

THE GRILLE ROOM

STARTERS

SOUP DU JOUR

Cup.....6 Bowl....7

● THE QUARRY CHILI

Cup.....8 Bowl....9

Griddled Cornbread (Onion, Sour Cream, and Cheese upon Request)

GRILLED CHICKEN QUESADILLA....13

Guacamole, Pico de Gallo, Sour Cream

CRISPY CHICKEN WINGS....15

Mild, Medium, Hot, Buttermilk Blue Cheese, Celery Sticks

SEA SALT PRETZEL....8

Classic Beer Cheese Sauce and Yellow Mustard

COCONUT TIGER SHRIMP....14

House-Made Coconut Shrimp, Chili Orange Dipping Sauce

CRISPY POTATO SKINS....14

Cheddar Cheese, Green Onion, Smoked Bacon, Sour Cream

VEGETARIAN POT STICKERS....12

Pan Seared Shitake Mushroom Dumplings, Sweet Chili Sauce

SMASH BURGER SLIDERS....15

Caramelized Sliders, American Cheese, Apple-Onion & Smoked-Bacon Jam, Romaine Lettuce, Tomato, Horseradish Pickles, Toasted Brioche, Smack Sauce, Served with French Fries

SALADS

● APPLE & BRIE SALAD WITH GRILLED CHICKEN....17

Assorted Greens, Grapes, Golden Raisins, Dried Cherries, Toasted Almonds, Cucumber, Brie Cheese, Honey Cider Vinaigrette

● PEACH SALAD WITH GRILLED SHRIMP....19

Artisan Greens, Romain Hearts, Wild Baby Arugula, Fresh Peaches, Blueberries, Candied Pecans, Basil, Goat Cheese, Honey-Lime Vinaigrette

● SCOTTISH SALMON & BEET SALAD....24

Artisan Greens, Baby Arugula, Radicchio, Roasted Beets, Navel Orange, Shaved Fennel, Crumbled Goat Cheese, Citrus Vinaigrette

● ASIAN PEAR SALAD WITH GRILLED SHRIMP....19

Brussel Sprouts, Broccoli, Kale, Cabbage Artisan Seasonal Greens, Shaved Carrot, Snap Peas, Pepitas, Sunflower Seeds, Cilantro, Mint, Craisins, Basil, Cucumber, Orange, Sesame Vinaigrette

● GREEK SALAD WITH GRILLED CHICKEN....17

Hearts of Romaine, Artisan Greens, Tomatoes, Mediterranean Olives, Cucumber, Red Onion, Feta Cheese, Grilled Pita Wedges, Red Wine Vinaigrette

● ICEBERG BABY WEDGE....12

Baby Tomatoes, Blue Cheese, Cracked Pink Pepper, Applewood Bacon, Creamy Avocado Ranch
+Add Chicken \$6 +Add Shrimp \$8 +Add Salmon \$13

QUARRY CAESAR SALAD....11

Artisan Romaine Hearts, Baby Lettuces, Crispy Pancetta, Hard Cooked Egg, Creamy Caesar, Grated Parmesan, Garlic Croutons

+Add Chicken \$6 +Add Shrimp \$8 +Add Salmon \$13

TACOS

SKIRT STEAK TACOS....22

Grilled Skirt Steak, Pickled Radish, Oaxaca Cheese, Micro Cilantro, Chipotle Aioli, Flour Tortilla, Served with Choice of Side

ROCK SHRIMP TACOS....18

Buttermilk Rock Shrimp, Flash Fried, Cilantro Slaw, Shaved Iceberg Lettuce, Carrots & Jicama, Oaxaca Cheese, Pico de Gallo, Guacamole, Sour Cream, Peppadew Aioli, Flour Tortilla, Served with Choice of Side

OMELETS

BACON & CHEESE OMELET....16

Cage Free Eggs, Scallions, Swiss Cheese, Smoked Bacon, Choice of Toast

+ Served with Fresh Fruit

DENVER OMELET....16

Cage Free Eggs, Cheddar Cheese, Scallion, Pepper, Ham, Onion, Choice of Toast

+ Served with Fresh Fruit

QUARRY BOWLS

● SMOKED BRISKET....20

In-House Smoked Beef Brisket, Shallots, Garlic, Cremini Mushroom, Charred Broccolini, Roasted Carrots, Creamy Yukon Gold Mashed Potato, Onion Ring, Red Wine-Tomato Sauce

SHRIMP SAMBUCA....22

House Made Garganelli Pasta, Asparagus Tips, Baby Bella Mushrooms, Sundried Tomato, Garlic, Applewood Bacon, Fresh Basil, Parsley, Sambuca Cream

● Gluten Free Items

SANDWICHES

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

PHILLY CHEESESTEAK....20

Slow Roasted Prime Rib of Beef, Onions & Bell Peppers, Provolone Cheese, Toasted Hoagie Roll

TURKEY CRANBERRY WRAP....16

Roasted Boars Head Turkey Breast, Crisp Romaine Hearts, Tomatoes, Candied Pecans, Whole Wheat Wrap, Cranberry Spread

HOT PASTRAMI SANDWICH....17

Warm Pastrami on Grilled Marble Rye, Imported Swiss Cheese, Honey Apple Slaw, Grain Mustard Aioli

THE QUARRY BLT....15

Smoked Applewood Bacon, Lettuce, Tomato, Toasted White Bread, Poblano Aioli

SOUP & HALF SANDWICH....15

Choice of: Classic Egg, Albacore Tuna, Cranberry Chicken Salad

+Choice of: Marble Rye, White, Multigrain Bread

FLORIDA GROUPER SANDWICH....28

Pan Seared or Blackened, Lettuce, Tomato, Herb Remoulade, Toasted Brioche Bun

BUFFALO CHICKEN SANDWICH....17

Lightly Breaded with Panko & Parmesan, Flash Fried, Lettuce, Tomato, Pepper-Jack Cheese, Buttermilk Ranch

CHAR-GRILLED QUARRY BURGER....16

Artisan Romaine, Sliced Tomato, Choice of: Swiss, American, Cheddar, or Provolone Cheese

SALMON BLT....24

Smoked Applewood Bacon, Artisan Lettuce, Tomato, Dill Mayonnaise, Toasted Brioche Bun

THE QUARRY CLUB....16

Boars Head Turkey, Applewood Bacon, Romaine, Tomato, Vermont Cheddar, Garlic-Herb Aioli

+Choice of: Marble Rye, White, Multigrain Bread

ENTREES

● PAN SEARED GROUPER....33

Fingerling Potatoes, Asparagus, Roasted Poblano Aioli, Fresh Mango Salsa

● LEMON CHICKEN....19

Parsley-Parmesan Egg Coating, Jasmine Rice, Julienne Vegetables, White Wine, Lemon Capers Butter

● CHARGRILLED NEW YORK STRIP STEAK....37

10oz. New York Sirloin, Yukon Gold Mashed Potato, Charred Broccolini, Roasted Shallot-Garlic Parsley Butter

EGGPLANT OR CHICKEN PARMIGIANA....19/22

House Made Linguini, Fresh Mozzarella, Parmesan Cheese, Asparagus, Garlic Bread, Basil Pomodoro

● PAN SEARED SCOTTISH SALMON....26

Julienne Vegetables, Snap Peas, Jasmine Rice, Lime-Peach Chutney

● GRILLED SKIRT STEAK....26

Asparagus, Julienne Vegetables, Fingerling Potatoes, Sundried Tomato & Cilantro Vinaigrette

PIZZA

HAWAIIAN PIZZA....16

Golden Pineapple, Black Forest Ham, Applewood Bacon, Pizza Sauce, Shredded Mozzarella, Grana Padano

● VEGETARIAN PIZZA....16

Cauliflower Crust, House Sauce, Fresh Mozzarella, Mushroom, Spinach, Roasted Tomato, Roasted Pepper, Pine Nut Aioli

FLATBREAD

MEAT LOVERS FLATBREAD....16

Capicola Ham, Italian Sausage, Pepperoni, House Sauce, Apple-Onion Bacon Jam, Shredded Mozzarella

MARGHERITA FLATBREAD....15

Roasted Heirloom Tomatoes, Fresh Mozzarella, Shredded Mozzarella, Basil, House Sauce, Shaved Parmesan, Red Pepper Flakes, Balsamic Glaze

*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 food borne illness. All items are subject to 20% gratuity and 7% sales tax

● Gluten Free Items