

Lunch Selections



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Appetizers

VEGETARIAN THREE BEAN CHILI

Cup 5.50 / Bowl 6.50

MARYLAND VEGETABLE CRAB SOUP

Cup 6.99 / Bowl 7.99

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 11.99

CRAB DIP A traditional blend of cream cheese, backfin crab meat, cheddar cheese and spices; served with warm pretzel rolls 14.99

CRISPY BRUSSEL SPROUTS Topped with bacon, gorgonzola, honey, lemon and balsamic glaze 11.99 **GF**

QUARTERFIELD NACHOS Tortilla chips smothered in melted cheddar, vegetarian chili, fresh black bean and corn salsa; topped with fresh jalapeños, sour cream and guacamole 11.99 *Add chicken 6.00* **GF**

SMOTHERED FRIES Our seasoned fries, topped with mozzarella, cheddar cheese and bacon; served with a ranch dipping sauce 8.99 **GF**

CRAB QUESADILLA Old Bay® tortilla, stuffed with crab meat, mozzarella cheese, pesto and tomato 15.99

BBQ CHICKEN QUESADILLA Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 13.99

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 12.99

FRIED GREEN BRUSCHETTA Crispy fried green tomatoes topped with guacamole and bruschetta spiced shrimp; drizzled with poblano avocado ranch 14.99

Salads

QUARTERFIELD SALAD Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 15.50 **GF**

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 15.99

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 16.50 **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 15.99 **GF**

GRILLED CHICKEN CAESAR Marinated grilled chicken served over our classic Caesar 14.99

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

HARVEST SALAD Fresh arugula topped with apple slices, strawberries, candied pecans, gorgonzola cheese, crispy onions and bacon; served with our maple vinaigrette 10.99

***Add a topper: Chicken \$8 Sirloin \$10 Salmon \$11**

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 14.99

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 16.99 **GF**

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 14.99 **GF**

CHICKEN FAJITA CAESAR Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 15.50

SALAD TRIO Generous scoops of our tuna salad, craisin chicken salad and a small caesar salad 13.50

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 13.99

SHRIMP SALAD TRIO Generous scoops of craisin chicken salad, shrimp salad and a small quarterfield salad 14.50

All salads come with a mini pumpkin muffin.

Sides

PASTA SALAD 3.50 COLE SLAW 2.25

FRENCH FRIES 3.50

ONION RINGS Beer battered 4.00

SIDE GARDEN SALAD 3.50

SIDE CAESAR SALAD 3.50

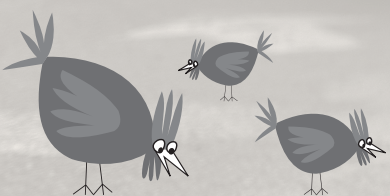
SIDE QUARTERFIELD SALAD 4.50

GF Gluten Free (Please specify allergies)

Denotes a "Grill Favorite"

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

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

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.

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 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 14.99

CHICKEN CUBANO Marinated grilled chicken breast with maple ham, Gruyère cheese, sliced pickles and chipotle mayo on toasted ciabatta 14.99

MAHI REUBEN Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 15.99

CRISPY CHICKEN CLUB Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 14.99
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 13.99

MEATBALL SUB Four blended meatballs in our house made tomato basil sauce served on a toasted sub roll with melted provolone cheese 14.99

SHORT RIB SUB House braised short ribs served on a toasted Milano roll then topped with chimichurri, caramelized onions and arugula 17.99

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 12.99

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. 16.50 *To substitute a small Quarterfield Salad add 1.99.*

CLASSIC MEAT LOAF Our homemade meat loaf topped with classic brown onion gravy; served with garlic mashed potatoes or seasoned fries 13.99

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 13.99

FISH & CHIPS Fresh fish filet battered with our homemade beer batter; served with seasoned fries and a side of Old Bay® tartar sauce 16.99

CAJUN SALMON A fresh filet of Atlantic salmon dredged in Cajun spices, grilled and served with sautéed vegetables 15.99 **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 16.50

SESAME CHICKEN Sesame and Japanese bread crumb encrusted chicken topped with plum sauce; served with sautéed vegetables 15.99 *To substitute a small Quarterfield Salad add 1.99.*

Burger Time!

ALL AMERICAN BURGER All beef burger, topped with American cheese, grilled to perfection 13.99

THE GRILL BURGER All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 14.99

THREE CHEESE BURGER All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 14.99

SURF AND TURF BURGER Homemade fried crab cake and all beef burger with lettuce, tomato, cheddar cheese and chipotle aioli; 17.50

All burgers served on toasted brioche bun with lettuce, tomato, onion and pickles. 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 13.99

NANTUCKET WRAP Almond raisin chicken salad, lettuce, granola and raspberry vinaigrette in a spinach tortilla 12.99

TUNA SALAD WRAP Homemade honey mustard tuna salad with lettuce and tomato in a chili tortilla 10.99

SHRIMP SALAD WRAP Our homemade zesty shrimp salad, lettuce and tomato served in a chili tortilla 14.99

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 13.99

Quick Lunch

Make your own combination with (2) of the following 12.99

**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 2.99 **HAZELNUT COFFEE** 3.25

FOUNTAIN DRINKS Coca Cola®, Diet Coke®, Coke Zero, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 2.99

RASPBERRY LEMONADE 2.99

SPICED ICED TEA A Grill signature blend of teas, juices and spices; served hot or cold 3.25

ICED TEA Unsweetened 2.75

SWEET TEA 2.99

We serve a variety of alcohol.

Please inquire with your server.