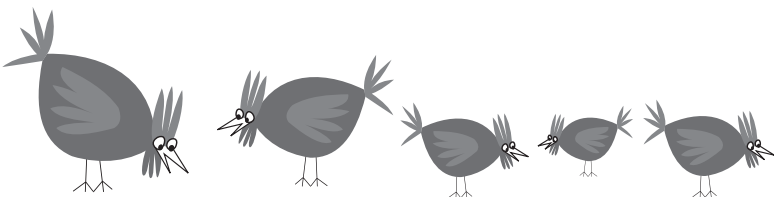
**SIDE CAESAR SALAD** 3.50

**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

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

**FRIED GREEN TOMATO CLUB** Turkey Breast roasted in house, fried green tomatoes with bacon, lettuce, and chipotle mayo on toasted wheatberry bread 12.50

**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 13.50

**CHICKEN CUBANO** Marinated grilled chicken breast with maple ham, Gruyère cheese, sliced pickles and chipotle mayo on toasted ciabatta 13.50

 **MAHI REUBEN** Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 15.25

**CRISPY CHICKEN CLUB** Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 13.50  
*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 12.50


**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 11.99

**HERB CRUSTED SALMON** Fresh salmon filet encrusted with herbs and Japanese bread crumbs with our homemade mustard dill on the side; served with sautéed vegetables. 15.50 *To substitute a small Quarterfield Salad add 1.99.*

**CLASSIC MEATLOAF** Our homemade meatloaf topped with classic brown onion gravy; served with garlic mashed potatoes or seasoned fries 12.50

**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 12.50

**FISH & CHIPS** Fresh fish filet battered with our homemade beer batter; served with seasoned fries and a side of Old Bay® tartar sauce 15.50

**CAJUN SALMON** A fresh filet of Atlantic salmon dredged in Cajun spices, grilled and served with sautéed vegetables 14.99 

**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 15.50

**SESAME CHICKEN** Sesame and Japanese bread crumb encrusted chicken topped with plum sauce; served with sautéed vegetables 14.99 *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.**

### Quick Lunch

Make your own combination with (2) of the following 10.99

**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**

### Burger Time!

#### ALL AMERICAN BURGER

All beef burger, topped with American cheese, grilled to perfection 12.50

#### THE GRILL BURGER

All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 13.50

#### THREE CHEESE BURGER

All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 13.50

*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 12.50

#### NANTUCKET WRAP

Almond craisin chicken salad, lettuce, granola and raspberry vinaigrette in a spinach tortilla 11.50

#### TUNA SALAD WRAP

Homemade honey mustard tuna salad with lettuce and tomato in a chili tortilla 9.99

#### SHRIMP SALAD WRAP

Our homemade zesty shrimp salad, lettuce and tomato served in a chili tortilla 13.50

#### 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 12.50

## 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.*