



LUNCH MENU

Appetizers

Overstuffed Baked Clams

Chopped fresh little neck clams, stuffed and seasoned. Topped with light garlic butter 18

Maryland Crab Cakes

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce 22

Garden Grill Sample Platter

Baked clams, stuffed mushrooms, fresh mozzarella and tomatoes, and crispy calamari 28

Jumbo Bavarian Pretzel

Served with beer cheese and mustard 13

Sauteed Mussels

With red or white wine sauce 17

Fried Calamari

Crispy golden fried, with marinara sauce 18

Burrata (GF)

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes with a balsamic reduction 17

Hummus Platter (GF VG)

Cherry tomatoes, kalamata olives, roasted red peppers, feta cheese and cucumbers 16

Mole Dry Rubbed Chicken Wings

Served with blue cheese 16

Flatbread

Italian sausage, broccoli rabe, tomato sauce and mozzarella cheese 16

Soups

French Onion 12

Seafood Bisque 12

Soup Of The Day 12

Salads

Add Chicken +\$7 Add Shrimp +\$10

Caesar Salad (GF)

Fresh romaine lettuce tossed in our homemade classic Caesar dressing 14

Coconut Shrimp Salad

Mixed greens, pecans, walnuts, mandarin oranges, sesame orange ginger dressing 23

Mandarin Orange Salad

Mixed greens, pecans, walnuts, raisins, gorgonzola cheese and mandarin oranges with a raspberry vinaigrette 14

Acapulco Chicken & Shrimp Salad

Blackened chicken and shrimp, baby greens. Pico de Gallo, cucumbers, roasted corn, avocado, jack and cheddar cheese, lime cilantro vinaigrette 24



Sandwiches

Hamburger

Chuck, brisket & short rib blend, cooked to your liking, served with lettuce, tomato, red onions, and french fries 19
+1 EXTRA PER TOPPING: BACON, AMERICAN CHEESE

Turkey Club Wrap

Roasted turkey, American cheese, lettuce, tomatoes, baby arugula, bacon, and mayonnaise.

Served with a side salad 20

Prime Rib Panini

Sliced, slow roasted prime rib, sautéed onions, and mushrooms, swiss cheese, creamy horseradish sauce, pressed in a ciabatta bread. Served with a side salad 25

Crab Cake Wrap

Crispy Maryland crab cakes, tomatoes, red onions, tartar sauce, and baby greens in a tomato tortilla wrap.

Served with a side salad 25

Chicken Luciano

Grilled chicken with pesto, roasted red peppers & fresh mozzarella served on a ciabatta roll.

Served with a side of French fries 21

Portobello Mushroom

Balsamic marinated mushrooms roasted red peppers, asparagus, gruyere cheese and truffle oil on a brioche bun.

Served with a side of sweet potato fries 19

Philly Cheese Steak Quesadilla

Sliced beef, with peppers and mushrooms, provolone cheese 25

Entrees

12 oz NY Shell Steak*

Teriyaki Zinfandel marinated, garlic mashed potatoes, and crispy onion rings 32

Meatloaf

Garden Grill classic with a mushroom brown gravy served with garlic mashed potatoes & seasonal vegetables 25

Mushroom Campanella

Assorted mushrooms, roasted tomatoes, and spinach in a creamy sherry sauce 22

Beef Goulash

Hearty and comforting beef stew made with beef, carrots, peppers, sweet paprika and a hearty tomato sauce

Served over egg noodles 30

Sauerbraten

German roast, served with a savory sauce, a side of braised red cabbage and garlic mashed potatoes 30

Barbeque Ribs (GF)

Slow cooked baby back ribs, brown sugar, pineapple rubbed, dipped in BBQ sauce. Served with garlic mashed potatoes and coleslaw 27

Chicken Pot Pie

Shredded chicken breast, assorted vegetables, in a savory rich creamy sauce, topped with puff pastry crust 27

Chicken and Waffles

Southern style fried chicken, served on a maple waffle, drizzled with hot honey 26

Chicken Francaise

Egg-dipped chicken breast sautéed in a lemon white wine sauce over linguine pasta 26

Seafood Quiche

Egg custard with shrimp, crab, and lobster meat, spinach, mushrooms, and roasted red peppers, topped with cheddar cheese. Baked in a pie shell 27

Mediterranean Salmon (GF)

Sundried tomato rubbed, sautéed cherry tomatoes, cannellini beans, roasted red peppers & kalamata olives in a light wine garlic sauce 33

Penne Ala Vodka

Penne pasta tossed in our homemade signature vodka sauce with pancetta 25

ADD CHICKEN +7 SHRIMP + 10

