

# THE GRILLE ROOM

## STARTERS

### SOUP DU JOUR

Cup.....6 Bowl....7

### ● THE QUARRY CHILI

Cup.....8 Bowl....9

Griddled Cornbread (Onion, Sour Cream, and Cheese upon Request)

### GRILLED CHICKEN QUESADILLA....13

Guacamole, Pico de Gallo, Sour Cream

### CRISPY CHICKEN WINGS....15

Mild, Medium, Hot, Buttermilk Blue Cheese, Celery & Carrot Sticks

### SEA SALT PRETZEL....8

Classic Beer Cheese Sauce and Yellow Mustard

### COCONUT TIGER SHRIMP....14

House-Made Coconut Shrimp, Chili Orange Dipping Sauce

### CRISPY POTATO SKINS....14

Cheddar Cheese, Green Onion, Smoked Bacon, Sour Cream

### SMASH BURGER SLIDERS....15

Caramelized Burgers, American Cheese, Apple-Onion & Smoked-Bacon Jam, Romaine Lettuce, Tomato, Horseradish Pickle, Smack Sauce, Toasted Brioche Bun, Served with French Fries

## SALADS

### ● ICEBERG CHOP & CRISPY SHRIMP BOWL....18

Baby Heirloom Tomatoes, Smoked Applewood Bacon, Shredded Cheddar & Jack Cheese, Cracked Pink Pepper, Scallions, Avocado, Buttermilk Ranch Dressing

### ● SCOTTISH SALMON & BEET SALAD....24

Artisan Greens, Baby Arugula, Radicchio, Roasted Beets, Navel Orange, Shaved Fennel, Crumbled Goat Cheese, Citrus Vinaigrette

### ● STRAWBERRY-MANGO & GRILLED SHRIMP....19

Artisan Seasonal Greens, Crumbled Goat Cheese, Cucucumber, Mango, Candied Pecans, Citrus Vinaigrette, Heirloom Tomatoes

### ● GREEK SALAD WITH GRILLED CHICKEN....17

Hearts of Romaine, Artisan Greens, Tomatoes, Mediterranean Olives, Cucumber, Red Onion, Feta Cheese, Grilled Pita Wedges, Red Wine Vinaigrette

### ● GARDEN CHEF SALAD....17

Artisan Greens, Vermont White Cheddar, Tomatoes, Boars Head Turkey, Black Forest Ham, Cucumber, Hard Cooked Farm Fresh Eggs, Red Wine Vinaigrette

### QUARRY CAESAR SALAD....11

Artisan Romaine Hearts, Baby Lettuces, Crispy Pancetta, Hard Cooked Egg, Creamy Caesar, Grated Parmesan, Garlic Croutons

+Add Chicken \$6 +Add Shrimp \$8 +Add Salmon \$13

## FLATBREADS

### ● VEGETARIAN PIZZA....16

Cauliflower Crust, House Sauce, Fresh Mozzarella, Mushroom, Spinach, Roasted Tomato, Roasted Pepper, Pine Nut Aioli

### MARGHERITA FLATBREAD....15

Roasted Roma Tomatoes, Fresh Mozzarella, Shredded Mozzarella, Basil, House Sauce, Shaved Parmesan, Red Pepper Flakes, Balsamic Glaze

### CHEESE PIZZA....15

House Sauce, Shredded Mozzarella, Aged Provolone, Pecorino Romano

### "THE PIG" FLATBREAD....16

In-House Roasted Pork, Caramelized Onion, Bacon Fire Roasted Roma Tomatoes, Pepperoni, Pizza Sauce, Shredded Mozzarella, Parmesan, Basil

● Gluten Free Items

## SANDWICHES

All Full Sandwiches are Served with a Choice of: House Fries, Sweet Potato Fries, House Chips, Creamy Coleslaw, Side Salad, Seasonal Fruit or Beer Battered Onion Rings

### **TURKEY CRANBERRY WRAP....16**

Roasted Boars Head Turkey Breast, Romaine Hearts, Tomatoes, Candied Pecans, Whole Wheat Wrap, Cranberry Spread

### **HOT PASTRAMI SANDWICH....17**

Warm Pastrami on Grilled Marble Rye, Imported Swiss Cheese, Honey Apple Slaw, Grain Mustard Aioli

### **THE QUARRY BLT....15**

Smoked Applewood Bacon, Lettuce, Tomato, Toasted White Bread, Poblano Aioli

### **SOUP & HALF SANDWICH....15**

Choice of: Classic Egg, Albacore Tuna, Cranberry Chicken Salad

+Choice of: Marble Rye, White, Multigrain Bread

### **NASHVILLE FRIED CHICKEN SANDWICH....17**

Buttermilk Fried Chicken, Hot Honey, Shredded Coleslaw, Sliced Pickles, House Butter, House Aioli, Toasted Brioche Bun

### **HOUSE-SMOKED BRISKET SLIDERS....15**

Haystack Onions, BBQ Sauce, Cheddar Cheese, Garlic Aioli, Toasted Brioche Buns

### **CHAR-GRILLED QUARRY BURGER....16**

Artisan Romaine, Sliced Tomato, Choice of: Swiss, American, Cheddar, or Provolone Cheese

### **THE QUARRY CLUB....16**

Boars Head Turkey, Applewood Bacon, Romaine, Tomato, Vermont Cheddar, Garlic-Herb Aioli

+Choice of: Marble Rye, White, Multigrain Bread

## OMELETS

### **BACON & CHEESE OMELET....16**

Cage Free Eggs, Scallions, Swiss Cheese, Smoked Bacon, Choice of Toast

+ Served with Fresh Fruit

### **DENVER OMELET....16**

Cage Free Eggs, Cheddar Cheese, Scallion, Pepper, Ham, Onion, Choice of Toast

+ Served with Fresh Fruit

## ENTREES

### ● **LEMON CHICKEN....19**

Parsley-Parmesan Egg Coating, Jasmine Rice, Julienne Vegetables, White Wine, Lemon Caper Butter

### ● **MEDITERRANEAN SALMON....26**

Mediterranean Relish, Yellow Rice, Asparagus, Julienne Vegetables

### **CHICKEN PARMIGIANA....22**

House Made Linguini, Fresh Mozzarella, Parmesan Cheese, Asparagus, Garlic Bread, Basil Pomodoro

## DESSERTS

### **KEY LIME BAR....8**

Chantilly Cream

### ● **PETITE CREME BRULEE....7**

With Seasonal Berries

\*All Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. All items are subject to 20% gratuity and 7% sales tax

● **Gluten Free Items**