Lunch 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

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

CRISPY BRUSSEL SPROUTS Topped with bacon, gorgonzola, honey, lemon and balsamic glaze 13.50 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 15.50 *Add chicken* 6.00 GF

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

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

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

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

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 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 17.99 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 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

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

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**

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

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 19.50 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 17.50 GF

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

SALAD TRIO Generous scoops of our tuna salad, craisin chicken salad and a small caesar salad 15.99

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 16.99

SHRIMP SALAD TRIO Generous scoops of craisin chicken salad, shrimp salad and a small quarterfield salad 16.99

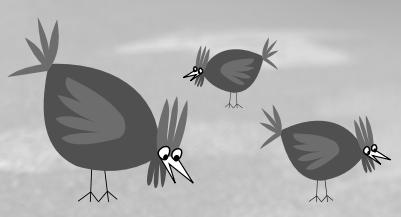
All salads come with a mini pumpkin muffin.

Sides

PASTA SALAD 4.50 **COLE SLAW** 3.50
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

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 16.50

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 17.50

CHICKEN CUBANO Marinated grilled chicken breast with maple ham, Gruyère cheese, sliced pickles and chipotle mayo on toasted ciabatta 16.50

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

CRISPY CHICKEN CLUB Crispy chicken breast topped with gouda, caramelized onions, BBQ and bacon; served on a toasted Kaiser roll with lettuce and tomato 16.99
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 16.99

MEATBALL SUB Four blended meatballs in our house made tomato basil sauce served on a toasted sub roll with melted provolone cheese 17.99

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

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 15.99

HERB CRUSTED SALMON Fresh salmon filet encrusted with herbs and Japanese bread crumbs with our homemade mustard dill on the side; served with sauteéd vegetables. 17.99 *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 15.99

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 16.99

FISH & CHIPS Fresh fish filet battered with our homemade beer batter; served with seasoned fries and a side of Old Bay® tartar sauce 19.50

CAJUN SALMON A fresh filet of Atlantic salmon dredged in Cajun spices, grilled and served with sautéed vegetables 16.99 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 19.99

SESAME CHICKEN Sesame and Japanese bread crumb encrusted chicken topped with plum sauce; served with sauteéd vegetables 17.99 *To substitute a small Quarterfield Salad add 1.99.*

Quick Lunch

Make your own combination with (2) of the following 15.50

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 16.99

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

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

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 16.50

NANTUCKET WRAP Almond craisin chicken salad, lettuce, granola and raspberry vinaigrette in a spinach tortilla 15.99

TUNA SALAD WRAP Homemade honey mustard tuna salad with lettuce and tomato in a chili tortilla 13.99

SHRIMP SALAD WRAP Our homemade zesty shrimp salad, lettuce and tomato served in a chili tortilla 16.99

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 16.50

Beverages

COFFEE 3.25 **HAZELNUT COFFEE** 3.50
FOUNTAIN DRINKS Coca Cola®, Diet Coke®, Coke Zero, Barq's® Root Beer, Ginger Ale, Sprite, Lemonade 3.50
RASPBERRY LEMONADE 3.50
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.