

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 9

Brussels Sprouts

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

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 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

12 oz Chairman's Reserve Ribeye Steak 36

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

Asian Crispy Half-Roasted Duck 32

Served with Pineapple Fried Rice, Braised Bok Choy and Plum 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

Snapper Livornese 34

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

Shrimp Scampi with Angel Hair 28

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

Grilled Swordfish 29

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

VEGETARIAN

Glut Free Eggplant Parmesan 18

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

DESSERTS

Chocolate Lava Cake 8

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

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