

# “IN BETWEEN MENU”

Served Daily from 3:00pm 'til 4:30/5:00pm

Executive Chef Jeff Dahlka

Autumn 2024

## APPS, SNACKS & SHARES

### SHE CRAB SOUP.....\$12

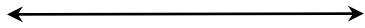
creamy crab soup with Old Bay, paprika, and sherry

### BUTTERNUT AND PEAR BISQUE.....\$11

topped with bacon, sour cream, and fresh thyme

### FRENCH ONION SOUP.....\$13

three onion soup with cheese baguette croutons and melted provolone cheese



### DEVILED EGGS.....\$9

with an ever-changing topping

### OYSTERS ON THE HALF SHELL....A.Q.

six oysters on the half shell on ice with cocktail sauce and/or grapefruit-jalapeno mignonette and fresh lemon

### BRONZED MAHI MAHI BITES.....\$12

bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping sauce

### REUBEN PINWHEELS.....\$12

pastrami, sauerkraut, and swiss cheese rolled in puff pastry baked and served with 1000 island sauce

### CAULIFLOWER POPCORN.....\$11

cauliflower florets fried in rice flour and served with a honey-sriracha aioli

### SOUTHWEST EGG ROLLS....\$11

loaded with black bean & corn salsa, pepper jack cheese served with an asian dipping sauce

### MEATBALLS.....\$13

ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

### TUNA TARTAR....\$18 large | \$13 small

diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons

### CRAB DIP.....\$14

lump crabmeat, Old Bay, cream cheese, grilled pita bread



### A LA CARTE SIDES

ciabatta roll basket with butter • hand-cut fries • sidewinder fries • grilled broccolini • onion rings • sauteed spinach

## SALADS

*add* CHICKEN BREAST....\$9 | BISTRO FILET.....\$17.50

JUMBO GRILLED SHRIMP.....\$4 each

SALMON FILLET.....\$14.50

### CALIFORNIA COBB SALAD.....\$13

petite greens, avocado, cherry tomatoes, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch

### CAESAR SALAD.....\$11

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

### BEEF & ARUGULA SALAD.....\$12

citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, honey-lemon vinaigrette

### THE GRILL WEDGE SALAD \$ 14

iceberg lettuce with cherry tomatoes, candied bacon, and gorgonzola dolce cheese and gorgonzola dressing

## Sandwiches and Mid-Sized Plates

### THE GRILL BURGER.....\$17

brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries

### GRILLED SALMON “BLT”.....\$21

grilled rustic Italian bread, bacon, lettuce, tomato, and mayonnaise served with grilled asparagus

### SMOKED BRISKET SANDWICH...\$18

smoked brisket sandwich with house BBQ sauce, pickled red onions, and cole slaw on brioche rolls served with pasta salad

### MARYLAND CRAB CAKE.....\$28

a five-ounce crab cakes broiled and served with grilled broccolini, cole slaw, and creole tartar sauce

(available as a sandwich on a brioche roll with lettuce, tomato, and creole tartar sauce with fries.....\$28)

### THAI MUSSELS.....\$14

mussels steamed with a lemongrass, coconut, and curry broth finished with cilantro served with grilled baguette

### BROWN ALE DUCK NACHOS.....\$22

pulled duck meat braised with Monument City American Brown Ale layered with Utz tortilla chips, white cheddar cheese, Calabrian chilis, crispy shallots, and feta cheese crumbles