

The Grille Room

STARTERS

Inspired Soup of the Day Cup..6 Bowl..7

The Quarry Chili Cup..8 Bowl..9

  **Classic House Salad** 7

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Carrot Curls, Balsamic Vinaigrette

Petite Caesar Salad 7

Romaine Lettuce, Parmesan Cheese and Seasoned Croutons

8 Crispy Wings 15

Carrots, Celery and Blue Cheese

 **Bang-Bang Cauliflower** 9

Battered Cauliflower Served with Bang-Bang Sauce

Steamed Lemongrass 9

Chicken Potstickers

5 Potstickers Served with Dumpling Sauce

Crispy Rice & Spicy Tuna 16

Crispy Sushi Sesame Rice, Marinated Tuna, Spicy Mayo, Sweet Chili Soy Glaze Furikake, Jalapeño and Smoked Sea Salt

Mezze Plate - Shareable 18

Hummus, Tapenade, Tzatziki Sauce, Whipped Feta, Balsamic Tomatoes, English Cucumbers Served with Warm Flatbread

ENTRÉE SALADS

Tuna Poke 18

Sushi Rice, Tuna, Cucumbers, Avocado, Mango, Edamame, Seaweed Salad, Carrots, Chili Soy Reduction Aioli and Furikake Crunch

Classic Caesar Salad 10

Romaine, Parmesan Cheese and Croutons

Add: 6.oz Chicken 6 | (5) Shrimp 10 | 6.oz Salmon 11

 **Martha's Vineyard Salad** 18

Grilled Chicken, Artisan Greens, Candied Walnuts, Dried Cranberries, Gorgonzola, Strawberries, Mandarin Oranges, Cucumber, Tomatoes Served with Raspberry Vinaigrette

Cobb Salad 17

Crisp Romaine Lettuce, Cherry Tomatoes, Avocados, Tender Grilled Chicken, Smoky Bacon, Hard-Boiled Eggs, And Crumbled Blue Cheese Served with Ranch Dressing

Quinoa Bowl 13

Tri-Color Quinoa, Pickled Red Onions, Roasted Sweet Potatoes, Broccoli Florets, Cherry Tomatoes, Sliced Avocados, Carrot Curls, Feta Crumbles, Toasted Sunflower Seeds Served with Cilantro-Lime Dressing

Add: 6.oz Chicken 6 | (5) Shrimp 10 | 6.oz Salmon 11

FROM THE PIZZA OVEN

Flatbread of The Week 15

Margherita Flatbread 15

Tomato, Basil and Mozzarella

 **Cauliflower Vegetable Pizza** 16

Butternut Squash, Spinach, Ricotta, Mozzarella, Cherry Tomatoes, Cranberries, Balsamic Glaze

HANDHELDS

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
Additional Side 5

Street Tacos 18

Blackened Mahi Mahi, Cabbage Slaw, Queso Fresco, Avocado Crema and a Mango Pico

The Quarry Burger 18

Our Blend of Beef Patty, Swiss Cheese, Pulled BBQ Brisket, Crispy Onion Tangles

Signature Blend Beef Burger 17

A Mouthwatering Burger Made from a Premium Blend of Chuck, Brisket, and Short Rib, Served on a Toasted Brioche Bun with Your Choice of Toppings

Crispy Breaded Grouper Sandwich 21

Served with Cajun Remoulade, Lettuce and Tomatoes



FROM THE LAND

7oz Wagyu Sirloin Filet 32

Herb Whipped Mashed Potatoes, Roasted Baby Carrots, Port Wine Shallots

Half Roasted Crispy Duck 29

Rice Pilaf, Haricot-Verts, and Served with a Cherry Gastrique Sauce

Veal Bolognese 28

Slow-Simmered Veal Ragout in a Tomato Sauce with a hint of Red Wine, Garlic, and Fresh Herbs, Served with House-Made Garganelli and Topped with Ricotta Cheese

10.oz Bell & Evans Airline Chicken Breast 24

Creamy Mushroom Marsala Sauce, Soft Polenta, Roasted Baby Carrots

FROM THE SEA

Pan-Seared Scallops with Cauliflower Purée 32

Succulent Pan-Seared Scallops Resting On A Silky Cauliflower Purée, Paired With Roasted Baby Carrots, Crispy Pancetta, And Finished With A Light Lemon Beurre Blanc

Zuppa Di Pesce 32

Rich Seafood Broth with Tomatoes & Fennel, Local Catch, Shrimp, Mussels, Clams, Calamari & Bay Scallops, Served with Grilled Crostini

Grilled Swordfish 29

Perfectly Grilled Swordfish Steak, Served with a Vibrant Mango Puree for a Tropical Sweetness, and Accompanied by Charred Green Tomatoes that add a Smoky Depth of Flavor, Drizzled with Roasted Red Pepper Coulis, Saffron Risotto Cake Arugula Salad

VEGETARIAN

Moroccan Chickpea and Eggplant Stew 19

Moroccan Spiced Chickpeas and Eggplant in a Savory Tomato Stew Served with Steamed Basmati Rice

DESSERTS

Chocolate Trilogy Cake 8

Layers of Genoise Cake with White and Dark Chocolate Mousse

Winter Time Bread Pudding 6

Warm Old Fashioned Style Bread Pudding With Dried Fruit And Berries, Served with Strawberry Coulis and a Scoop of Vanilla Ice Cream

Poached Pear 6

Ripe Pear poached in Moselle Wine and Aromatic Spices, Drizzled with Honey and Lavender Syrup.

Gluten Free, Sugar Free and Dairy Free

Chef's Daily Special 8

 **Gluten Free Items**  **Vegan Items**

**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 6% sales tax*