


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

Buffalo Cauliflower 9
Crispy, Golden Cauliflower Bites Tossed in
House Buffalo Sauce, Served with Celery
Sticks and Your Choice of Ranch or Blue
Cheese Dressing

**General Tso's Chicken
Meatballs**  10
Sweet and Spicy Sauce, Broccoli Florets,
Sesame Seeds and Scallions



Mezze Plate - Shareable  18
Hummus, Tapenade, Tzatziki Sauce, Whipped
Feta, Balsamic Tomatoes, English Cucumbers
Served with Warm Flatbread


ENTRÉE SALADS

Asian Chicken Crunch Salad 17
Grilled Chicken, Napa Cabbage, Mandarin
Oranges, Edamame, Wontons, Wasabi Peas,
Bell Pepper, Red Cabbage and Served with
Honey - Ginger Dressing

Classic Caesar Salad 10
Romaine, Parmesan Cheese and Croutons
Add: 6.oz Chicken 6 | (5) Shrimp 10 | 6.oz Salmon 11

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

**Compressed Florida
Watermelon Salad**   14
Feta Cheese, Toasted Pistachio, Sun Flower
Seeds, Shaved Fennel and Arugula,
Pomegranates Served with a Lemon
Vinaigrette and Watermelon Consommé

**Blackened Salmon Superfood
Salad**  23
Grilled Blackened Salmon, Baby Kale, Quinoa,
Blueberries, Strawberries Roasted Beets,
Avocado, Pumpkin Seeds, Shaved Brussels
Sprouts Served with Citrus-Honey Vinaigrette

FROM THE PIZZA OVEN

Flatbread of The Week 15

Hot Honey Pepperoni 16
Vine-Ripened Tomato Sauce,
Whole Milk Mozzarella, Crispy
Pepperoni Cups, Creamy Ricotta,
Fresh Basil and Drizzled with
Hot Honey

**Margherita Bianca
Cauliflower Crust**   15
Roasted Garlic Cream,
Mozzarella, Ricotta Dollops,
Heirloom Cherry Tomatoes,
Basil Chiffonade, Olive Oil
Finish, Topped with Balsamic
Drizzle

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*

Beef Birria Tacos 17
Slow - Braised Beef Chuck, Simmered in a Rich
Guajillo - Ancho Chili Consommé, Tucked into Crispy
Griddled Corn Tortillas with Melted Oaxaca Cheese,
Onions, Cilantro and a Squeeze of Lime. Served
with a side of Warm Consommé for Dipping

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

Sweet-Smoky Southern Chicken Bowl 24

Seared BBQ-Rubbed 12.Oz Bell and Evans Airline Chicken Breast Served over Smoked Cheddar Grits, Charred Corn, Pancetta, and Sautéed Greens. Finished with House Hot Honey and Crispy Onions and Served with Grilled Corn Bread

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

Bourbon Street Beef Tenderloin Skewer 32

Tasso Ham Rice, Roasted Cippolini Onions, Smoked Pepper Aioli and Chimichurri

FROM THE SEA

Pan Roasted Snapper in Coconut Curry Sauce 31

Pigeon Pea Rice, Roasted Heirloom Tomatoes and Jackfruit Chutney

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

Seared Scallops with White Chocolate- Celery Root Puree 32

Grilled Wild Rice Polenta Cake, Roasted Baby Carrots and Crispy Prosciutto

VEGETARIAN

Cauliflower Steak Romesco 19

A Thick-Cut Cauliflower Steak, Flame-Grilled and Served Over Smoky Spanish-Style Romesco with a Bright Fennel-Citrus Salad, Feta Crumble and Toasted Almonds

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**  **Vegetarian 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*