

THE QUARRY GRILL

| DINNER MENU |

SHAREABLES

Shrimp Cocktail 12	Salmon Cakes 11
<i>1/4 pound of jumbo shrimp, served with our housemade cocktail sauce</i>	<i>two fresh salmon cakes on a grilled portabella mushroom, topped with creamy dill sauce</i>
Honey Bourbon Smoked Salmon 15	Chef Ben's Bacon Bones 12
<i>6oz of in-house smoked honey bourbon salmon, herb cream cheese, & grilled bruschetta</i>	<i>six smoked bacon bones, baked with a maple Asian glaze</i>
Spinach Artichoke Dip 9	Bacon Jam Scallops 18
<i>served warm, in an iron skillet, with toasted French bread</i>	<i>four pan-seared scallops on zucchini parmesan cakes, topped with lingonberry bacon jam</i>

SOUPS

Bucks Run Chili 7
<i>deluxe with cheddar cheese, sour cream & green onions, served with a fresh baked corn bread muffin</i>
Housemade French Onion Soup 7
<i>with smoked gruyère cheese, served with a French bread baguette</i>

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POKE BOWL

Ahi Tuna Poke Bowl 15
<i>pan seared ahi tuna, avocado, cucumber, pineapple, jalapeño & rice</i>

SALADS

Quarry Grill Steak Salad 12
<i>tender strips of steak, grilled potatoes & melted mozzarella, on a bed of fresh greens with housemade ranch dressing</i>
Southwest Chicken Salad 11
<i>seasoned chicken, sharp cheddar, onion, black beans, corn, tortilla crumbles & fresh pico de gallo on a bed of romaine, served with sour cream & spicy southwest ranch dressing</i>
McCarthy Salad 12
<i>ice romaine lettuce, diced grilled chicken breast, beets, egg, bacon, tomato & sliced avocado, with McCarthy Manhattan Vinaigrette Dressing</i>
Caesar Salad 9
<i>traditional caesar salad, with fresh romaine, shaved parmesan cheese, croutons & caesar dressing</i>
Add blackened chicken 2.00, grilled steak 4.00

HAND CUT STEAKS

New York Strip - 12oz/16oz 22/26
Ribeye - 12oz/16oz 24/28
Bone-In Filet Mignon - 12oz 47

All of our choice beef is sourced from the highest quality cattle, and is expertly aged for a minimum of 21 days.

DRY AGED STEAKS

New York Strip - 12oz 29
Ribeye - 12oz 34

Dry aged 28 days to maximize the tenderness and flavor of the steak. Stored in a temperature and humidity-controlled environment, which creates a more unique flavor that can only be described as "dry aged".

Steaks can be prepared char-grilled or blackened in a cast iron skillet. Topped with our homemade roasted garlic butter. All steak dinners include a fresh side salad, with choice of dressing & a French bread basket.

STEAK ADD-ONS

5oz Lobster Tail - 14 | Grilled Shrimp Skewer - 10 | Pan Seared Scallops - 12 | Pan Fried Morels - 12

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

Bourbon Glazed Salmon	21
<i>5oz salmon filet, with housemade Knob Creek Bourbon scallion glaze, served with blistered grape tomatoes & green beans</i>	
Mediterranean Chicken	19
<i>two 4oz breasts of chicken, sautéed with grape tomatoes, capers, garlic, oregano & extra virgin olive oil, served with lemon basil couscous</i>	
All You Can Eat Perch	19
<i>jumbo euro perch, sautéed in butter, served with lemon & tartar sauce, vegetables & herbed mashed potatoes</i>	
Sriracha Chicken Pasta	20
<i>angel hair pasta, tossed with sautéed tomatoes, spinach, peas, smoked pork belly, garlic & sriracha seasoning, all topped with a pan seared chicken breast</i>	
Seafood Pasta	24
<i>angel hair pasta tossed with scallops & shrimp, sautéed in a light garlic butter & white wine sauce</i>	
The Mini Mary Ann	16
<i>5oz choice cut steak, with a mini serving of vegetables and mashed potatoes</i>	

WEEKEND SURF & TURF SPECIAL

Weekend Surf & Turf Special	26.95
<i>12oz prime rib topped with your choice of scallops or a skewer of shrimp, served with your choice of potato, vegetable medley, fresh garden salad, and French bread. Scallops and shrimp can be grilled, pan-fried, or blackened. Available on Friday & Saturday evenings only.</i>	

SIDES

Fruit Cup	3	Cup of Soup	3
Cottage Cheese	2	Grilled Tandoori Bread	3
Mixed Vegetables	3	French Bread	3
Mashed Potatoes	3	Black & Tan Onion Rings	4
Baked Potato	3	Sweet Potato Hash	4
Baked Sweet Potato	4	Brussel Sprouts	4
Waffle Fries	3	Basil Lemon Couscous	4

DESSERTS

Bourbon Bread Pudding with Butter Pecan		Classic Strawberry Shortcake	7
Bourbon Ice Cream	10	<i>homemade shortcake & fresh strawberry sauce, topped with fresh whipped cream</i>	
<i>warm bread pudding with a scoop of butter pecan bourbon ice cream & drizzled in a cinnamon caramel sauce</i>		New York Colossal Cheesecake	8
Peanut Brittle Sundae	7	<i>drizzled with strawberry sauce</i>	
<i>homemade peanut brittle topped with vanilla bean ice cream, warm caramel sauce, whipped cream & a cherry</i>		Chef Ben's Peanut Butter Pie	6
Praline Sundae	7	<i>classic and creamy peanut butter pie, drizzled with chocolate sauce</i>	
<i>homemade pecan praline, topped with vanilla bean ice cream, hot fudge & fresh whipped cream</i>			

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