

THE QUARRY GRILL

| DINNER MENU |

SHAREABLES

Shrimp Cocktail 12 <i>1/4 pound of jumbo shrimp, served with our housemade cocktail sauce</i>	Salmon Cakes 10 <i>two fresh salmon cakes on a grilled portabella mushroom, topped with creamy dill sauce</i>
Honey Bourbon Smoked Salmon 15 <i>6oz of in-house smoked honey bourbon salmon, herb cream cheese, & grilled bruschetta</i>	Chef Ben's Bacon Bones 11 <i>six smoked bacon bones, baked with a maple Asian glaze</i>
Spinach Artichoke Dip 8 <i>served warm, in an iron skillet, with toasted French bread</i>	Bacon Jam Scallops 18 <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>

POKE BOWL

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

SALADS

Quarry Grill Steak Salad 11 <i>tender strips of steak, grilled potatoes & melted mozzarella, on a bed of fresh greens with housemade ranch dressing</i>
Southwest Chicken Salad 10 <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 10 <i>ice romaine lettuce, diced grilled chicken breast, beets, egg, bacon, tomato & sliced avocado, with McCarthy Manhattan Vinaigrette Dressing</i>
Caesar Salad 8 <i>traditional caesar salad, with fresh romaine, shaved parmesan cheese, croutons & caesar dressing</i> Add blackened chicken 2.00, grilled steak 4.00

All steak dinners include a fresh side salad, with choice of dressing and French bread basket.

HAND CUT STEAKS

New York Strip - 12oz/16oz 20/24
Ribeye - 12oz/16oz 22/26
Bone-In Ribeye - 14oz 42
Bone-In Filet Mignon - 12oz 45

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 33

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".

STEAK ADD-ONS

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

ENTRÉES

Bourbon Glazed Salmon	19
<i>5oz salmon filet, with housemade Knob Creek Bourbon scallion glaze, served with blistered grape tomatoes & green beans</i>	
Mediterranean Chicken	17
<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	18
<i>jumbo euro perch, sautéed in butter, served with lemon & tartar sauce, vegetables & herbed mashed potatoes</i>	
Beef Noodle Bowl	19
<i>tender beef, angel hair pasta, beef broth, scallions, peas, carrots & beef steak mushrooms, served with grilled ciabatta bread</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	15
<i>5oz choice cut steak, with a mini serving of vegetables and mashed potatoes</i>	

SIDES

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

DESSERTS

Bourbon Bread Pudding with Butter Pecan	Classic Strawberry Shortcake	6
Bourbon Ice Cream	<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	6
Peanut Brittle Sundae	<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	5
Praline Sundae	<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>		

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.