Dinner Selections

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the GRILL at Quarterfield Station
Restaurant & Catering

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* 6.99 / *Bowl* 7.99

VEGETARIAN THREE BEAN CHILI Homemade vegetarian chili, garnished with crispy tortilla chips, topped with cheddar cheese *Cup* 5.50 / *Bowl* 6.50

SHRIMP & CRAB IMPERIAL Fresh shrimp and lump crab meat tossed in an imperial sauce before being finished in the oven until golden brown; served with toasted ciabatta bread 17.50

QUARTERFIELD NACHOS Tortilla chips GF smothered in melted cheddar, vegetarian chili, fresh black bean and corn salsa; topped with fresh jalapeños, sour cream and guacamole 15.50 *Add chicken* 6.00

CRAB QUESADILLA Old Bay® tortilla, stuffed with crab meat, mozzarella cheese, pesto and tomato 17.50

CRAB DIP A traditional blend of cream cheese, backfin crab meat, cheddar cheese and spices; served with warm pretzel rolls 17.50

BBQ CHICKEN QUESADILLA Chili tortilla stuffed with our homemade BBQ chicken and cream cheese mixture; served with a southwestern sour cream 14.99

CRISPY BRUSSEL SPROUTS Topped with bacon, gorgonzola, honey, lemon and balsamic glaze 13.50

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 14.50

SMOTHERED FRIES Our seasoned fries, GF topped with mozzarella, cheddar cheese and bacon; served with a ranch dipping sauce 12.50

TOMATO BASIL MEATBALLS Large blended meatballs in our house made tomato basil sauce with fresh mozzarella and basil; served with toasted ciabatta bread 15.50

STEAK QUESADILLA Braised tenderloin stuffed inside a chili tortilla with peppers, onions, cheddar and mozzarella cheeses; topped with poblano avocado drizzle 15.99

BBQ STUFFED JALAPENOS Four large jalapeños, stuffed with our homemade BBQ chicken and cream cheese mixture; beer battered then fried, served with southwestern sour cream 13.50

FRIED GREEN BRUSCHETTA Crispy fried green tomatoes topped with guacamole and bruschetta spiced shrimp; drizzled with poblano avocado ranch 15.50

GF *Gluten Free (Please specify allergies)*

Entrée Salads

QUARTERFIELD SALAD Mixed field greens topped with grilled peppercorn chicken, candied pecans, Gorgonzola cheese and pears; all tossed with a maple vinaigrette 17.99 GF

CHICKEN FAJITA CAESAR Our classic Caesar topped with grilled marinated chicken, sautéed peppers and onions, tomatoes, cheddar cheese, sour cream, salsa and guacamole 16.99

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 17.99

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 19.50 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 18.50 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 17.50

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 17.50 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 19.50 GF

HARVEST SALAD Fresh arugula topped with apple slices, strawberries, candied pecans, gorgonzola cheese, crispy onions and bacon; served with our maple vinaigrette 14.50
***Add a topper: Chicken $8 Sirloin $10 Salmon $11**

GRILLED CHICKEN CAESAR Marinated grilled chicken served over our classic Caesar 16.99

AHI TUNA CAESAR Grilled or blackened Ahi tuna over a classic Caesar 18.99

All salads come with a mini pumpkin muffin.

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.

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 22.99

MEATLOAF Homemade meatloaf topped with brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 19.99

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

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 23.99

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 25.99

BEEF SHORTRIBS Boneless beef short ribs, slow roasted and served with garlic mashed potatoes and green beans, finished with demi glaze 26.99

THE MARYLANDER ROCKFISH Fresh Rockfish filet, seared then topped with crab and jumbo shrimp in a lemon butter white wine sauce and Old Bay®; served with rice and asparagus 27.99

GEORGIA BBQ RIBS House-braised full rack of ribs, brushed with a zesty peach BBQ sauce; served with seasoned fries and coleslaw 25.50
Add (3) grilled shrimp 5.00

GRILLED TENDERLOIN 6oz. center cut filet mignon topped with roasted shallot-brandy demi-glace; served with mashed potatoes and green beans 27.99

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 22.50

COUNTRY FRIED STEAK Black Angus Beefsteak, battered and fried; topped with a classic brown onion gravy, served with garlic mashed potatoes and sautéed vegetables 20.50

GRILLED NEW YORK STRIP 10oz New York strip steak grilled then topped with mushroom bourbon sauce; served with mashed potatoes and sauteed vegetables 27.50

CALIFORNIA PASTA Large shrimp and lump crab meat sautéed with marinated roasted tomatoes, onions and spinach then tossed with angel hair pasta in a fresh herb-infused white wine butter sauce 26.50

Add a side salad:
Garden or Caesar 2.99
Quarterfield 3.99

Be sure to check out our rotating seasonal menu and specials!

Denotes a "Grill Favorite"

Sandwiches

All sandwiches served with choice of: house 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.

THE GRILL BURGER All beef burger topped with cheddar, bacon, BBQ sauce and a beer battered onion ring 17.50

ALL AMERICAN BURGER All beef burger topped with American cheese 16.99 *Mushrooms or bacon add .60 each*

THREE CHEESE BURGER All beef burger with melted provolone, cheddar and Swiss cheeses; topped with bacon and mushrooms 17.50

SURF AND TURF BURGER Homemade fried crab cake and all beef burger with lettuce, tomato, cheddar cheese and chipotle aioli 18.99

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

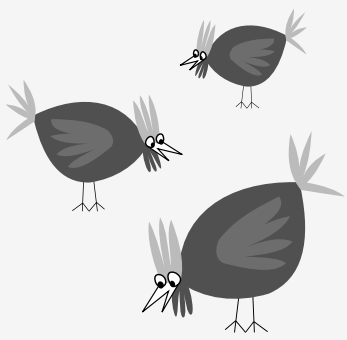
GRILLED REUBEN Lean corned beef grilled on marble rye bread with Swiss cheese, fresh sauerkraut and our special dressing 16.99

MAHI REUBEN Cajun spiced fresh Atlantic Mahi with Gruyère cheese, cole slaw and Thousand Island dressing on grilled wheatberry bread 18.99

SHORT RIB SUB House braised short ribs served on a toasted Milano roll then topped with chimichurri, caramelized onions and arugula 19.99

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 17.50

CRISPY CHICKEN CLUB Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 16.99 *Or, substitute grilled chicken at no additional cost.*



Sides

MASHED POTATOES 4.50
GRILLED ASPARAGUS 4.50
GREEN BEANS 4.50
SAUTÉED VEGETABLES 4.50
SEASONED RICE 4.00
CREAMED OR SAUTÉED SPINACH 5.00
FRENCH FRIES 4.50
ONION RINGS Beer battered 5.00
SIDE GARDEN SALAD 5.50
SIDE CAESAR SALAD 5.50
SIDE QUARTERFIELD SALAD 6.50
SIDE HARVEST SALAD 7.50

Beverages

FOUNTAIN DRINKS Coca Cola®, Diet Coke®, Coke Zero, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 3.50
RASPBERRY LEMONADE 3.50
COFFEE Fresh brewed regular or decaf 3.25
HAZELNUT COFFEE 3.50
HOT CHOCOLATE with whipped cream 3.99
HOT TEA 2.99
HERBAL TEA Four varieties 2.99
SPICED ICED TEA A Grill signature blend of teas, juices and spices; served hot or cold 3.99
ICED TEA Unsweetened 3.25
SWEET TEA 3.50

We serve a variety of alcohol.
Please inquire with your server.