

“IN BETWEEN MENU”

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

Executive Chef Jeff Dahlka

Winter 2025

APPS, SNACKS & SHARES

CREAM OF CRAB SOUP.....\$12

creamy crab soup with Old Bay 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

OYSTERS ROCKEFELLER.....\$15

four oysters topped with a spinach, parmesan cheese and Pernod anise liqueur topped with bread crumb and baked

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 asparagus • onion rings • sauteed spinach

SALADS

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

add 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 asparagus, 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

DUCK CONFIT QUESADILLA.....\$18

confit of duck leg pulled and layered with Monterey jack cheese, diced scallions, and shave red onion in flour tortillas served with a port wine reduction dipping sauce