


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

 **Balsamic Glazed Crispy Brussels Sprouts** 9
Crispy Brussels Sprouts Drizzled with a
Sweet and Tangy Balsamic Glaze, Topped
with Toasted Almonds for an Extra Crunch

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,
Avocado, 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 Avocado, 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  **Cauliflower Vegetable Pizza** 16
Tomato, Basil and Mozzarella 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 Mango Pico

The Quarry Burger 18
Our Blend of Beef Patty, Swiss Cheese,
Topped with Pulled BBQ Brisket and 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

Grouper Sandwich 21
Available Grilled, Blackened or Breaded
Served with Cajun Remoulade, Lettuce and
Tomatoes



FROM THE LAND

- NEW

12 oz Chairman’s Reserve Ribeye Steak

Black Garlic Truffle Butter, Roasted Carrots, Balsamic Glazed Brussels Sprouts and Mashed Potatoes. Grilled to your Desired Temperature

36
- NEW

Asian Crispy Half-Roasted Duck

Served with Pineapple Fried Rice, Braised Bok Choy and Plum Sauce

32
- Veal Bolognese

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

28
- 10.oz Bell & Evans Airline Chicken Breast

Creamy Mushroom Marsala Sauce, Soft Polenta, Roasted Baby Carrots

24

FROM THE SEA

- NEW

Snapper Livornese

Seared and Braised in Tomato, Pepper, Caper and Olive Sauce, Served over Wilted Tuscan Kale and Lemon Orzo

34
- NEW

Shrimp Scampi with Angel Hair

Shrimp Sautéed in a Buttery Garlic And White Wine Sauce, Tossed with Delicate Angel Hair Pasta and Blistered Cherry Tomatoes

28
- Grilled Swordfish

Grilled Swordfish Steak, Served with a Tropical Mango Puree, Accompanied by Charred Green Tomatoes Drizzled with Roasted Red Pepper Coulis, Saffron Risotto Cake and Topped with a Arugula Salad with Shaved Onions and Grape Tomatoes

29

VEGETARIAN

- NEW

Guilt Free Eggplant Parmesan

Roasted Eggplant, Spaghetti Squash, Roasted Tomatoes, San Marzano Sauce, Fresh Mozzarella and Parmesan Cheese

18

DESSERTS

- Chocolate Lava Cake

Warm and Gooley Chocolate Cake with a Molten Center, Served with Vanilla Bean Ice Cream and a Raspberry Coulis

8
- Old Fashioned Bread Pudding



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

6
- Poached Pear

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

6
- 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 foodborne illness. All items are subject to 20% gratuity and 6% sales tax*